

## 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

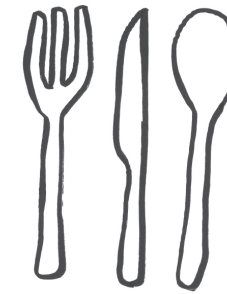
### Hog Island Oyster Shooter (GF)

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

### ½ Dozen Hog Island Oysters (GF)

Champagne Mignonette, Cocktail Sauce, Tabasco\* · 28

11.16.24



## 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

### 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 (V)

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

Skordalia, Brussel Sprouts, Buerre Blanc, Kaluga Caviar\*

### 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 Portabella Mushroom

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

Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables

EXECUTIVE CHEF DANIELA VERGARA