

The Story behind the name...

In 2014, Diane Mina, wife and partner of renowned Chef and restaurateur, Chef Michael Mina, set her sails on creating a better tasting, better for you bloody mary mixer for their restaurant brand, Mina Group LLC, a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative restaurant concepts. In 2017, Diane founded TerraMina LLC and launched Diane Mina's Garden Grown Blends® featuring her proprietary mixers ... "Diane's Classic Bloody Mary Mix" and "Dirty Diane's Jalapeño Bloody Mary Mix."

WHAT'S THE MIX ALL ABOUT? ... We use 100% San Marzano Italian tomatoes.

Diane's Original Mixer

San Marzano puree, Sicilian olive brine, amber honey, Tabasco® pepper sauce, tangy horseradish, lemon juice, four peppercorn blend, red chili's celery seed.

Dirty Diane's Jalapeño Mixer

San Marzano puree, Sicilian olive brine, amber honey, Tabasco® pepper sauce, tangy horseradish, lemon juice, four peppercorn blend, red chili's celery seed, diced jalapeños, key lime, coriander seed.



EVERY bloody Mary is served in a 16 oz. stemmed glass and "Diane's Signature Garnish."

Peppadew® piquant pepper, provolone cheese, italian salami, spanish queen olive, cornichon pickle, spicy chicharrón, maple-glazed peppered bacon, and celery.

vegetarian garnish available upon request

~ BLOODY MARY SELECTION ~

DIANE'S CLASSIC – Diane's Original Mix – Wheatley Vodka

BLOODY MARIA – Dirty Diane's Jalapeño Mix – Santos Blanco Tequila

DIRTY DIANE – Dirty Diane's Jalapeño Mix – Dos Hombres Mezcal

RED SNAPPER – Diane's Original Mix – Hendrick's Gin

THE BURBANK BLOODY MARY – Diane's Original Mix – Buffalo Trace Bourbon

ZERO PROOF BLOODY – 50/50 Mix of Diane's Original & Dirty Diane's Jalapeño Mix



MAMA'S MICHELADA – Diane's Original Mix – Diane's House Cerveza, Diane's Garnish
FOUR CITRUS MARGARITA – A combination of lemon, grapefruit, orange and lime juices, chamomile honey syrup – Santos Blanco Tequila





Diane Mina's Backyard Bar & Eats is a "homestyle" menu which reflects favorites from growing up on the East Coast, along with a few that her and her husband, acclaimed chef Michael Mina have enjoyed cooking while entertaining their family and friends in their backyard.

BREAKFAST - 5:30am - 10:30am

- " L.I.E" LONG ISLAND EGG egg over medium, sliced ham, american cheese, kaiser roll | 20
CROISSANT SANDWICH choice of sausage, bacon, or ham, scrambled eggs, cup of fruit | 20
CRISPY POLENTA "BENEDICT" fried polenta cakes, poached eggs, wilted spinach, basil pesto | 24
BROOKLYN BAGEL SANDWICH choice of sausage, bacon, or ham, scrambled eggs, cup of fruit | 20
BREAKFAST PLATE choice of sausage, bacon, or ham, sourdough toast, scrambled eggs, house potatoes | 22
BREAKFAST BURRITO scrambled eggs, potatoes, shredded cheese, roasted tomato salsa
choice of ham, sausage, bacon, cup of fruit | 20
HUEVOS RANCHEROS house potatoes, corn tostadas, pasilla black beans, egg over medium,
cotija cheese, roasted tomato salsa, house potatoes | 20
BROOKLYN BAGEL WITH ALL THE FIXENS choice of bagel, sliced smoked salmon, cucumber slices,
heirloom tomato, red onion, capers, whipped cream cheese | 22

DON'T MISS OUR COFFEE OFFERINGS ON OUR BEVERAGE PAGE

WRAPS

- CHICKEN CAESAR romaine leaves, parmesan cheese, classic caesar dressing | 22
OVEN ROASTED TURKEY roasted tomatoes, basil pesto spread, field greens, provolone, spinach tortilla | 22

SALADS

- CLASSIC CAESAR herb crouton, extra virgin olive oil, traditional dressing 20 | add chicken 5
ITALIAN CHOP salami, fennel, pecorino, cherry tomatoes, radish, chic peas, oregano vinaigrette 22 | add chicken 5
BEET & SPINACH SALAD feta cheese, orange, grapefruit, toasted walnuts, sherry-dijon vinaigrette 20 | add chicken 5
AHI POKE SALAD ahi tuna, (GF) soy sauce, sesame, tobiko, organic mixed greens, seaweed salad
pickled ginger, ginger vinaigrette | 26

SANDWICHES

- PORTOBELLA BUN MI pickled carrots & daikon, sliced jalapeño, cilantro, sriracha aioli, hoagie roll | 22
SMOKED BEEF BRISKET DIP mushrooms, gruyère cheese, au jus, horseradish cream, ciabatta bread | 22
CAPRESE CIABATTA SANDWICH roasted red peppers, mozzarella, campari tomatoes, basil pesto, ciabatta bread | 22
MAMA MINA'S HAM & CHEESE sliced ham, american cheese, stone ground mustard & mayo, sliced potato bread | 22
(add crinkle cut fries to any sandwich 7)

AMERICAN WAGYU BURGERS

- THE CLASSIC american cheese, lettuce, tomato, onion, pickles, secret sauce | 22
BBQ BURGER house bbq sauce, crispy shredded onion, bacon, cheddar cheese, secret sauce | 24
CHERRY PEPPER BURGER chopped cherry peppers, griddled onion, provolone cheese, secret sauce | 24
(add crinkle cut fries to any burger 7)

“PONCHO’S CANTINA”

Three street tacos

Served with pasilla black beans, spanish rice roasted tomato salsa, minced onion, cilantro

(can sub spanish quinoa instead of rice)

21

Pork Al Pastor

Chicken Verde

Carne Asada

Korean Beef Brisket

Vegetarian

CANTINA BURRITO

Pick your protein from selection above

Served with pasilla black beans, spanish rice, roasted tomato salsa, minced onion, cilantro

Make it a bowl if you wish

(can sub spanish quinoa instead of rice)

21

Nachos Grande

Choice of protein, cilantro, onions, tomato,
nacho cheese sauce, sour cream, guacamole

25

“A PIZZA MY HEART”

Our made to order pizza uses full-bodied Valoroso® tomato sauce, giving our pizzas a heartier
“robusto” style pie experience.



MARGARITA mozzarella, basil, olive oil | 22

YOU SAY PEPPERONI mozzarella, pepperoni | 22

CLASSIC MEAT soppressata, sausage, salami, pepperoni | 24

VEGETARIAN mozzarella, ricotta, roasted red bell peppers, basil pesto | 21

****** Gluten free and vegan options available, ask your server******



WINE A LITTLE ... LAUGH A LOT

WHITE

Sonoma-Cutrer, Chardonnay, Russian River 6oz, 9oz. 18/24

Ca' Momi, Chardonnay, Napa Valley 6 oz, 9oz. 19/25

Le Vigne, Sauvignon Blanc, Paso Robles 6oz, 9oz. 19/25

Hunt and Ryde, Chardonnay, Sonoma County 6oz, 9oz.

18/24 Santa Margherita, Pinot Grigio, Italy 6oz, 9oz. 19/27

RED

Buena Vista, Pinto Noir, Carneros 6oz, 9oz. 19/25

Rabble, Red Blend, Paso Robles 6oz, 9oz. 19/25

Rusack Vineyards, Pinot Noir, Santa Barbara 6oz, 9oz. 26/37

Rusack Vineyards, Syrah, Santa Barbara 6oz, 9oz. 26/37

Summers Estate Wines, Cabernet Sauvignon, Napa Valley, Calistoga, 6oz, 9oz.

25/33 Stags Leap Winery, Merlot, Napa Valley 6oz, 9oz. 22/29

Hunt and Ryde, Trophy Red Blend, Sonoma County 6oz, 9oz. 18/24

ROSÉ

Daou Rose, Paso Robles 6oz,

9oz.\$22/25

LIGHT FIZZLE

Francis Ford Coppola Diamond Collection Prosecco, Sonoma County. 18

Mosketto, White Moscato Frizzante, Italy. 17

BEER ON TAP

Diane Mina's House Cerveza

Golden Road 10 Hop Hazy

Golden Road Tropical IPA

Golden Road Mango Cart

Widmer Hefeweizen

Goose Island IPA

Elysian Hazy '96

Elysian Space Dust

Elysian Contact Haze

10 Barrel Apocalypse

Longboard Island Lager

Kona Big Wave

Stella Artois

Golden Road Brown

Michelob Ultra

Modelo

THE COFFEE BOX

Coffee 4.65

Au Lait 4.60

Latte 6.80

Americano 5.50

Cortado 5.85

Macchiato 5.00

Mocha 7.80

Chai Latte 5.50

Matcha Latte 6.95

Hot Cocoa 4.75

Hot Tea 3.50

Iced Classics

Cold Brew 4.50

Iced Latte 6.80

Iced Espresso 3.25

Iced Americano 5.50

Nitro Cold Brew 5.10

Alternate Milk 1.00

Flavors 1.00

TASTE THE LEGEND

“Pappy Van Winkle 20-year old”

Smooth with a citrus zest note. Some sherry notes, dried fruits and vanilla. The finish is long and elegant and full of character, this is a very special whiskey that we have the pleasure to offer.

260

Pappy Van Winkle