

LIBATIONS

Satellite of Love Gin, Coconut, Passionfruit
Falernum, Lemon, Orgeat served over ice · 18

Yacht Water Espolon Blanco, Lime, Topo Chico
served in an icy cold bottle of Topo Chico · 16

Pineapple Crush Grey Goose Vodka, Lemon,
Pineapple, Basil *served over ice · 18*

Alotta Rossa Blood Orange, Passion
Fruit, Pomegranate & Sparkling Wine
served in a wine glass · 16



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

Shellfish Platter 4 Pacific Oysters, 4 Shrimp
½ Maine Lobster, ¼ lb Red King Crab* · 125
served with gin cocktail sauce
espelette dijonnaise & white balsamic mignonette
Add 1oz Tsar Nicoulai Osetra Caviar · 140 supplement*

Half Dozen **Pacific Oysters** Passion Fruit Mignonette* · 24

Shrimp Cocktail gin cocktail sauce, espelette dijonnaise · 28

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 · 27

Chef's Selection of Three Cured Meats · 29

Combination Cheese & Charcuterie Plate · 43

Sweet Potato Pancakes perfectly crisped & served with
Smoked Salmon, tangy Crème Fraîche & velvety
Apple Butter · 21

PASTRIES BY GUSTO BREAD, LONG BEACH



Mini Bungalow Basket three seasonal pastries · 15

Concha semi-sweet bun with cacao topping · 6

Nixtimal Queen masa carmelized sweet bread · 7

Pan de Maiz heirloom maize + honey · 7

Whole Grain Cookie chocolate + sea salt · 5

BRUNCH PRIX FIXE

39 PER PERSON

FIRST COURSE SELECT ONE

Brokaw Avocado Toast sprinkled with Everything
Spice & ice-cold Shaved Radish
Add Poached Egg · 4 supplement

Farmer's Market Fruit Bowl featuring Chef's selection of
Seasonal Fruit

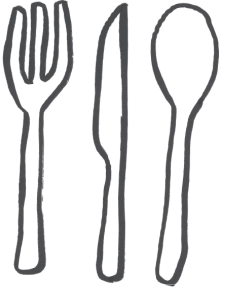
Ricotta Toast marinated Girl & Dug tomato, fresh lime, mint,
grilled Gusto Bakery Pan de Maiz

Michael Mina's Tuna Tartare mixed with Chili Peppers, Mint
Garlic, Pine Nuts & drizzled Habanero-Sesame Oil

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

Truffle-Yellowtail Sashimi with sliced English Cucumbers
Scallions, crispy Rice Pearls & finished with Truffle Ponzu*



SECOND COURSE SELECT ONE

Bungalow Benedict two Poached Farm Eggs, griddled
Virginia Ham & Hollandaise Sauce served with
crispy Breakfast Potatoes*

French Toast with a Bourbon Maple Caramel Glaze, Apple
Compote & Spiced Pecans

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

Beach Breakfast traditional breakfast, Two Eggs any-style
Bacon & Chicken-Apple Sausage, Breakfast Potatoes*

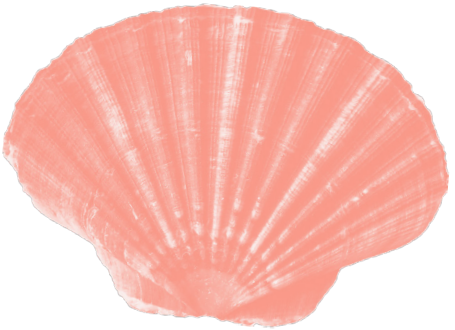
Chicken Paillard with fresh Tangerine segments, shaved
Fennel & Arugula, Basil Vinaigrette & Andante Cheese

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

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

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

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



*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

