

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

LOBSTER TRAP – \$35

DIANE'S CLASSIC MIX, HANSON'S OF SONOMA VODKA,
LOBSTER CLAW, BACON

*served in a commemorative glass to take home with you
after enjoying!*

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

Chilled 1/2 Maine Lobster · 29

Espelette Dijonaise, Green Goddess

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 7EA OR 4 FOR 24

BY FIREBRAND BAKERY

Nutella Kouign-Amann

Chocolate Croissant

Pretzel Sticky Bun

Morning Bun

Croissant

Apricot Danish

LOTS of LOBSTER BRUNCH PRIX FIXE

59 PER PERSON

APPETIZERS & SALADS SELECT ONE

Chilled Lobster Tacos

Grilled Pineapple, Avocado Cream, Cilantro

Marinated Brokaw Avocado Toast

Schug, Farmer's Market Vegetables, Kataifi, Walnuts

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

Straus Family Creamery Yogurt Parfait

Wild Berry Compote, Almond Granola

Chilled Maine Lobster "Ceviche" (GF)

Brokaw Avocado, Egyptian Mango, Blistered Peppers

Brokaw Avocado & Asparagus

Lemon Emulsion, Scallion Oil, Basil

Butter Lettuce & Hearts of Palm Salad

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

Add Maine Lobster · 19

Maine Lobster Chowder

Applewood Smoked Bacon, Leeks, Parker House Roll

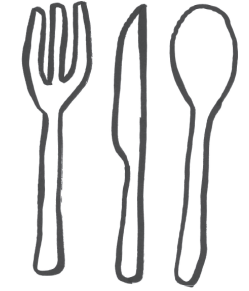
Michael Mina's Ahi Tuna Tartare *Supplement* · 15

Mint, Garlic, Asian Pear, Pine Nuts, Habanero-Sesame Oil

ADD 1/2 MAIN LOBSTER

TO ANY DISH

\$29



ENTRÉES & EGGS SELECT ONE

Bungalow Benedict

Model Bakery English Muffin, Canadian Bacon
Crispy Potatoes, Hollandaise

Substitute Salmon Gravlox · 7

Substitute Maine Lobster · 19

Crème Brûlée French Toast

Vanilla Bean Mascarpone, Strawberry Rhubarb Compote
Candied Pistachios

Tonnarelli Pasta

Miane Lobster, Arugula Pesto, Crispy Squash Blossom

Broiled Maine Lobster

Miso Butter, Grilled Lemon

Steak & Eggs

8oz Hanger Steak, Two Eggs Any-Style

Crispy Potatoes, Black Garlic Aioli

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*

Oak-Grilled Branzino

Orzo Pasta, Chickpea Ragu, Cherry Tomato Sauce

Roasted Lemon Chicken

Lemon Potatoes, Chilies, Feta, Mint

Steak Frites & Grilled 1/2 Lobster *Supplement* · 29

8oz Filet, Parmesan-Truffle Fries, Choron Sauce

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 foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check