

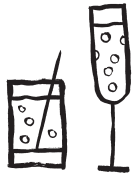
LIBATIONS

- Pimm’s Cup** Pimm’s, Lemon, Basil *served short over ice* · 14
- Sparrow Song** Bourbon, Lemon, Maple, Faba, Bitters *served up in a coupe* · 16
- Frosé** Provence–Style Rosé, Strawberry *served in stem* · 17
- Yacht Water** Tequila, Lime, Topo Chico *served in a bottle* · 12



**Diane’s Original Mix**  
Classic Blend | Medium Spice

**Dirty Diane’s Mix**  
Jalapeño & Cilantro | Bold & Spicy



- Diane’s Classic** Original Mix · Vodka · 16
- The Dirty Diane** Dirty Diane’s Mix · Mezcal · 16
- The Bloody Maria** Original Mix · Tequila · 16
- The Kentucky Derby** Original Mix · Bourbon · 16
- Michelada** Original Mix · Beer · 16
- The Mary Mocktail** Alcohol-Free Original or Dirty Diane · 8
- “GBU” The Good, The Bad, The Ugly** Tequila · Mix · Beer · 20



RAW BAR

- Michael Mina’s Ahi Tuna Tartare** mixed with Chili Peppers Mint, Garlic, Pine Nuts & drizzled Habanero–Sesame Oil · 31
- Michael Mina Reserve Kaluga Caviar Parfait** crispy Potato Cake topped with Smoked Salmon, Sieved Egg, & whipped Crème Fraîche\* · MP
- Traditional Caviar Service** crispy Potato Cakes, sieved Egg diced Red Onion, Toast Points & Chive Crème Fraîche\* · MP

- Truffle–Yellowtail Sashimi** with sliced English Cucumbers Scallions, crispy Rice Pearls & finished with Truffle Ponzu\* · 27
- Shellfish Platter** 4ea Hog Island Oysters, 4ea Shrimp, 2ea Baja Clams, ½ Maine Lobster, ¼ lb King Crab, Sea Urchin\* · 125
- Oyster Shooter** Diane Mina’s Original Mix, Vodka\* · 10ea
- Hog Island Oysters** Passion Fruit Mignonette\* · 4ea
- Spice–Poached Shrimp** Gin Cocktail Sauce · 24

FROM THE PANTRY

- California Cheeses & Charcuterie** selection of three of the Gold Coast’s Best accompanied by seasonal Preserves & Pickles
- Chef’s Selection of Three Cheeses* · 26
- Chef’s Selection of Three Cured Meats* · 29
- Cheese & Charcuterie Plate* · 39

PASTRIES BY FIREBRAND

- Mini Bungalow Basket** sweet cream danish, croissant pain au chocolat, blueberry–vanilla scone · 14
- Almond Croissant** · 7
- Banana Bread** · 5
- Blueberry Muffin** · 4

BRUNCH PRIX FIXE

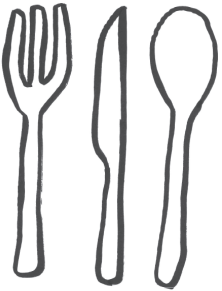
49 PER PERSON

APPETIZERS & SALADS SELECT ONE

- Crispy Liberty Duck Wings** glazed with Grand Marnier & Black Pepper finished with Orange Zest
- Sweet Potato Pancakes** perfectly crisped & served with King Salmon Gravlox, tangy Crème Fraîche & velvety Apple Butter  
*Add 1oz Michael Mina Reserve Kaluga Caviar* · MP
- Chilled Shrimp Louie** Butter Lettuce Cups with Brokaw Avocado, Crispy Capers, Hearts of Palm & Tarragon
- Butter Lettuce Salad** tossed in Avocado Green Goddess Ruby Red Grapefruit & crunchy Olive Oil Croutons
- Classic Caesar** tossed with Caper Dressing, covered in Parmesan Cheese & Garlic Butter Croutons
- Manila Clam & Potato Chowder** Hobb’s Bacon, creamy Leeks & warm Parker House Roll



\*served raw or undercooked or contain raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness for parties of 6 or more, a 20% gratuity will be added to the check



ENTRÉES & EGGS SELECT ONE

- Bungalow Benedict** two poached Farm Eggs, griddled Canadian Bacon & Hollandaise Sauce served with crispy Breakfast Potatoes
- Crème Brûlée French Toast** sprinkled with Pistachio Praline, finished with a bright Lemon Curd Huckleberry Jam
- Steaks & Eggs** oak–fired 8oz Hanger Steak basted with Red Wine Butter, Two Eggs any–style & Breakfast Potatoes  
**8oz Center–Cut Filet Mignon** · 30 supplement  
**14oz Dry–Aged NY Strip Steak** · 35 supplement
- Bay Breakfast** traditional breakfast, Two Eggs any–style grilled Bacon & Chicken–Apple Sausage, Breakfast Potatoes
- Chicken Paillard** with fresh Tangerine segments, shaved Fennel & Arugula, Basil Vinaigrette & Andante Cheese
- Black Truffle Bona Furtuna Spaghetti** tossed with roasted Mushrooms & finished with Parmesan Fondue
- The Bungalow Wagyu Burger** basted in Red Wine Butter topped with White Cheddar Cheese, Onion Jam, Sliced Pickles & served with Crinkle–Cut Fries\*  
*Add Fried Egg\** · 4   *Add Bacon* · 5   *Add Avocado* · 4
- Lobster Pot Pie** Chef Mina’s signature dish featuring half Maine Lobster, Truffle–Lobster Bisque & Root Vegetables · 35 supplement



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