

LIBATIONS

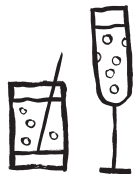
Pimm’s Cup
Pimm’s, Lemon, Basil *served short over ice* · 14

Sparrow Song
Bourbon, Lemon, Maple, Faba, Bitters *served up in a coupe* · 16

Yacht Water
Tequila, Lime, Topo Chico *served in a bottle* · 12

Everlasting Rosé – Still
Minuty M, Côtes de Provence, France 2021 · 30

Everlasting Rosé – Sparkling
Miguel Torres *Estelado*, Maule Valley, Chile, Brut NV · 35



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

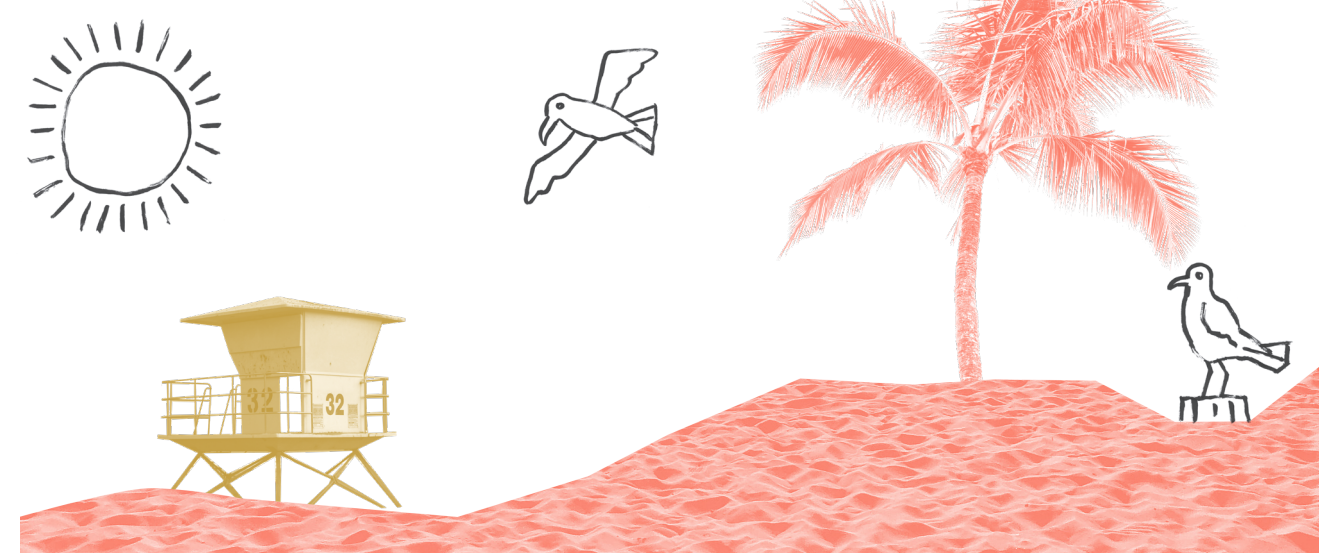
The Bloody Maria Original Mix · Tequila · 16

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



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

FARMERS & PRODUCERS

We are committed to supporting the farms & purveyors around the Bay Area, Marin County & Northern California

Model Bakery	Brokaw Ranch
Starter Bakery	Hog Island Oysters
Firebrand Bakery	K&J Orchards
The Caviar Co.	Zuckerman Farms

RAW BAR

½ Dozen Hog Island Oysters
Red Wine Mignonette, Cocktail Sauce, Tabasco* · 28

Traditional Caviar Service
Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche
Duo of Pancakes*
Kaluga 195 or Russian Osetra 225

Michael Mina Signature ‘Mini’ Caviar Parfait
Crispy Potato Cake, Smoked Salmon, Egg Mimosa
Chive Crème Fraîche* · 56

Hog Island Oyster Shooter
Diane Mina’s Original Mix, Vodka, Chili Salt* · 14ea

BRUNCH PRIX FIXE

49 PER PERSON

APPETIZERS & SALADS SELECT ONE

Marinated Brokaw Avocado Toast
Schug, Pickled Farmer’s Market Vegetables, Kataifi

Crispy Sonoma Liberty Duck Wings
Grand Marnier & Black Pepper Glaze, Orange Zest

Straus Family Creamery Yogurt Parfait
Wild Berry Compote, Almond Granola

Jalapeño Shrimp Toast
Mild Ginger Aioli, Black & White Sesame, Togarashi

Sweet Potato Pancakes
King Salmon Gravlax, Sour Cream, Apple Butter*
Add 1oz Michael Mina Reserve Kaluga Caviar · 195

Butter Lettuce Salad
Green Goddess, California Citrus, Olive Oil Croutons

Shrimp Louie Lettuce Cups
Brokaw Avocado, Crispy Capers, Tarragon

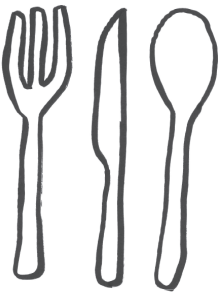
Black Truffle Caesar
Onion Crema, Parmesan, Truffle Vinaigrette*

Manila Clam & Potato Chowder
Hobb’s Bacon, Leeks, Parker House Roll

Vietnamese–Style Hamachi Sashimi
Mint, Toasted Peanut, Nuoc Cham*

Michael Mina’s Ahi Tuna Tartare
Mint, Garlic, Asian Pear, 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 foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check



ENTRÉES & EGGS SELECT ONE

Bungalow Benedict
Model Bakery English Muffin, Canadian Bacon
Crispy Potatoes, Hollandaise
Substitute Salmon Gravlax · 7*

Crème Brûlée French Toast
Strawberry–Rhubarb Jam, Vanilla Chantilly
Cornflake Crumble

Steak & Eggs
8oz Hanger Steak, Two Eggs Any–Style
Crispy Potatoes, Black Garlic Aioli

Bona Furtuna Bucatini
Arugula Pesto, Fava Beans, Pine Nuts

The Bungalow Wagyu Burger
White Cheddar Cheese, Onion Jam, Pickles
served with Crinkle–Cut Fries*

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

Pan–Seared Petrale Sole
Zuckerman Farms Asparagus, Caper Beurre Blanc

Char Siu King Salmon
Snow Peas, Shiitake Mushrooms, Crispy Rice

Oak–Grilled Branzino
Chickpea & Lentil Koshary, Chimichurri

Roasted All–Natural Chicken
Kale Panzanella, Delicata Squash, Onion–Chicken Jus

Steak Frites Au Poivre
8oz Filet Mignon, Parmesan–Truffle Fries, Béarnaise
35 Supplement

Chef Mina’s Lobster Pot Pie
½ Maine Lobster, Truffle–Lobster Bisque, Root Vegetables
45 Supplement

