

FROM THE PANTRY

**Farmer’s Market Fruit Bowl** featuring Chef’s selection of Seasonal Fruit · 10

**Yogurt Parfait** with plump Blackberries & layered with house-made Dried Fruit Granola · 10

**Garden ‘Punch’ Bowl** crunchy, ice-cold Garden Vegetables served with Gazpacho Shooters & three dipping sauces, Green Goddess, Romesco & Lemon-Poppyseed · 14/28

**Sweet Potato Pancakes** perfectly crisped & served with House-Smoked King Salmon, tangy Crème Fraîche & velvety Apple Butter · 17

*Add 1oz Tsar Nicoulai Osetra Caviar · 105*

**Brokaw Avocado Toast** sprinkled with Everything Spice & ice-cold Shaved Radish · 13

*Add Poached Egg · 4*

PASTRIES

**Croissants** Almond, Chocolate & Butter · 11

**Wild Berry & Cheese Danish** · 5

**Coffee Cake** · 4

**Blueberry or Banana Nut Chip Muffin** · 5

**Seasonal Fruit Scone** · 4

**Cheddar-Bacon Scone** · 6

**Bungalow Basket** assortment of pastries · 14

RAW BAR

**Tuna & Tomato Poke** dressed in umami shoyu with tropical notes from Lychee & finished with Scallion & Black Sesame · 18

SHELLFISH

*order individually or for the table*

**Ice-Cold** served with gin-spiked cocktail sauce *espelette dijonnaise* & champagne mignonette

**Petite Platter (serves 1-2)** · 94

**Grand Platter (serves 3-4)** · 187

Pacific Oysters *half dozen or full dozen* · 18/32

4oz Red King Crab · 38

½ Maine Lobster · 47

6ea Shrimp Cocktail · 21

SALADS & VEGETABLES

**Butter Lettuce Salad** tossed in Green Goddess Ranch, garnished with Shaved Radish, picked Fines Herbes & crunchy Olive Oil Croutons · 15

**Apple-Walnut Tabbouleh** with shredded Green Cabbage Meyer Lemon & garnished with Pomegranate Seeds · 14

**King Crab & Endive Caesar** drizzled with Caper Dressing covered in Parmesan Cheese & Garlic Streusel · 21

PIZZA

**Margherita Pizza** made with Tomato Sauce from the Bona Furtuna farm in Sicily, topped with melty Fresh Mozzarella & torn Basil Leaves · 18

**Breakfast Pizza** white pie with Crispy Guanciale, Yukon Gold Potatoes, Pecorino Romano & drizzled with a Poached Farm Egg · 23

**Salsiccia Pizza** aka Italian Sausage pie with White Sauce, Spicy Broccolini creamy Buffalo Mozzarella & Oregano · 24

BRUNCH LIBATIONS

**Lou Dog** Ketel One Grapefruit & Rose, Aperol, Grapefruit, Sparkling Rosé *served in a wine glass* · 16

**God Save the Queen** Pimms No. 1, Fresh Basil Lemonade *served over ice* · 14

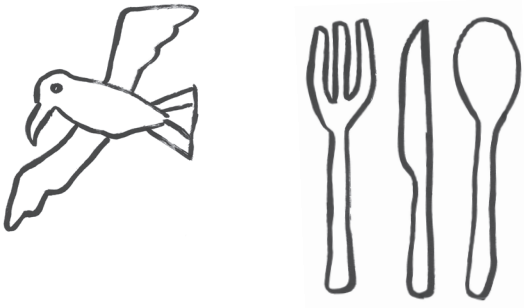
**Alotta Rossa** Blood Orange, Passion Fruit, Pomegranate & Sparkling Wine *served in a flute* · 12

**Fuzzy Naples** Illegal Joven Mezcal, Lime, Prickly Pear, Cucumber *served over ice* · 16

**Los Angeleno** Locally Made with Valencia Orange & Botanicals *served in a can with a garnished wine glass* · 14

**Green Juice (N/A)** Apple, Cucumber, Spinach, Kale, Celery · 8  
*Spike It! choice of spirit: vodka, gin, tequila or mezcal* · 8

**Dirty Diane’s Jalapeno Bloody Mary** Choice of Spirit, Diane Mina’s Garden Grown Cocktail Blend *served tall* · 15



ENTRÉES & EGGS

**Toasted Coconut French Toast** sprinkled with Pistachio Praline, finished with a bright Lemon Curd & Strawberry Compote · 19

**Asparagus Benedict** two poached Farm Eggs, Morel Mushrooms Prosciutto, Popovers, Hollandaise Sauce Crispy Breakfast Potatoes · 22

**Bungalow Fritatta** fluffy eggs loaded with Leeks, Broccoli Fennel, Yukon Gold Potatoes, Pecorino Romano & drizzled with Bona Furtuna Olive Oil · 19

**Matzo “Quiles”** smothered in spicy Salsa Rojo, topped with a Fried Eggs, Avocado, pickled Red Onion, Crema & refreshing Cilantro · 21

**Stacked Buttermilk Pancakes** topped with Corn Flake Streusel accompanied by Huckleberry Jam & Spiced Maple Syrup · 19

**Beach Breakfast** traditional American breakfast, Two Eggs any-style, grilled Bacon & Sausage, Breakfast Potatoes · 18

**Tokyo Hot Chicken Sandwich** served between Matcha Green Tea Waffles & sweet & spicy Yuzukosho Honey · 18

**‘Double Smash’ Burger** Lettuce, Secret Sauce, Muenster Cheese, Caramelized Onions, Toasted Brioche & a side of Crinkle-Cut Fries · 21

*Add Fried Egg · 4    Add Bacon · 5    Add Avocado · 4*

**8oz Filet Mignon** brushed with Red Wine Butter & served with Two Eggs any-style & crispy Breakfast Potatoes · 41

SIDES

**Thick-Cut Pepper Bacon** · 6

**Crispy Breakfast Potatoes** · 5

**House-Made Breakfast Sausage** · 6

**Maple-Bacon Pop Over** · 5

**“Morning Greens”** · 5

½ **Avocado** · 4

**Toasted Country Bread** · 4

