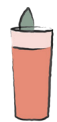


Signature Cocktails



ELECTRIC FEEL
Cinnamon-Infused Grey Goose
Vodka, Green Chartreuse, Banana
Matcha, Coconut milk · 20



PINK + WHITE
The Botanist Gin, Amaro Nonino
Pomegranate, Lemon, Sage Honey, Egg
white · 22



LIQUID GOLD
Cilantro-Infused Espolon Blanco
Tequila, Amaro Montenegro, Lime
Agave, Grapefruit Shrub, Olive Oil · 19



APPLE OF MY EYE
Appletea infused Sazarac Rye, Velvet
Falernum, Apple Spice, Bitters · 21



NIGHTCALL
Illegal Mezcal, Honey Lavender, Lemon
Rosemary, Egg white · 22



CLEAR SKIES
Planetary Coconut Rum, Suntory Toki
Japanese Whisky, Allspice, Orgeat
Cinnamon, Lime · 22



SWEATER WEATHER
Angels Envy Bourbon, Yellow
Chartreuse, Spiced Pear, Lemon · 24



BROWN EYED GIRL
Patron Silver Tequila, St. Germaine
Yuzu Sake, Lime, Tamarind Foam · 20



WICKED GAME
Monkey Shoulder Scotch, Avera
Maple, Sesame · 20



SWEET DISPOSITION
Licor43, Banana Liqueur, Espresso · 20

*contains raw or undercooked ingredients
consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness

Diane's Bloody Mary Brunch

SIGNATURE BLOODY MARYS

ALL BLOODY MARYS ARE GARNISHED WITH
Piquant Peppadew, Cornichon Pickle, Manchego Cheese
Spanish Queen Olive with Pimento, Celery, Lemon

UP YOUR PROTEIN + 5

Salami, Tajin Dusted Chicharron, Maple Candied Bacon

DIANE'S CLASSIC 19

Diane's Original Mix - Hanson's of Sonoma Vodka

THE BLOODY MARIA 19

Dirty Diane's Jalapeño Mix - Espolon Blanco Tequila

THE BUNGALOW BLOODY 19

Diane's Original Mix - Old Forester Bourbon

THE DIRTY DIANE 19

Dirty Diane's Jalapeño Mix - Illegal Mezcal

THE UMAMI MARY 19

Diane's Original Mix - Sake

RED SNAPPER 19

Diane's Original Mix - Hendrick's Gin

SPIRIT-FREE 12

Diane's Original and Dirty Diane's Jalapeño Mix
Fresh Lemon Juice

MAMA'S MICHELADA 19

Diane's Original Mix - Modelo Mexican Lager

G.B.U. A FLIGHT COCKTAIL 14

The Good, The Bad & The Ugly

2 oz. Espolon Tequila, 2 oz. Diane's Original Mix
2 Oz. Modelo Mexican Lager

SIGNATURE COCKTAILS

DIANE'S SURPRISE 19

Coconut Rum, Pineapple, Cranberry Float

MAMA MINA'S CITRUS MARGARITA 21

Espolon Blanco, Lemon, Grapefruit, Orange

TURMERIC ELIXIR COCKTAIL 19

Espolon Blanco, Ginger, Cayenne, Tajin



**DIANE'S ORIGINAL
BLOODY MARY MIX**

Signature Recipe

**DIRTY DIANE'S
JALAPEÑO MARY MIX**

Hot & Spicy

BRUNCH PRIX FIXE

\$49 PER PERSON

APPETIZER (SELECT ONE)

MARINATED BROKAW AVOCADO TOAST
PICKLED FARMER'S MARKET VEGETABLES
SCHUG, KATAIFI

**BUTTER LETTUCE
& HEARTS OF PALM SALAD (V, GF)**
RUBY GRAPEFRUIT, BROKAW AVOCADO
RADISH, DIJON VINAIGRETTE

PETITE ROMAINE CAESAR SALAD
GARLIC STREUSEL, PARMESAN
CREAMY CAPER DRESSING

TEMPURA MAITAKE MUSHROOMS (GF/CC)
YUZU AÏOLI, TOGARASHI

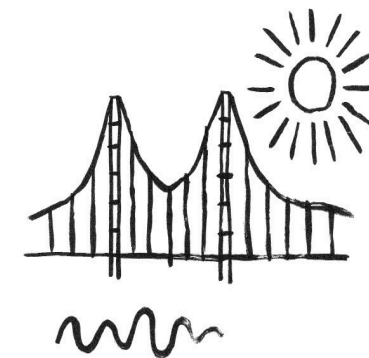
JALAPEÑO LOBSTER TOAST
GINGER AÏOLI, TOGARASHI, CILANTRO

MICHAEL MINA'S AHI TUNA TARTARE*(TS)
SUPPLEMENT · 18
GARLIC, ASIAN PEAR, PINE NUTS
MINT, HABANERO-SESAME OIL

OYSTERS

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



ENTRÉES & EGGS (SELECT ONE)

SHAKSHUKA*
SPICY TOMATO & PEPPER STEW, POACHED FARM EGGS
TOASTED SOURDOUGH

BUNGALOW BENEDICT*
MODEL BAKERY ENGLISH MUFFIN, CANADIAN BACON
BREAKFAST POTATOES, HOLLANDAISE
SUBSTITUTE SALMON GRAVLAX · 7

DBM DOUBLE DOUBLE BURGER*
AMERICAN CHEESE, CARAMELIZED ONIONS
PICKLE, SECRET SAUCE, MUSTARD GRILLED BUN

STEAK & EGGS* (GF/CC)
HANGER STEAK, EGGS ANY STYLE, BREAKFAST POTATOES

ROASTED FAROE ISLAND SALMON*
MAPLE ROASTED DELICATA SQUASH, POMAGRANTE
PEPITA SHUG

MICHAEL MINA'S LOBSTER POT PIE (TS)
SUPPLEMENT · 85
WHOLE MAINE LOBSTER, TRUFFLE-LOBSTER BISQUE
SEASONAL VEGETABLES

STEAK FRITES AU POIVRE*
SUPPLEMENT · 35
8OZ FILET MEDALLIONS, CRINKLE CUT FRIES

Gluten Free, GF | Vegan, V | Tableside, TS | Cross Contamination CC

*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 your convenience, a suggested gratuity of 20% is included for parties of six or more and is distributed to our service team. Guests are welcome to adjust it however they wish. We simply ask for a signed receipt to confirm your final gratuity.