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 \cdot 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 ¹/₂ Maine Lobster, ¹/₄ 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 · 26

Chef's Selection of Three Cured Meats · 29

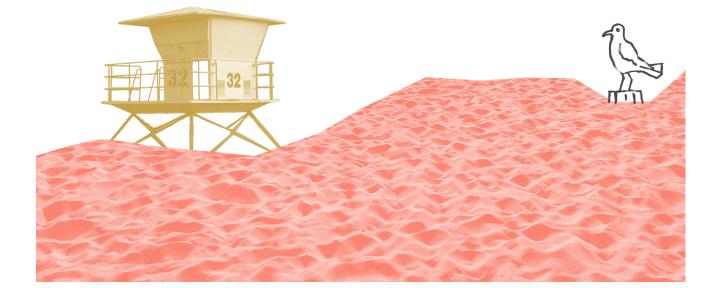
Combination Cheese & Charcuterie Plate · 43

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 \cdot 6 Nixtimal Queen masa carmelized sweet bread · 7 Pan de Maiz heirloom maize + honey · 7 Whole Grain Cookie chocolate + sea salt \cdot 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 Green Goddess Dressing garnished with Shaved Radish, Plum, Brokaw Avocado 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*



*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 or more, a 20% gratuity will be added to the check

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, Stone Fruit 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 Stone Fruit, 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 Crispy 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

