

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



CHEF YAMASAN SUSHI

*SASHIMI/NIGIRI

2 pieces per order

Aburi Toro - Seared Tuna · 16

Hon Maguro - Blue Fin Tuna · 18

Otoro - Fatty Tuna · mkt

Chu Toro - Medium Fatty Tuna · 22

Sake - Salmon · 14

Sake Toro - Fatty Salmon · 15

Hamachi - Yellowtail · 16

Hamachi Toro - Fatty Yellowtail · 18

Uni - Sea Urchin · mkt

Hotate - Hokkaido Scallop · 16

Botan Ebi - Spot Prawn · mkt

Unagi - Eel · 16

5 pc Sashimi or 5 pc Nigiri Tasting

Hamachi, Sake, Hon Maguro, Hotate, Unagi · 30

ROLLS

Michael Mina's Negitoro

Chopped Toro, Shiso, Oshinko, Green Onion, Uni, Ikura · 34

Yama Roll

Shrimp Tempura, Avocado, Maguro, Ponzu, Jalapeño · 29

Spicy Tuna

Cucumber, Orange Tobiko, Sesame Seeds · 15

Rainbow

Crab, Tuna, Hamachi, Salmon, Avocado
Serrano, Crispy Onion · 28

Vegetable Roll

Avocado, Cucumber, Spicy Miso, Lettuce, Sesame Seeds · 14

OYSTERS

Happy Spoon (GF)

Uni, Ikura, Tobiko, Oyster, Ponzu Creme Fraîche · 18
Add Caviar · 20

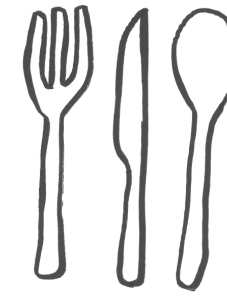
Hog Island Oyster Shooter (GF)

Diane Mina's Original Mix, Vodka, Chili Salt* · 14 each

½ Dozen Hog Island Oysters (GF)

Champagne Mignonette, Cocktail Sauce, Tabasco* · 28

10.25.24



BRUNCH PRIX FIXE

49 PER PERSON

APPETIZERS SELECT ONE

Marinated Brokaw Avocado Toast (V)

Schug, Pickled Farmer's Market Vegetables, Kataifi

Straus Family Creamery Yogurt Parfait

Wild Berry Compote, Almond Granola

Butter Lettuce & Hearts of Palm Salad (V, GF)

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

Roasted Zucchini (GF)

Pesto, Pecorino Cheese

Petite Romaine Caesar Salad

Onion Crema, Parmesan, Truffle Vinaigrette

Tempura Maitake Mushrooms

Yuzu Aioli, Togarashi

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

Jidori Chicken Karaage

Aonori, Sriracha Mayo, Tamari Pickled Cucumbers

All Spiced Fall Squash Soup

King Crab, Butternut Squash, Sourdough Croutons

Michael Mina's Ahi Tuna Tartare Supplement · 15

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

Gluten Free, GF | Vegan, V | Tableside, TS

*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
Breakfast Potatoes, Hollandaise
Substitute Salmon Gravlax · 7

Crème Brûlée French Toast

Vanilla Bean Mascarpone, Seasonal Berry Compote, Candied Pistachios

Steak & Eggs

Hanger Steak, Eggs Any Style, Breakfast Potatoes

Arugula Pesto Bucatini Pasta

Chanterelle Mushrooms, Lemon, Parmesan Cheese

Tomato-Ginger Glazed Salmon

Saffron Couscous, Blistered Cherry Tomatoes, Dill Yogurt

Phyllo-Crusted Petrale Sole Meunière

Ratatouille, Caper & Brown Butter Sauce

Ginger-Scallion Brick Chicken (GF)

Schmaltz Seasoned Rice, Chili-Garlic Crunch Cucumbers

The Bungalow Wagyu Burger

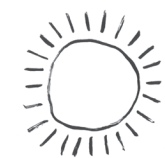
Cheddar Cheese, Onion Jam, Pickles, Crinkle-Cut Fries*
Add Fried Egg* · 4 Add Bacon · 5 Add Avocado · 4

Steak Frites Au Poivre Supplement · 35

8oz Filet Medallions, Horseradish-Crusted Roasted Tomato

Michael Mina's Lobster Pot Pie (TS) Supplement · 75

Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables



EXECUTIVE CHEF DANIELA VERGARA