

## 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

### Shrimp Cocktail

Horseradish, Lemon, Gin Cocktail Sauce\* · 29

### Caviar Service

Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche  
Duo of Pancakes\*  
*Kaluga 195 or Russian Osetra 225*

## SEAFOOD PLATTERS

### Marin Platter

½ Dozen Hog Island Oysters, Half Maine Lobster  
¼ Pound King Crab, Ahi Tuna Poke, 6pc Jumbo Shrimp\* · 149

### Tiburon Tower

Dozen Hog Island Oysters, Full Maine Lobster  
½ Pound King Crab, Ahi Tuna Poke, 12pc Jumbo Shrimp\* · 249

## 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

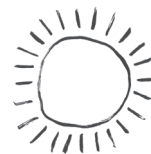
**Cranberry Almond Muffin** · 4

**Banana Bread** · 5

**Apple Spiced Muffin** · 4

**Vegan Pumpkin Bread** · 5

**Seasonal Scone** · 5



# MOTHER'S DAY BRUNCH PRIX FIXE

59 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

### Sweet Potato Pancakes

King Salmon Gravlax, Sour Cream, Apple Butter\*

### White Asparagus Salad *Supplement · 12*

Poached Farm Egg, Brown Butter Sauce, Smoked Trout Roe\*  
*Add 1oz Michael Mina Reserve Kaluga Caviar · 149*

### Butter Lettuce Salad

Green Goddess, California Citrus, Olive Oil Croutons

### 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*

### Vietnamese-Style Hamachi Sashimi

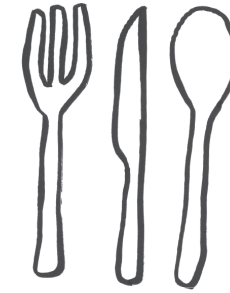
Mint, Toasted Peanut, Nuoc Cham\*

### Jalapeño Lobster Toast *Supplement · 12*

Mild Ginger Aioli, Black & White Sesame, Togarashi

### 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*

### Pan-Seared Petrale Sole

Green Beans, Caper Beurre Blanc

### King Salmon

Toasted Farro, Roasted Wild Mushrooms  
Pinot Noir Reduction

### Oak-Grilled Branzino

Chickpea & Lentil Koshary, Chimichurri

### Roasted All-Natural Chicken

Kale Panzanella, Butternut Squash, Dried Cranberries  
Onion-Chicken Jus, Pepitas

### Pastrami Hash *Supplement · 18*

House Pastrami, Romesco, Charred Broccoli Rabe, Corn  
Toasted Marcona Almonds, Sunnyside Eggs

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