

BEVERAGES

COFFEE*

Brewed Coffee
Cappuccino
Flat White
Latte
Macchiato
Americano
Mocha
Espresso

8
9
9
9
8
8
10
8

JUICE

apple, pineapple, cranberry, tomato or v8 **12**

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

JUICE SHOTS **9**

HANGOVER

coconut water, turmeric, ginger, lemon, honey

IMMUNITY

ginger, turmeric, lime, honey, cayenne pepper

HEALTHY GUT

ginger, lemon, apple cider vinegar, probiotics

ANTI-INFLAMMATORY

turmeric, parsley, ginger, CBD oil, lemon

SEASONAL SPECIALS

OAXACAN MOCHA **11**

housemade mole (syrup with almonds, sesame seeds, cinnamon, dried ancho chiles, cloves, cacao nibs, dark chocolate)

HARVEST MOON CAFE LATTE **11**

housemade pumpkin spice

SPECIALTY MATCHA LATTES **12**

strawberry shortcake
pear orchard
blueberry pie
banana bread

10

16

MILK

whole, 2%, low-fat, soy, almond, oat, coconut

HOT CHOCOLATE

TEA†

GREEN TEA

Whole Leaf Green
Ceremonial Matcha

BLACK TEA

Claridge's Bespoke Blend
Rare Earl Grey
Rare Masala Chai

WHITE TEA

Jasmine Silver Tip

HERBAL INFUSION (caffeine-free)

Whole Chamomile Flowers
Himalayan Ginger & Lemongrass
Peppermint
Indian Rose Petal
Recovery
Hibiscus Iced Tea

ICED TEA

Oolong Green
Lemon
Hibiscus
Black

SMOOTHIES

Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry

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



LUNCH



*Coffee- Locally roasted by La Colombe. †Sustainably sourced by Rare Tea Company.
For your convenience, a discretionary 20% service charge will be included on all checks.

APPETIZERS & SALADS

KING SALMON TARTARE cucumber furikake, shiso, black sesame (G.S.R.)	28
ROASTED LOCAL BEETS dates, walnuts, xeres vinegar (VGN.N.R.)	25
ROOT VEGETABLE SOUP pickled vegetables, garlic croutons, parsley oil (VGN.G.)	22
SWEET SHRIMP CRUDO** shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)	28
PUGLIAN BURRATA fermented blueberries, aged balsamic vinegar, sesame polenta bread (V)	34
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	33
LITTLE GEM CAESAR baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
SEASONAL SPICED SALAD Dehydrated apple, candied walnut, fried brie (V.N.G.)	26
HOUSE CHICKEN SALAD crispy pancetta, walnuts & banyuls dressing (N.P.)	38

ADD
steak 28 salmon** 25 grilled prawns** 20 chicken 18

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
HERBED GRILLED CHEESE with San Marzano Tomato Soup	21



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(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

ENTRÉES

KING SALMON PAVE** asparagus marmalade, charred asparagus, crisp potato terrine (A)	45
WHOLE GRILLED BRANZINO** heirloom tomato, shiro dashi, olive oil	50
JIDORI CHICKEN sweet pickled pearl onions, tamarind, fava bean ragout	39
TERRACE BURGER lettuce, tomato, onion, shoestring fries (G)	37
GRILLED SKIRT STEAK citrus chimichurri, peppercorn jus, steak fries	47
SHORT RIB CARMELLE wild mushrooms cream, roasted heirloom carrots (G.)	36
RIGATONI BOLOGNESE beef veal, parsley, parmesan (G.A.)	38
MUSSEL AND CLAM RADIATORI** white wine saffron emulsion, soft herbs (G.S.A.)	39
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G.V.)	39

SIDES 18

ROASTED MAITAKE MUSHROOMS (V.)	
DELICATA SQUASH (VGN)	
CHARRED BROCCOLINI (N.V.)	
SHOESTRING FRIES (V)	
POMME PURÉE (V)	

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