

FROM THE PANTRY

**Farmer’s Market Fruit Bowl** featuring Chef’s selection of Seasonal Fruit • 14

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

**Garden ‘Punch’ Bowl** crunchy, ice-cold Garden Vegetables served with Carrot-Ginger Shooters & three dipping sauces: Green Goddess, Walnut Romesco & Lemon-Poppyseed • 16/28

**Sweet Potato Pancakes** perfectly crisped & served with House-Smoked King Salmon, tangy Crème Fraîche & velvety Apple Butter • 18

*Add 1oz Tsar Nicoulai Osetra Caviar • 105*

**Brokaw Avocado Toast** sprinkled with Everything Spice & ice-cold Shaved Radish • 15

*Add Poached Egg • 4*

PASTRIES

**Croissants** Almond, Chocolate or Butter • 6

**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 • 19

SHELLFISH

*order individually or for the table*

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

**Petite Platter (serves 1-2)** • 98

**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 dressing, garnished with Shaved Radish, Ruby Red Grapefruit, Brokaw Avocado & crunchy Olive Oil Croutons • 16

**Nectarine-Almond Tabbouleh** with shredded Green Cabbage, Bing cherries, Lemon Vinaigrette & herbaceous Parsley • 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 • 19

**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 Calabrian Chili, Broccolini, Mozzarella, Red Onion & Wildflower Honey • 24

BRUNCH LIBATIONS

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

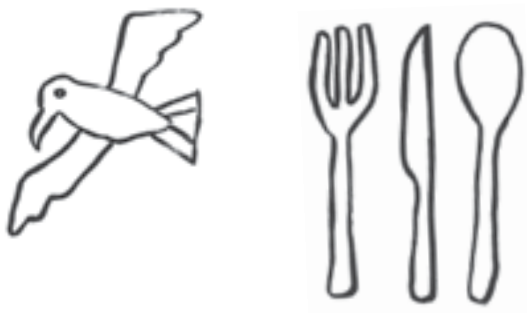
**Alotta Rossa** Blood Orange, Passion Fruit, Pomegranate & Sparkling Wine *served in a flute* • 12

**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, wild Mushrooms, Prosciutto, Popovers, Hollandaise Sauce & servd with 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

**Stacked Buttermilk Pancakes** topped with Huckleberry Jam, Whipped Cream & Corn Flake Streusel accompanied with Spiced Maple Syrup • 19

**Beach Breakfast** traditional American breakfast, Two Eggs any-style, grilled Bacon & Sausage, Breakfast Potatoes • 20

**Tokyo Hot Chicken Sandwich** served between Matcha Green Tea Waffles with tangy cabbage slaw, sweet & spicy Yuzukosho Honey & a side of Togarashi seasoned Crinkle-Cut fries • 18

**Bungalow Burger** Secret Sauce, White American Cheese, Tomato-Onion Relish, Sesame Seed Potato Bun & a side of Crinkle-Cut Fries • 24

*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 • 48

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

