## **BEVERAGES** -

COFFEE<sup>†</sup>

Brewed Coffee	8	apple, pineapple, cranberry, tomato or v8	2
Cappuccino Flat White Latte Macchiato	9 9 9 8	THE MAYBOURNE ELIXIR orange juice, apple cider vinegar, turmeric, ginger, lemon, cayenne pepper	5
Americano Mocha Espresso	8 10 8	GREEN VITALITY granny smith apple, cucumber, celery, lemon, lime, ginger, kale, chlorophyll	5
MILK whole, 2%, low-fat, soy, almond, oat, coconut	8	PINK SUNSET 15 carrot, beet, pear, pineapple, pomelo, ginger, lemon	5
HOT CHOCOLATE	8	CHARCOAL CLEANSE lemon, lime, yuzu, agave, activated charcoal	5
TEA <sup>‡</sup>	10		
GREEN TEA		JUICE SHOTS 9	
Whole Leaf Green Ceremonial Matcha		HANGOVER coconut water, turmeric, ginger, lemon, honey	
BLACK TEA Claridge's Bespoke Blend		IMMUNITY ginger, turmeric, lime, honey, cayenne pepper	
Rare Earl Grey Rare Masala Chai		HEALTHY GUT ginger, lemon, apple cider vinegar, probiotics	
WHITE TEA Jasmine Silver Tip		ANTI-INFLAMMATORY turmeric, parsley, ginger, CBD oil, lemon	
<b>HERBAL INFUSION</b> (caffeine-free) Whole Chamomile Flowers		turmeric, parsiey, ginger, CDD oil, lemon	
Himalayan Ginger & Lemongrass Peppermint		SEASONAL SPECIALS	
Indian Rose Petal Recovery Hibiscus Iced Tea		OAXACAN MOCHA housemade mole (syrup with almonds, sesame seeds, cinnamon, dried ancho chiles, cloves,	
ICED TEA	10	cacao nibs, dark chocolate)	
Oolong Green		HARVEST MOON CAFE LATTE 11	
Lemon Hibiscus		housemade pumpkin spice	
Black		SPECIALTY MATCHA LATTES 12	2
SMOOTHIES Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry	16	strawberry shortcake pear orchard blueberry pie banana bread	

JUICE



## BREAKFAST



Additional ingredients \$1 each, add protein powder \$2

TO START —	
CLARIDGE'S SCONES, CLOTTED CREAM, SQIRL JAM	18
SLICED FRUIT PLATE (VGN)	25
HOUSE-MADE GRANOLA cinnamon, greek yogurt & burnt honey (N.V.)	20
STEEL CUT OATS (VGN)	23
BIRCHER MUESLI (N.V.) banana, blueberries, house almond butter (N.V.)	24
MBH ACAI BOWL (N.V.) tropical fruits, bee pollen, granola	21
BREAKFAST —	
SOURDOUGH & EGGS (G.V.) two cage free brown eggs cooked to your liking	20
LOCAL CA SMOKED SALMON** (G.R.) grilled farmhouse bread, herb cream cheese	30
AVOCADO TOAST (G.V.) country bread, shaved radish, pickled red onions	31
SMOKED HOBB'S PASTRAMI two cage free brown eggs, poached	36
<b>TRUFFLED EGGS BENEDICT</b> (G.P.) bayonne ham, breakfast potatoes	39
AMERICAN OMELET (V) avocado, smoked bacon, jack cheese	35
FULL MBH BREAKFAST (G.P.) bacon or sausage, 2 eggs, hash brown, avocado	39
<b>HUEVOS RANCHEROS</b> (V) two eggs, black beans, avocado, pico de gallo	35
<b>VEGAN POWER BOWL</b> (VGN) ancient grains, rice, mushrooms, avocado, tofu	29
BUTTERMILK PANCAKES (G.V.)	27

## \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness: \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

organic maple syrup, butter, butterscotch sauce

SANDWICHES —	
THE MAYBOURNE CLUB house roasted turkey, bacon, avocado, lettuce, tomato, chips	30
EGG SALAD SANDWICH (VG) watercress, brioche, chips	24
MAINE LOBSTER BLT** bacon, lettuce, tomato, avocado, aioli, chips	38

## SIDES 9

1/2 AVOCADO

SMOKED SALMON\*

PORK OR TURKEY BACON

CHICKEN OR PORK SAUSAGE

HOUSE HASH BROWN

HERBED GRILLED CHEESE

with San Marzano Tomato Soup



21

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