

FROM THE PANTRY

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

Garden Crudité 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 Smoked Salmon, tangy Crème Fraîche & velvety Apple Butter · 19

Add 1oz Tsar Nicolai Osetra Caviar · 105

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

Add Poached Egg · 4

California Cheeses & Charcuterie rotating selection of the Gold Coast’s Best accompanied by seasonal Preserves & Pickles

Three Seasonal Cheeses · 24

Three Cured Meats · 24

Combo Plate · 34

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 · 21

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 · 48

½ Half 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 · 15

Bungalow Chopped Salad with Sungolds, Salami, Aged Provolone, Castelvetro Olives, Pepperoncinis & Lemon-Oregano Vinaigrette · 17

Classic Caesar tossed with Caper Dressing, covered in Parmesan Cheese with Garlic Butter Croutons · 14

Add Organic King Salmon · 12

Add Grilled Chicken · 9

Add Grilled Marinated Hanger Steak · 12

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 · 24

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

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

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

Bungalow Benedict two poached Farm Eggs, Griddled Canadian Bacon & Hollandaise Sauce served with Crispy Breakfast Potatoes · 22

Add Smoked Salmon · 12 Add Caviar · 105 Add King Crab · 48

Beer Battered Halibut Tacos Avocado Crema, Sungold-habañero salsa, shredded cabbage · 21

Huevos Rancheros Divorciados two fried Farm Eggs, refritos, Salsa Roja, Salsa Verde, Avocado Crema & crumbled Cotija cheese · 19

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

Tokyo Hot Chicken & Matcha Waffles sweet & spicy Yuzukosho Honey served with tangy Cabbage slaw · 21

PCH Breakfast Sandwich two Over-Easy Farm Eggs, American cheese, toasted English Muffin & Canadian Bacon served with butter lettuce salad · 19

Bungalow Dry-Aged Burger Secret Sauce, White Cheddar, Sesame Seed Potato Bun & a side of Crinkle-Cut Fries · 24

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

Charcoal Grilled Steaks basted with red wine butter, two eggs any style and breakfast potatoes

Marinated 10oz Hanger Steak ·39

8oz Filet Mignon · 56

SIDES

Thick-Cut Pepper Bacon · 6

Maple-Bacon Popover · 5

Crispy Breakfast Potatoes · 5

½ Avocado · 4

Breakfast Sausage · 6

Toasted Country Bread · 4