

HAPPY HOUR

SERVED MONDAY - FRIDAY FROM 3PM - 6PM

FARE

TATER TOTS

Ketchup & mustard 8

BUNGALOW ARANCINI

Fried Risotto served with marinara sauce 9

MAC N CHEESE

Elbow macaroni, four cheese cream sauce, black truffles 8

GRILLED ARTICHOKE

Garlic olive oil marinade, lemon wedge, ginger aioli 12

FLATBREAD

Chef's weekly creation 9

CHICKEN QUESADILLA

Sautéed wild mushrooms, jack & cheddar cheese, salsa fresca, sour cream, guacamole 9

POTATO SKINS

Shredded cheese, bacon bits, green onions, tomato & sour cream 10

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 10

BEEF SLIDERS

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

CARNE ASADA TACOS

Marinated skirt steak, lettuce, shredded cheese, salsa fresca 11

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 11

SHRIMP COCKTAIL (3)

Spicy cocktail sauce 18

AHI POKE

Yellowfin tuna, ginger soy glaze, avocado, wonton strips 12

SMALL PLATES

FILET MIGNON BURGER

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

GRILLED AHI BURGER

Sashimi grade Ahi served rare, Challah bun, jalapeño tartar sauce, tomato, sprouts, and Swiss cheese. Served with Caesar salad 24

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 18

BUNGALOW COBB SALAD

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

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WINES BY THE GLASS

VEUVE CLICQUOT

Champagne, France 19

WHISPERING ANGEL

Rose, Provence 10

SANCERRE SOMMELIER'S SELECTION

French Wine selection 21

THE CROSSINGS

Sauvignon Blanc, Marlborough 8

MER SOLEIL "RESERVE"

Chardonnay, Santa Lucia Highlands 10

FRANK FAMILY

Chardonnay, Carneros 16

ROMBAUER

Chardonnay, Carneros 20

WEATHER

Pinot Noir, Sonoma Coast 10

FLOWERS

Pinot Noir, Sonoma Coast 22

HARVEY & HARRIET

Red Blend, Paso Robles 13

ROTH

Cabernet Sauvignon, Alexander Valley 10

JUSTIN

Cabernet Sauvignon, Paso Robles 14

DETAILS BY SINEGAL

Cabernet Sauvignon, Sonoma County 12

FAUST

Cabernet Sauvignon, Napa Valley 23

WINE OF THE WEEK

Sommelier's Selection 11

LIBATIONS

WELL COCKTAILS

Rancho Alegre Blanco Tequila, Smirnoff Vodka, Castillo Rum, Evan Williams Bourbon, New Amsterdam Gin 10

BUNGALOW SPECIALTY COCKTAILS

Four dollars off any specialty cocktail (See Dinner Menu)

SUMMER BREEZE

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

ERIC'S COCKTAIL OF THE MONTH

Seasonal craft cocktail created by lead bartender, Eric 11

BEER

COORS LIGHT

Colorado 6

PACIFICO

Mexico 7

SCRIMSHAW PILSNER

California 7

STELLA ARTOIS

Belgium 7

FLYING DOG RAGING BITCH IPA

Maryland 9

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. For guests that choose to pay with cash, the 3% fee will be waived