

ROOM SERVICE

THE
MAYBOURNE
BEVERLY HILLS

BREAKFAST

Freshly baked pastries with Le Beurre Bordier & Alain Milliat jam 15

Today's farmer's market fruits 22

House-made cinnamon granola with Greek yogurt 16

Sheridan's Irish oat porridge 16

Acai Bowl with tropical fruit & bee pollen granola 22

Fresh Carpinteria avocado on seeded country bread with Lohmann Brown poached eggs 20

Smoked Verlasso salmon toast with tomatoes & capers 26

Two Lohmann Brown eggs on sourdough toast 16

The Maybourne Beverly Hills cooked breakfast 30

Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup & melted butter 25

The Terrace omelette with forest mushrooms & gruyère 31

Omelette with smoked bacon, avocado & jack cheese 31

Breakfast burrito de Encinitas 25

Huevos rancheros 27

90210 vegan brunch bowl 25

Black truffle eggs benedict with shaved Bayonne ham 38

Croque Madame 24

SIDES

Half Carpinteria avocado 8

Sautéed forest mushrooms 16

Regular applewood bacon or turkey bacon 8

Chicken-apple or pork sausage 8

The Terrace hash brown 7

COFFEE

French press carafe 16

Brewed coffee 12

Cappuccino, Café Latte 9

Espresso, Espresso Macchiato,

Café Mocha

Single shot 8

Double shot 11

BEVERAGES

Whole, 2%, Skim, Soy, Almond Milk 8

Hot chocolate with whipped cream 10

Smoothies 16

Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry (additional ingredients \$1 each, add protein powder \$2)

JUICE SHOTS

Hangover 9

Coconut water, turmeric, ginger, lemon & honey

Immunity 9

Ginger, turmeric, lime, honey & cayenne pepper

Healthy Gut 9

Ginger, lemon, apple cider vinegar & probiotics

Anti-Inflammatory 9

Turmeric, parsley, ginger, CBD oil & lemon

TEA

Palais des Thés Gourmet Tea Blends 12

Breakfast tea

Chamomile tea

Earl Grey tea

Chinese green tea

Rooibos des vahines tea

Mint tea

Thé du hammam tea

Jasmine tea

Original chai tea

JUICE

The Maybourne Elixir 15

Orange juice, apple cider vinegar, turmeric, ginger, lemon & cayenne pepper

Green Vitality 15

Granny Smith apple, cucumber, celery, lemon, lime, ginger, kale & chlorophyll

Pink Sunset 15

Carrot, beet, pear, pineapple, pomelo, ginger, lemon

Charcoal Cleanse 15

Lemon, lime, yuzu, agave & activated charcoal

Freshly squeezed juice 14

Orange or grapefruit

Juice 12

Apple, pineapple, cranberry, tomato or V8

LUNCH & DINNER

SOUPS & STARTERS

Organic chicken noodle soup 17

Roasted Santa Ynez Valley tomato soup 17

Chilled poached prawns with lemon & cocktail sauce 30

Puglian burrata & marinated tomatoes 27

SALADS

Simple salad of Shu's lettuces with shaved market vegetables 22

Salad of smoked trout & Carpinteria avocado with grapefruit segments 27

Chopped cobb salad 30

Little gem Caesar salad with avocado 23

house dressings available - Caesar, bleu cheese, ranch or balsamic vinaigrette

SANDWICHES & BURGERS

Clubhouse sandwich 25

Grilled organic chicken with emerald kale slaw 25

Grilled vegetables with sprouts & tahini 23

B.L.T.A 23

The Terrace burger 25

The Impossible™ Terrace burger 25

choice of cheese, served on a Larder Bakery milk bun with sesame seeds

FRESHLY MADE PASTA

Homemade squash agnolotti with black truffle 32

Spaghetti al pomodoro fatto in casa 27

Tagliarini con arugula & pepe 28

Rigatoni bolognese 31

Bucatini carbonara con guancia 32

MAIN PLATES

Wild salmon pavé, radishes & lemon 36

Roasted organic Jidori chicken breast with leek & black truffle gratin 35

Snake River Farm filet mignon with black garlic butter & mushroom 54

Grilled 10oz New York steak with cippolini onion & poblano peppers 65

Vegetable and chickpea curry with steamed jasmine rice 35

SIDES

Wild mushrooms with herbs 16

Roasted cauliflower & romanesco 13

Grilled asparagus & chimichurri 13

Brussel sprouts with pancetta & apples 15

Pomme purée 13

Shoestring or steak fries 13

Petite salade 10

SNACKS

Kernel of Truth corn chips with salsa & guacamole 22

Half dozen buffalo chicken wings with bleu cheese 24

Selection of imported & domestic cheese & charcuterie 50

*Please choose between chicken, carne asada or vegetable for the following snacks
or shrimp +5*

Quesadilla with roasted poblano peppers 24

Street tacos with onion & cilantro 22

The Maybourne Nachos 28

DESSERTS

Fair Hill Farms apple pie 14

New York style cheesecake 14

Vanilla bean crème brûlée 14

Chocolate cake 14

Ice cream & sorbet 12

DRINKS

WINES
BY THE GLASS

SPARKLING & CHAMPAGNE

Laurent Perrier 'La Cuvée' Brut \$28/\$100
Champagne, France NV

Ruinart Brut Rosé \$38/\$150
Champagne, France NV

Krug 'Grande Cuvée' (375ml) \$65/\$135
Champagne, France

WHITE

Pascal Jolivet Sancerre 2018 \$21/\$80
Loire Valley, France

Cloudy Bay Sauvignon Blanc 2018 \$21/\$80
Marlborough, New Zealand

Venica Pinot Grigio 'Jesera' 2018 \$17/\$65
Friuli, Italy

Far Niente Chardonnay 2018 \$28/\$100
Napa Valley, California

Château La Coste, Grand Vin Blanc 2018 \$21/\$80
Provence, France

Domaine Billaud-Simon Chablis 2017 \$23/\$90
Burgundy, France

ROSÉ

Château La Coste 2016 \$18/\$70
Provence, France

Kenzo Estate 'Yui' Rosé 2018 \$50/\$200
Napa Valley, California

RED

Dragonette Pinot Noir 2016 \$24/\$95
Santa Rita Hills, California

DAOU Cabernet Sauvignon 'Reserve' 2017 \$28/\$100
Paso Robles, California

Maison Saint-Vivan Côte de Nuits-Villages 2015
\$22/\$85
Burgundy, France

La Sirène de Giscours Margaux \$28/\$100
Bordeaux, France

La Coste de Los Andes Andillian Malbec 2017 \$18/\$70
Mendoza, Argentina

Aleksander Red Blend \$30/\$120
Paso Robles, California

DRINKS

BEER

Corona, Mexico \$10

Stella Artois, Belgium \$10

Heineken, Holland \$10

Peroni, Italy \$10

Old Speckled Hen, England \$10

Aurora Hoppyalis IPA, USA \$10

NON-ALCOHOLIC BEVERAGES

Soda \$6

Sunraysia Cranberry Juice \$7

Sunraysia Orange Juice \$7

Sunraysia Apple Juice \$7

Fiji Still Water 500ml \$7

Fiji Still Water 1000ml \$13

Pellegrino Sparkling Water \$13

WINES
BY THE BOTTLE

SPARKLING & CHAMPAGNE

Veuve Clicquot 'Yellow Label' \$130
Champagne, France NV

Roederer Estate \$75
Anderson Valley, California NV

Ruinart Blanc de Blancs \$225
Champagne, France NV

Lanson Rosé Brut \$125
Champagne, France NV

Billecart-Salmon Rosé \$240
Champagne, France NV

Dom Pérignon \$300
Champagne, France 2006

Krug 'Grande Cuvée' \$550
Champagne, France

WHITE

Cakebread Cellars Chardonnay \$140
Napa Valley, California 2017

Kenzo Estate 'Asatsuyu' Sauvignon Blanc \$240
Napa Valley, California 2018

Penfolds BIN 51 Riesling \$100
Eden Valley, Australia 2017

**Jean et Sébastien Dauvissat, Chablis Grand Cru
'Les Preuses'** \$255
Burgundy, France 2014

Domaine Ramonet Chassagne-Montrachet \$210
Burgundy, France 2015

**Château Cos d'Estournel Blanc
Saint-Estèphe** \$270
Bordeaux, France 2013

Didier Dagueneau 'Fumé de Pouilly' \$200
Loire, France 2016

RED

Dragonette Pinot Noir \$95
Santa Rita Hills, California 2016

**Stag's Leap Wine Cellars Cabernet Sauvignon
'Artemis'** \$145
Napa Valley 2016

Opus One "Overture" \$325
Napa Valley, California NV

Aurélien Verdet Gevrey-Chambertin \$160
Burgundy, France 2012

**La Chapelle de La Mission Haut-Brion
Pessac-Leognan** \$260
Bordeaux, France 2012

**Domaine Jérôme Gradassi
Chateauneuf-du-Pape** \$120
Rhône, France 2016

**Gaja "Pieve di Santa Restituta"
Brunello di Montalcino** \$235
Tuscany, Italy 2014

Vina Real, Rioja Gran Reserva \$120
La Rioja, Spain 2010

