

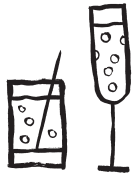
LIBATIONS

- 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

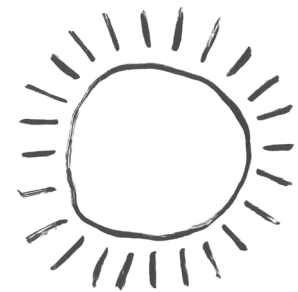


Diane’s Original Mix
Classic Blend | Medium Spice

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

- Half Dozen Oysters** Passion Fruit Mignonette* · 24
- Bungalow Shrimp Cocktail** Gin Cocktail Sauce · 27
- Truffle–Yellowtail Sashimi** with sliced English Cucumbers Scallions, crispy Rice Pearls & finished with Truffle Ponzu* · 27
- Michael Mina Reserve Kaluga Caviar Parfait** crispy Potato Cake topped with Smoked Salmon, Sieved Egg, & whipped Crème Fraîche* · 195
- Traditional Caviar Service** crispy Tater Tots, Egg Mimosa, diced Red Onion, Toast Points & Chive Crème Fraîche* · 195
- Shellfish Platter** 6ea Pacific Oysters, 6ea Shrimp, ½ Maine Lobster, ¼ lb King Crab* · 125

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* · 29
- Chef’s Selection of Three Cured Meats* · 31
- Cheese & Charcuterie Plate* · 42

PASTRIES BY STARTER BAKERY

- Kouign–Amann** · 6
- Chocolate Croissant** · 6
- Cinnamon Roll Croissant** · 7
- Croissant** · 5
- Seasonal Fruit Danish** · 5
- Mini Cream Cheese Danish** · 5
- Coffee Cake** · 4
- Cranberry Almond Muffin** · 5
- Banana Bread** · 5
- Wild Blueberry Muffin** · 4
- Vegan Pumpkin Bread** · 5



BRUNCH PRIX FIXE

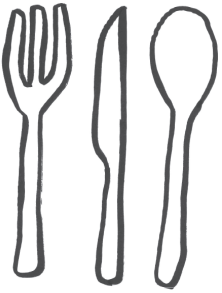
49 PER PERSON

APPETIZERS & SALADS SELECT ONE

- Brokaw Avocado Toast** sprinkled with Everything Spice & ice–cold Shaved Radish
- Orange Blossom Yogurt Parfait** topped with house–made Pumpkin Seed Granola & Mixed Berries
- Crispy Duck Wings** glazed with Grand Marnier & Black Pepper finished with Orange Zest
- Sweet Potato Pancakes** perfectly crisped & served with King Salmon Gravlax, tangy Crème Fraîche & velvety Apple Butter*
Add 1oz Michael Mina Reserve Kaluga Caviar · 195
- Chilled Shrimp Louie** Butter Lettuce Cups with Brokaw Avocado, Crispy Capers, Hearts of Palm & Tarragon
- Burrata & Persimmon** with Pomegranate, Toasted Pepitas & Sherry Vinaigrette
- 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
- Michael Mina’s Ahi Tuna Tartare** mixed with Chili Peppers Mint, Garlic, Pine Nuts & drizzled Habanero–Sesame Oil
15 supplement



*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*
Salmon Gravlax 5 supplement
- Crème Brûlée French Toast** sprinkled with Pistachios, finished with a bright Lemon Curd & Huckleberry Jam
- Steak & Eggs** oak–fired 8oz Hanger Steak basted with Red Wine Butter, Two Eggs any–style & Breakfast Potatoes
8oz Center–Cut Filet Mignon · 30 *supplement*
- Bay Breakfast** traditional breakfast, Two Eggs any–style Bacon & Chicken–Apple Sausage, Breakfast Potatoes*
- Buttermilk Fried Chicken Sandwich** with Celery Root, Sliced Pickles, Rémooulade & Hot Sauce Honey
- King Salmon** with Crispy Skin served on top of Preserved Lemon–Cous Cous with Warm Sweet 100 Tomatoes finished with Chermoula Spice & whipped Dill Yogurt
- Cavatelli Cacio e Pepe** with Black Truffle, Oyster Mushrooms & Grana Padano
- 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 · 45 *supplement*

