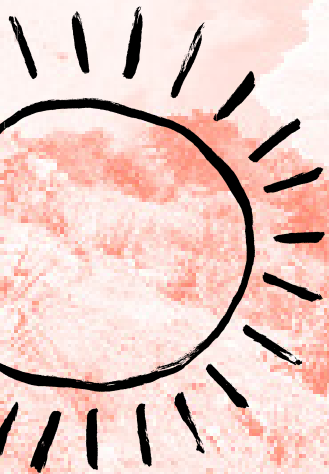
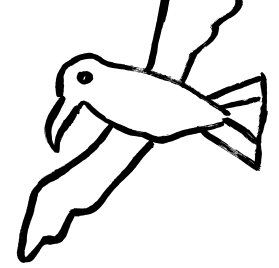


TIBURON | PRIVATE DINING

the
**Bungalow
Kitchen**
BY MICHAEL MINA



ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay. **Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse** joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past. The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.



ABOUT US

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

GENERAL MANAGER

Lino Suazo

EXECUTIVE CHEF

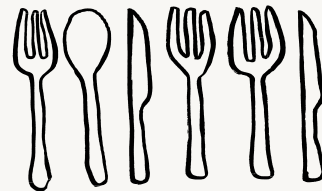
Harrison Chernick

EVENT SALES MANAGER

Kristin Lehmkuhl

LEAD SOMMELIER

Ian MacDonald



HOURS OF OPERATION

Wed-Fri: 5pm-9pm
Sat: 11am-3:00pm, 5pm-9pm
Sun: 11am-3:00pm, 5pm-8pm

CAPACITY

200 guests - seated
400 guests - reception

PRIVATE DINING

FIRST FLOOR

Listen Room | 12 seated; 18 reception
Patio | 50 seated; 80 reception
Dining Room | 75 seated; 100 reception
Bar/Lounge | 60 reception

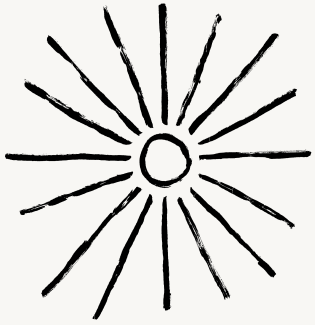
SECOND FLOOR

Salon Room | 30 reception
Sun Room | 70 seated; 100 reception
Bar/Lounge | 50 reception

FIRST FLOOR



MAIN DINING ROOM | PATIO | LISTENING ROOM



LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a sit-down dinner. Enjoy your own private dining space, enhanced with an unmatched sound system. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- **Wilson Audio System**
- **(1) Samsung Frame Television**
- **AV capabilities (upon request)**
- **12 Person capacity for dinner**
- **18 Person capacity for reception**





PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

- Full Service Bar
- Pergola with fully retractable roof and sides
- AV capabilities (upon request)
- 50 person capacity for dinner
- 80 person capacity for reception

**Patio only available to rent as part of a full buyout.*





MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

- Full Service Bar
- Patio Access
- Working gas fireplace
- (1) Samsung Frame Television
- AV capabilities (upon request)
- 75 person capacity for dinner
- 160 person capacity for cocktail reception

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

SECOND FLOOR



SALON | SUN ROOM

SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good conversation.

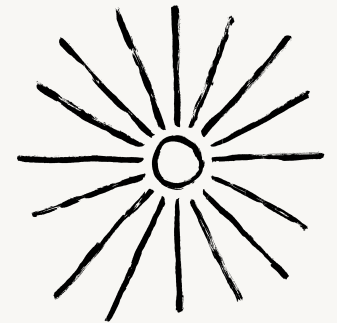
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- AV Capabilities (upon request)
- 40 person capacity for reception



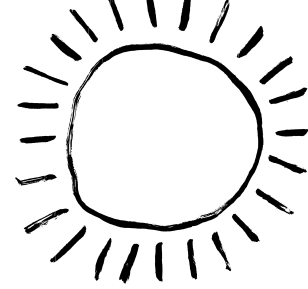
SUN ROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor bar synced to the beat of the DJ while taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

- Full service bar
- Pergola with fully retractable roof
- AV capabilities (upon request)
- 75 Person capacity for dinner
- 150 Person capacity for reception



OUR MENU



The Bungalow Kitchen by Michael Mina's menu of California cuisine is heavily inspired by local, seasonal ingredients, with a selection of fresh local seafood; shareable plates and late-night bites. Dishes range from the Garden Crudit  Bowl, featuring crunchy, ice-cold garden vegetables served with gazpacho shooters and three dipping sauces; signature house-made pastas; and Chef Mina's signature Lobster Pot Pie with truffle-lobster bisque, and root vegetables. Brunch favorites include the perfectly crisped Sweet Potato Pancakes blanketed with house-cured king salmon gravlax and the option to add 1oz of Michael Mina's reserve caviar; Cr me Br l e French Toast finished with cornflake streusel & strawberry-rhubarb jam; and for dessert, the Valrhona Milk Chocolate Pudding with espresso salted caramel, and toasted hazelnuts & the Meyer Lemon Cr pe Cake with fresh raspberries & pistachio.



RECEPTIONS

SHAREABLE PLATTERS

each platter serves up to 10 guests

- Farmer's Market Seasonal Crudité – walnut romesco, green goddess, lemon-poppy seed 75
- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 150
- Artisanal Charcuterie – pickled vegetables, house-made mustards 150
- Ice-Cold Raw Bar – 10ea pacific oysters, 10ea shrimp, ahi tuna tartare, passion fruit mignonette, gin-spiked cocktail sauce, espelette dijonnaise 200
supplement 2 lbs king crab, 2 whole maine lobsters 175

CANAPÉS

priced per piece

- Bungalow Burger Sliders 6
- Prosciutto-Wrapped Seasonal Fruit 5
 - Jalapeño Lobster Toast 7
 - Liberty Farms Duck Wing 7
 - Shrimp Cocktail 5
 - Bacon Deviled Eggs 4
 - Michael Mina's Ahi Tuna Tartare 7
 - Oyster on the Half Shell 4
- Mushroom Tempura with Ginger Aioli 4
- Potato Rosti with Walnut Romesco 5
 - Mini-Lobster Roll 9
 - Salmon Potato Cake 8
 - Seasonal Burrata Toast 5

PASTRY BITES

priced per piece

- Assorted Chocolate Truffles 5
- Assorted French Macarons 5
 - Lemon Meringue Tart 4
- Milk Chocolate Caramel Pudding 4
- Crème Fraîche Crêpe Cake 5
 - *(available in increments of 16 only)
 - Strawberry Cream Puff 4

BATCHED COCKTAILS

minimum 30 cocktails

- The Last Free Ride – apple-infused bourbon, spiced ginger, lemon 17pp
served short over ice
- Spicy Pina – jalapeño-infused tequila, pineapple, agave, lime 17pp
served shot over ice
- Seagulls Landing – cucumber & citrus-infused vodka, domaine de canton ginger liqueur, lemon 17pp
served shot over ice
- ***For wine recommendations, please ask to speak with our Lead Sommelier***

THE BUNGALOW EXPERIENCE

\$95 per person • individually plated

CAVIAR add on \$95pp

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

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Kale Chop Chop
*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Black Truffle Caesar
*Onion Crema, Parmesan, Truffle
Vinaigrette**

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

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

PASTA supplement \$20pp

(please select one)

Cavatelli
*Sweet Peas, Crispy Pancetta
Cippolini Onions*

Bucatini
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

ENTRÉES

(please select three)

Roasted All-Natural
Chicken
*Gnocchi, Maitake Mushrooms,
Sauce Vin Jaune*

The Bungalow Wagyu
Burger
*White Cheddar, Pickles,
Onion Jam, Crinkle-Cut
Fries*

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

Michael Mina's Maine Lobster Pot Pie
*Truffle-Lobster Bisque
Root Vegetables*
individual add on \$45

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

Oak-Fired 8oz Filet Mignon
Avocado, Sweet Potato, Pastor Sauce
individual add on \$20

DESSERTS

(please select one)

Bungalow Kitchen
Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Pistachios, Candied Citrus Zest,*

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE MICHAEL MINA SIGNATURE EXPERIENCE

\$195 per person • individually plated

CAVIAR add on 95pp

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

FIRST

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

SECOND

Ricotta Cavatelli
Roasted Mushrooms
Parmesan, Black Truffle Butter

THIRD

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

FOURTH

Oak-Fired Filet Mignon
Avocado, Sweet Potato, Pastor Sauce

DESSERTS

Bungalow Kitchen Crêpe Cake
Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest

THE MOVEABLE FEAST

\$125 per person • buffet-style

available only for full restaurant or second floor 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)

Kale Chop Chop
*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Black Truffle Caesar
*Onion Crema, Parmesan, Truffle
Vinaigrette**

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

ENTRÉES

(please select two)

Roasted All- Natural
Chicken

Hanger Steak

Marin County
Vegetable Tasting

Michael Mina's Maine Lobster Pot Pie
\$45 supplement per person

Roasted King Salmon

Oak-Fired 8oz Filet Mignon
\$20 supplement per person

PASTA

supplement \$20pp

(please select one)

Cavatelli
*Sweet Peas, Crispy Pancetta
Cippolini Onion*

Bucatini
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

SIDES

(for the table)

Mushrooms "À La Grecque"
*Garlic Streusel, Shaved Radish,
Goat Cheese*

Roasted Sweet Potatoes
*Pastor Sauce, Red Onion
Avocado*

Garlic Noodles
Black Trumpets, Garlic Butter, Oyster Sauce

Bungalow Kitchen
Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Toasted Pecans

DESSERTS

(please select one)

tax & gratuity not included - menu items subject to change based on seasonal availability

THE BUNGALOW BRUNCH EXPERIENCE

\$65 per person • individually plated • saturday-sunday

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Sweet Potato Cakes

*King Salmon Gravlax, Apple Butter
Crème Fraîche*

Black Truffle Caesar

*Onion Crema, Parmesan, Truffle
Vinaigrette**

Kale Chop Chop

*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil
\$10 supplement*

ENTRÉES

(please select three)

Roasted All-Natural Chicken

*Kale Panzanella, Butternut Squash,
Dried Cranberries
Onion-Chicken Jus, Pepitas*

Bungalow Benedict

*Poached Eggs, Canadian
Bacon, Hollandaise Breakfast
Potatoes
supplement Salmon Gravlax \$7*

The Bungalow Wagyu Burger

*White Cheddar Cheese
Onion Jam, Pickles*

Butter Lettuce Salad

*Green Goddess, California
Citrus, Olive Oil Croutons
add grilled chicken or shrimp*

Michael Mina's Maine Lobster Pot Pie

*Truffle-Lobster Bisque
Root Vegetables
individual add on \$45*

Char Siu

*King Salmon
Snow Peas, Shiitake
Mushrooms, Crispy Rice*

Steak & Eggs

*8oz Filet Mignon, Scrambled Eggs
Breakfast Potatoes
individual add on \$35*

DESSERTS

(please select one)

Bungalow Kitchen Crêpe Cake

*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE BUNGALOW LUNCH EXPERIENCE

\$75 per person • individually plated • monday-friday

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Kale Chop Chop
*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Black Truffle Caesar
*Onion Crema, Parmesan, Truffle
Vinaigrette**

Seasonal Burrata Toast
*Farmer's Market Vegetables
Locally Sourced*

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

ENTRÉES

(please select three)

Michael Mina's Maine Lobster Pot Pie
*Truffle-Lobster Bisque
Root Vegetables*
individual add on \$45

The Bungalow Wagyu
Burger
*White Cheddar, Pickles, Onion
Jam, Crinkle-Cut Fries*

Oak-Fired 8oz Hanger Steak
Avocado, Sweet Potato, Pastor Sauce

Roasted All-Natural Chicken
*Kale Panzanella, Butternut Squash, Dried
Cranberries*
Onion-Chicken Jus, Pepitas

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

Butter Lettuce Salad
*Green Goddess, California
Citrus, Olive Oil Croutons*
add grilled chicken or shrimp

Bucatini
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

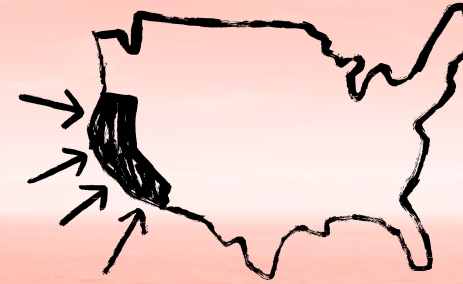
DESSERTS

(please select one)

Bungalow Kitchen
Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability



CONTACT

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

You can find us at:
tiburon.events@bungalowkitchen.com

5 Main Street, Tiburon, CA 94920 | 415.366.4088 | bungalowkitchen.com