

BRUNCH LIBATIONS

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

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

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

House–Made Sangria
Sommelier Select Red Wine, Fresh Fruit · 15
served over ice

Everlasting Rosé – Still

Grenache, La Manarine
Côtes du Rhône, France 2022 · 30



Diane’s Classic Original Mix · Hanson’s of Sonoma 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

BOTTLES TAKE DIANE’S MIX HOME!

Diane’s Original Mix
Classic Blend | Medium Spice · 18

Dirty Diane’s Mix
Jalapeño & Cilantro | Bold & Spicy · 18

RAW BAR

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

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

CAVIAR & CHAMPAGNE 55

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

served with *J. Lassalle ‘Cachet Or’ 1er Cru
Champagne, France, Brut NV*

PASTRIES BY FIREBRAND BAKERY

Nutella Kouign–Amann · 6

Chocolate Croissant · 6

Pretzel Sticky Bun · 7

Ham & Cheese Croissant · 7

Morning Bun · 5

Croissant · 6

Blackberry Cream Cheese Danish · 5

Apricot Danish · 4

Cranberry Almond Muffin · 4

Banana Bread · 5

Apple Spiced Muffin · 4

Vegan Pumpkin Bread · 5

Seasonal Scone · 5

BRUNCH PRIX FIXE

49 PER PERSON

APPETIZERS & SALADS SELECT ONE

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

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

Straus Family Creamery Yogurt Parfait
Wild Berry Compote, Almond Granola

Brokaw Avocado & Asparagus
Lemon Emulsion, Scallion Oil, Basil

Butter Lettuce & Hearts of Palm Salad
Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

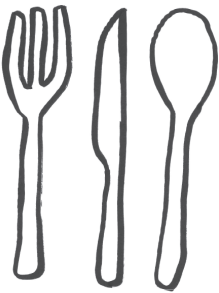
Shrimp Louie Lettuce Cups
Brokaw Avocado, Crispy Capers, Tarragon

Black Truffle Caesar
Onion Crema, Parmesan, Truffle Vinaigrette

Manila Clam & Potato Chowder
Hobb’s Bacon, Leeks, Parker House Roll
Add Maine Lobster · 12

Shrimp Cocktail *Supplement · 12*
Horseradish, Lemon,Gin Cocktails Sauce*

Michael Mina’s Ahi Tuna Tartare *Supplement · 15*
Mint, Garlic, Asian Pear, Pine Nuts, Habanero–Sesame Oil



ENTRÉES & EGGS SELECT ONE

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

Crème Brûlée French Toast
Vanilla Bean Mascarpone, Strawberry Rhubarb Compote
Candied Pistachios

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

Cavatelli ‘Cacio e Pepe’
Black Truffle, Parmesan, King Trumpet Mushrooms

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*

Phyllo–Crusted Petrale Sole
English Pea Potato Purée, Horseradish Mascarpone
Caviar Cream

King Salmon
Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

Oak–Grilled Branzino
Chickpea & Lentil Koshary, Chimichurri

Roasted Lemon Chicken
Lemon Potatoes, Chilies, Feta, Mint

Steak Frites Au Poivre *Supplement · 12*
8oz Hanger Steak, Parmesan–Truffle Fries, Béarnaise

Chef Mina’s Lobster Pot Pie *Supplement · 35*
½ Maine Lobster, Truffle–Lobster Bisque, Root Vegetables



*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