

BELMONT SHORE | PRIVATE DINING

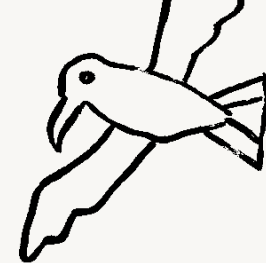
# the Bungalow Kitchen

BY MICHAEL MINA





# ABOUT US



Sitting pretty on the corner of the iconic Pacific Coast Highway and 2nd Street in the Belmont Shore neighborhood of Long Beach, you will find The Bungalow Kitchen.

Helmed by **award-winning Chef Michael Mina and hospitality veteran Brent Bolthouse**, The Bungalow Kitchen is a project several years in the making. This is the most inspired restaurant project we have ever been a part of and feel lucky to finally share it with all of you. We're the type of place where you feel the exclusivity of a secret hideaway with the comfort of lounging at your best friends' home. You'll want to eat too much and stay all night and we welcome it.





# ABOUT US

## CHEF-PARTNERS

Chef Michael Mina  
Brent Bolthouse

## EXECUTIVE CHEF

Elliot Drew

## GENERAL MANAGER

Mark Bernardo

## EVENT SALES MANAGER

Kristin Lehmkuhl

## SOMMELIER

Ryan Kraemer

## HOURS OF OPERATION

Tue-Fri: 5pm-11pm  
Sat: 10am-11pm  
Sun: 10am-10pm

## CAPACITY

245 guests

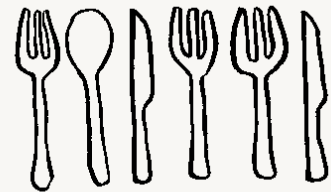
## PRIVATE DINING

Sun Room\* | up to 50

Game Room\* | up to 50

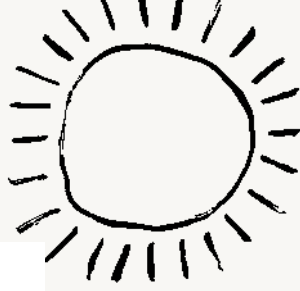
**Main Dining Room** | 60 for dinner;  
83 for cocktail reception

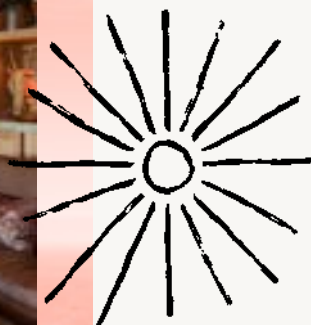
**Patio** | 112 for dinner;  
217 for cocktail reception





# OUR FLOOR PLAN





# SUN ROOM

White oak plank walls and an immaculate green onyx topped bar provide a warm, elevated space, perfect for a cocktail reception with lounge-style seating.

Did we mention the view facing the picturesque Long Beach Marina? Yeah, its no joke. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- Full Service Bar
- Patio Access
- (2) Samsung Frame Televisions
- Full AV capabilities
- Digital projector with drop down screen
- 50 person capacity





# GAME ROOM

A mix of rock and roll nostalgia and raw stud walls create a laid back, ideal space to shoot a game of pool or kick back at the bar. It's the cozy, super rad living room you always wanted, a great space to host your next get together.

- Full Service Bar
- Full size pool table
- Digital projector with drop down screen
- Full AV capabilities
- 50 person capacity





# MAIN DINING ROOM

A truly breathtaking space, from the vaulted ceilings to the tiling, the details are unmatched. The Main room is the hub of The Bungalow Kitchen, with access to the patio, game room and sun room. It's a big ole' room with big ole' possibilities.

- Full Service Bar
- Patio Access
- (1) Samsung Frame Television
- Full AV capabilities
- 60 person capacity for dinner
- 83 person capacity for cocktail reception



*\*Main dining room only available to rent as part of a full buyout.*



# PATIO

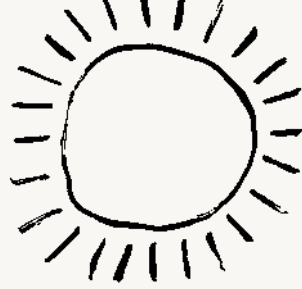
The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. Doesn't hurt that it looks out onto the Marina. The covered pergola keeps you going, rain or shine.

- Full service bar
- Custom DJ booth with professional equipment
- Pergola with fully retractable roof and sides
- Only available with a full buyout
- Full AV Capabilities
- 112 person capacity for dinner
- 217 person capacity for cocktail reception



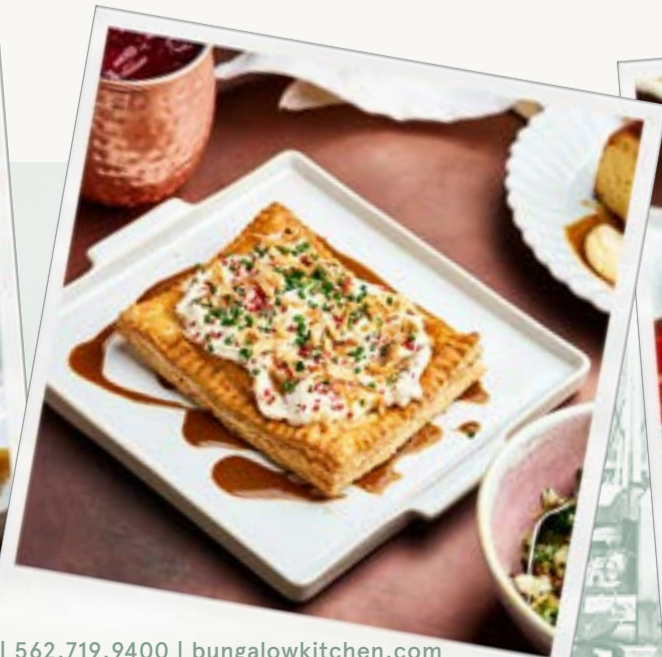


# OUR MENU



California Cuisine heavily **inspired by local, seasonal ingredients**, a classic cocktail program and expansive wine list to both unbeatable waterfront destinations.

Menu highlights include pristine shellfish served ice-cold with passion fruit mignonette, espelette dijonnaise and gin cocktail sauce; a comforting Short Rib 'Pop-Tart' topped with crispy shallots and drizzled with sauce au poivre; seasonal salads such as the Roasted Asparagus & Burrata dressed in truffle vinaigrette; a selection of charcoal-grilled Steaks accompanied by asiago-stuffed potato, black garlic puree and watercress. Miso-Broiled Sea Bass & Phyllo-Crusted Petrale Sole highlight two favorite seafood entrees; and Chef Michael Mina's signature decadent Lobster Pot Pie featuring a whole Maine lobster, truffle-lobster bisque and root vegetables.



# RECEPTIONS

## SHAREABLE PLATTERS

*each platter serves up to 8 guests*

- Farmer's Market Seasonal Crudit  – walnut romesco, green goddess, lemon-poppy seed 65
  - California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 150
- Artisanal Charcuterie – pickled vegetables, house-made mustards 150
- Ice-Cold Raw Bar – 8ea hog island oysters, 8ea shrimp, 2 whole maine lobsters, 1 lb king crab passion fruit mignonette, gin-spiked cocktail sauce, espelette dijonnaise 295
- Freshly Smashed Guacamole – corn tortilla chips & crispy plantains 75

## ACTION STATIONS

*priced per person for 90 minutes*

- Street Taco Bar – Chicken Tinga & Pork Carnitas with all of the Toppings 28
- Poke Bar – Ahi Tuna, King Salmon, Yellowtail, Rice, Greens & a selection of Toppings 32

## CANAP S

*priced per piece*

- Bungalow Burger Sliders 5
- Prosciutto-Wrapped Seasonal Fruit 4
  - Jalape o Shrimp Toast 5
  - Liberty Farms Duck Wing 5
    - Shrimp Cocktail 4
    - Bacon Deviled Eggs 3
- Michael Mina's Ahi Tuna Tartare 7
  - Pacific Oyster 4
  - Beet & Burrata Endive Cup 3
- Sweet & Sour Mushroom Lettuce Cup 4
  - Mini Short Rib 'Pop Tart' 10
  - Margherita Pizza 3
    - Add Sweet Italian Sausage 5
    - Add Broccolini 4

## PASTRY BITES

*priced per piece*

- Assorted Chocolate Truffles 4
- Assorted French Macarons 4
  - Lemon Meringue Tart 3
- Milk Chocolate Caramel Pudding 2
- Cr me Fra che Cr pe Cake 3
  - \*(available in increments of 16 only)
  - Coconut Cream Pie 3
- Wild Berry Clafoutis Tart 3





# THE MICHAEL MINA SIGNATURE EXPERIENCE

\$175 per person • individually plated

## CAVIAR *add on 95pp*

Michael Mina Reserve Kaluga Caviar Parfait  
*Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche*

## FIRST

Ahi Tuna Tartare  
*Chili Peppers, Mint, Garlic*  
*Pine Nuts, Habanero-Sesame*

## SECOND

Black Truffle Spaghetti  
*Roasted Mushrooms*  
*Parmesan Fondue, Black Truffle Crumble*

## THIRD

Michael Mina's Maine Lobster Pot Pie  
*Truffle-Lobster Bisque*  
*Root Vegetables*

## FOURTH

Triple-Seared American Wagyu  
*Black Garlic Purée, Asiago-Stuffed Potatoes*  
*Wild Watercress*

## DESSERTS

Coconut Cream 'Snowball'  
*Marshmallow Fluff, Cocoa Nib*  
*Chocolate Blackout Cake*

# THE BUNGALOW EXPERIENCE

\$75 per person • family-style

## CAVIAR *add on 95pp*

Michael Mina Reserve Kaluga Caviar Parfait  
*Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche*

## STARTERS

*(please select two)*

*for parties over 20 guests, please select one starter*

Marinated Beets  
*Crispy Quinoa, Hazlenuts*  
*Greek Yogurt, Fennel Pollen*

Classic Caesar  
*Parmesan, Garlic Croutons*  
*Caper Dressing*

Ahi Tuna Tartare  
*Chili Peppers, Mint, Garlic*  
*Pine Nuts, Habanero-Sesame*

Butter Lettuce Salad  
*Ruby Red Grapefruit, Avocado*  
*Green Goddess*

## PASTA *supplement 15pp*

*(please select one)*

Saffron Risotto  
*Delta Asparagus*  
*Parmigiano-Reggiano*

Orecchiette  
*Roasted Mushrooms*  
*Parmesan Fondue, Black Truffle Crumble*

## ENTRÉES

*(please select three)*

Pan-Roasted  
Organic Chicken  
*Truffle Orzo*  
*Bloomsdale Spinach*  
*Crispy Shallots*

Spicy Lobster Rigatoni  
*Saffron, Calabrian Chili*  
*Roasted Garlic*  
*Preserved Lemon*

Farmer's Market  
Vegetable Tasting  
*Chef's Seasonal*  
*Selection of Farmer's*  
*Market Vegetables*

Michael Mina's Maine Lobster Pot Pie  
*Truffle-Lobster Bisque*  
*Root Vegetables*  
*shareable add on \$130, serves 3*

Roasted  
King Salmon  
*Morel Mushrooms, Asparagus*  
*English Peas, Spring Garlic*

Oak-Fired Steaks  
*Asiago-Stuffed Potatoes, Red Wine Butter*  
*8oz Prime Hanger Steak or 8oz Filet Mignon*  
*\$15 supplement \$20 supplement*

## SIDES

*(for the table)*

King Trumpet  
Mushrooms  
*Sweet & Sour Gochujang*

Red Bliss Potatoes  
*Spring Garlic*  
*Salsa Verde*

Charred Broccolini  
*Walnut Romesco*

## DESSERTS

*(please select one)*

Meyer Lemon  
Crêpe Cake  
*Pistachio, Raspberry*

Valrhona Milk  
Chocolate Pudding  
*Espresso-Caramel, Hazelnuts*

Seasonal Fruit Clafoutis Custard  
*Powdered Sugar, Whipped Cream*



# THE MOVEABLE FEAST

\$105 per person • buffet-style

*available only for full restaurant buyouts*

## CAVIAR STATION *add on 95pp*

Michael Mina Reserve Kaluga Caviar

*Crispy Potato Cakes, Diced Red Onion, Egg Mimosa, Crème Fraîche*

*\*½ oz per guest*

## STARTERS

*(please select two)*

Marinated Beets

*Crispy Quinoa, Hazlenuts  
Greek Yogurt, Fennel Pollen*

Classic Caesar

*Parmesan, Garlic Croutons  
Caper Dressing*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic  
Pine Nuts, Habanero-Sesame*

Butter Lettuce Salad

*Ruby Red Grapefruit, Avocado  
Green Goddess*

## PASTA *supplement 15pp*

*(please select one)*

Saffron Risotto

*Delta Asparagus  
Parmigiano-Reggiano*

Orecchiette

*Roasted Mushrooms  
Parmesan Fondue, Black Truffle Crumble*

## ENTRÉES

*(please select two)*

Pan-Roasted  
Organic Chicken

*Truffle Orzo  
Bloomsdale Spinach  
Crispy Shallots*

Spicy Lobster Rigatoni

*Saffron, Calabrian Chili  
Roasted Garlic  
Preserved Lemon*

Farmer's Market  
Vegetable Tasting

*Chef's Seasonal  
Selection of Farmer's  
Market Vegetables*

Michael Mina's Maine Lobster Pot Pie

*Truffle-Lobster Bisque  
Root Vegetables*

*shareable add on \$130, serves 3*

Roasted  
King Salmon

*Morel Mushrooms, Asparagus  
English Peas, Spring Garlic*

Oak-Fired Steaks

*Asiago-Stuffed Potatoes, Red Wine Butter  
8oz Prime Hanger Steak or 8oz Filet Mignon  
\$15 supplement \$20 supplement*

## SIDES

*(for the table)*

King Trumpet  
Mushrooms

*Sweet & Sour Gochujang*

Red Bliss Potatoes

*Spring Garlic  
Salsa Verde*

Charred Broccolini

*Walnut Romesco*

## DESSERTS

*(please select one)*

Meyer Lemon  
Crêpe Cake

*Pistachio, Raspberry*

Valrhona Milk

Chocolate Pudding

*Espresso-Caramel, Hazelnuts*

Seasonal Fruit Clafoutis Custard

*Powdered Sugar, Whipped Cream*

# THE BUNGALOW BRUNCH EXPERIENCE

\$45 per person • family-style

## STARTERS

*(please select two)*

*for parties over 20 guests, please select one starter*

Sweet Potato Pancakes

*King Salmon Gravlox, Apple Butter*

*Crème Fraîche*

Classic Caesar

*Parmesan, Garlic Croutons*

*Caper Dressing*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic*

*Pine Nuts, Habanero-Sesame Oil*

*\$10 supplement*

Marinated Beets

*Crispy Quinoa, Hazelnuts*

*Greek Yogurt, Fennel Pollen*

## ENTRÉES

*(please select three)*

Chicken Paillard

*Fennel, Arugula, Tangerine*

*Andante Cheese, Basil*

*Vinaigrette*

Bungalow Benedict

*Poached Eggs, Canadian*

*Bacon, Hollandaise*

*Breakfast Potatoes*

The Bungalow

Wagyu Burger

*White Cheddar Cheese*

*Onion Jam, Pickles*

French Toast

*Bourbon-Maple Glaze*

*Apple Compote, Spiced Pecans*

Huevos Rancheros

*Divorciadoes*

*Two Fried Farm Eggs, Refritos*

*Salsa Roja, Salsa Verde*

*Avocado Cema, Cotija Cheese*

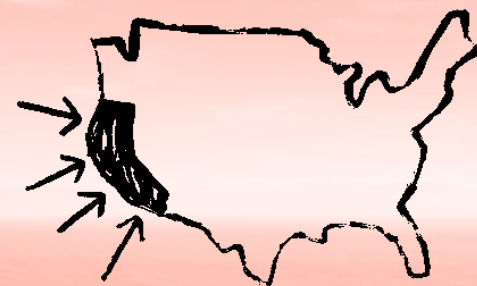
Steak & Eggs

*8oz Filet Mignon, Two Eggs*

*Breakfast Potatoes*

*\$25 supplement*





# CONTACT

Get in touch for more information and to  
start planning your event.

You can find us at:  
[belmontshore.events@bungalowkitchen.com](mailto:belmontshore.events@bungalowkitchen.com)

the  
**Bungalow  
Kitchen**

BY MICHAEL MINA