

TANGATA

Located in the largest art museum in Orange County, Tangata Restaurant o~ ers a Pacific Rim–inspired menu during weekday lunch and weekend brunch. With a quintessential California backdrop, Tangata is situated in the heart of the Bowers Museum. O~ ering exhibitions, lectures, art classes, travel programs, children's art education programs, and other special community programs, the Bowers Museum is a safe haven for art in Orange County. With a mission statement of enriching lives through the world's finest arts and cultures, Bowers Museum attracts a wide range of audiences from adults to kids alike.

ADDRESS

2002 N. Main St., Santa Ana (located inside the Bowers Museum) 714-550-0906 tangatarestaurant.com

HOURS

TUE-FRI LUNCH: 11:00am-3:00pm SAT-SUN BRUNCH: 11:00am-3:00pm

RESERVATIONS OpenTable

CATERING

714-567-3630 or bowersevents@patina group.com

BRUNCH

BRUNCH	
FRUIT BOWL	8
local farmer's market selection	
MARKET SOUP	9
chef's daily inspiration	
SMASHED AVOCADO TOAST ALEPPO PEPPER 10 / SMOKED SALMON. 16	
sourdough, radish, smoked maldon salt, lime, tomato	
BRIOCHE FRENCH TOAST	15
maple, walnut, soft caramel apple	
CHILAQUILLES	17
house chips, pico de gallo, red sauce, cilantro, red onion, avocado, cotija chees, farm fresh eggs, mexican crema	
dvocado, couja chees, farm resn'eggs, mexican crema drizzle	
CALIOMELETTE	17
tomato, avocado, grilled onion, cheddar cheese,	
roasted potatoes	
EGGS BENEDICT	17
english muÿ ns, poached eggs, hollandaise, smoked ham, potatoes	
Sinokeu nain, potatoes	
LUNCH	
SEARED DIVER SCALLOPS	16
sweet potato puree, brown butter, wilted spinach	
CHAR GRILLED VIETNAMESE KEBABS	14
pork–shrimp, daikon, basil, cilantro, mint,	
lettuce cuns, chili, dinning sauce	
lettuce cups, chili, dipping sauce	12
ROASTED BEETS	12
	12 9
ROASTED BEETS creamed feta, sa° ron poached quince, pistachio	
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PLATES

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8	TANGATA BOWL chicken, rice, stir-fried vegetables, garlic ginger sauce	21
9	JAPANESE PUMPKIN RAVIOLI braised escarole, almonds, brown butter, sage	18
	SANDWICHES	
5	TUNA MELT "PANINI" albacore tuna, cheddar, tomato, sourdough, mixed greens salad	16
7	B.L.T heirloom tomatoes, nueske bacon, lettuce, herb aioli, sourdough, mixed greens salad	16
7	BRISKET BURGER garlic-mustard aioli, tomato, onion, lettuce, swiss and cheddar cheese, fries	16
7	LAMB BURGER free range lamb, onion, lettuce, roasted tomatoes, red pepper aioli, fries	17
	CRISPY CHICKEN KATSU SANDWICH kombu cabbage slaw, b&b pickles, soy-sesame aioli, mixed greens salad	15
6	DESSERTS	
4	BREAD PUDDING	8
	brioche, cranberries CRÈME BRULEE	8
2	fresh berries	0
9	SORBET AND GELATO please ask your server for our daily selections	6
	FEATURED COCKTAILS	
0	BLACK DIAMOND MARGARITA dobel diamante tequila, agave syrup, fresh lime	12
•	BASITO cruzan rum, singani 63, lime juice, simple syrup, basil	12
8	AMERICAN MULE Tito's vodka, ginger beer, fresh lime juice	12
4	FIRESIDE hanger one, grapefruit, elderflower liquor, simple syrup, sparkling	12
4	EAST MEETS WEST maker's, amaro nonino, sweet vermouth, orange bitters	12

Menus, operating hours and promotions are subject to change