HAPPY HOUR

SERVED MONDAY- FRIDAY 3PM - 6PM

FARE

TATER TOTS
Ketchup & mustard 8

MAC N CHEESE
Elbow macaroni, four cheese cream sauce, black truffles 8

GRILLED ARTICHOKE
Garlic olive oil marinade, lemon wedge, ginger aioli 13

FLATBREAD
Chef's weekly creation 10

CHICKEN QUESADILLA
Sautéed wild mushrooms, jack & cheddar cheese, salsa fresca, sour cream, guacamole 10

POTATO SKINS
Shredded cheese, bacon bits, green onions, tomato & sour cream 11

SWEET CHILI CALAMARI
Fried sweet chili sauce, peanuts, Daikon sprouts, bean sprouts, carrots, Japanese dressing 13

TRADITIONAL BUFFALO CHICKEN WINGS
Carrot & celery sticks, bleu cheese dressing 14

BEEF SLIDERS
Thousand Island, lettuce, tomato, brioche bun, French fries 11

CARNE ASADA TACOS
Marinated skirt steak, lettuce, shredded cheese, salsa fresca 12

SALMON LETTUCE WRAPS
Scottish salmon, cucumber slaw, ginger aioli 11

OYSTERS ON THE HALF SHELL (4)
Seasonal oysters, cocktail sauce, mignonette, Tabasco 16

SHORT RIB RAVIOLI
Slow braised short rib ravioli, Gruyère cream mushroom sauce, caramelized onions 12

SHRIMP COCKTAIL (3)
Spicy cocktail sauce 18

AHI POKE
Yellowfin tuna, ginger soy glaze, avocado, wonton strips 13

SMALL PLATES

FILET MIGNON BURGER
Ground filet mignon, cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, 1000 island dressing, French fries 20

BEEF DIP SANDWICH
Sliced thin, au jus, Swiss cheese, caramelized onions on a French roll. Served with creamy horseradish & French fries 20

LAMB LOLLIPOPS
Two lamb lollipops, Yukon Gold mashed potato, roasted tomato, mint gastrique 24

SCALLOP APPETIZER
Dry scallops, goat cheese risotto, lemon beurre blanc 24

LIME-MARINATED CHICKEN SALAD
Mixed greens, lime-marinated grilled chicken, avocado, chopped grilled vegetables, Tarragon Vinaigrette 19

BUNGALOW COBB SALAD
Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese, red wine vinaigrette 18

We have the right to refuse service to anyone. No more than two forms of payment per table, please. 20% Gratuity will be added to parties of eight or more. A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a DEBIT CARD or CASH
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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WINES BY THE GLASS

VEUVE CLICQUOT
Champagne, France 23

SABINE
Rose, Provence 10

SANCERRE SOMMELIER'S SELECTION
French Wine selection 18

THE CROSSINGS
Sauvignon Blanc, Marlborough 8

CHATEAU ST. MICHELLE
Chardonnay, Columbia Valley 9

FRANK FAMILY
Chardonnay, Carneros 16

STOLLER
Pinot Noir, Willamette Valley 14

FLOWERS
Pinot Noir, Sonoma Coast 23

HARVEY & HARRIET
Red Blend, Paso Robles 13

ROTH
Cabernet Sauvignon, Alexander Valley 10

JUSTIN
Cabernet Sauvignon, Paso Robles 14

CHIANTI BY BANFI
Tuscany, Italy 11

LEVENDI
Symphonic Red Blend 23

WINE OF THE WEEK
Sommelier's Selection 11

L IBAT IONS

WELL COCKTAILS
Rancho Alegre Blanco Tequila, Smirnoff Vodka, Castillo Rum, Brother's Bond Bourbon, Seagram's Gin 10

BUNGALOW SPECIALTY COCKTAILS
Bungalow Old Fashion, Cosmopolitan, Lemon Drop and CDM Skinny Margarita 16

SUMMER BREEZE
Ketel One Grapefruit Rose Botanical, soda water, cranberry juice, lemonade 11

BEER

COORS LIGHT
Colorado 6

PACIFICO
Mexico 7

SCRIMSHAW PILSNER
California 7

FLYING DOG RAGING BITCH IPA
Maryland 9

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