

COCKTAILS

HIBISCUS MARGARITA \$23 Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	TERRACE SPRITZ \$20 Aperol. Passionfruit. Sparkling Wine. Tonic.
COCONUT MOJITO \$23 Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	PEAR BELLINI \$20 Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.
PINK PEPPERCORN SOUR \$23 Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	PIMM'S CUP \$20 Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.
MAYBOURNE OLD FASHIONED \$27 Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	BLOODY MARY \$20 Absolut Elyx Vodka. House Bloody Mary Mix.

WINE

		5oz / 8oz
CHAMPAGNE	Billecart-Salmon Le Réserve Brut	37 / 54
	Billecart-Salmon Le Rosé Brut	62 / 90
ROSE	Cotes de Provence, 'Symphonie' 2023	21 / 28
WHITE	Pinot Grigio, Scarpetta, IT 2023	17 / 22
	Chardonnay, Far Niente, CA, 2023	31 / 44
	Sauvignon Blanc, Matanzas Creek, CA, 2023	18 / 23
RED	Rosso di Montalcino, La Sorena, IT, 2020	23 / 31
	Pinot Noir, Rhys Vineyards, CA, 2019	25 / 35
	Cabernet Sauvignon, Clos du Val, CA, 2022	28 / 40

BEER

Bud Light Lager • Peroni (Alcohol Free)	9
Peroni Italian Lager • Amstel Light Lager • Stella Artois Lager Heineken Lager • Offshoot Escape IPA	10
DuPont Saison	15
Coedo Shikkoku Black Lager	20

FOR YOUR CONVENIENCE, A DISCRETIONARY 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS
 †COFFEE- LOCALLY ROASTED BY LA COLOMBE. ‡SUSTAINABLY SOURCED BY RARE TEA COMPANY.

the MAYBOURNE cafe

table service 7am - 7pm • bar open until 10pm

COFFEE

Locally roasted by La Colombe

ESPRESSO \$8
MACCHIATO \$8
AMERICANO \$8
CAPPUCCINO \$9
CORTADO \$9
LATTE \$9
MOCHA \$10
FLAT WHITE \$9
OAXACAN MOCHA \$11

DAIRY SUBSTITUTIONS:
OAT, ALMOND, COCONUT, SOY

TEA \$10

Sustainably sourced by Rare Tea Company

CLARIDGE'S BESPOKE BLEND
EARL GREY
WHOLE LEAF GREEN
WILD CHAMOMILE FLOWERS
PEPPERMINT
MATCHA LATTE
CHAI LATTE
INDIAN ROSE PETAL
RECOVERY TEA
STRAWBERRY SHORTCAKE
MATCHA LATTE \$12

ICE TEAS & JUICES

BLACK ICED TEA \$10	MAYBOURNE ELIXIR \$15
ICED GREEN TEA \$10	GREEN JUICE \$15
ICED HIBISCUS TEA \$10	PINK SUNSET \$15
LEMONADE \$8	CHARCOAL CLEANSE \$15
ARNOLD PALMER \$8	FRESH ORANGE JUICE \$14
JUICE SHOT: HYDRATION \$9 Coconut water, turmeric, ginger, lemon, honey	FRESH GRAPEFRUIT JUICE \$14
JUICE SHOT: IMMUNITY \$9 Ginger, turmeric, lime, honey, cayenne pepper	SMOOTHIES \$20 Choose two: acai, banana, carrot, ginger, mango, mixed berries, strawberry
JUICE SHOT: HEALTHY GUT \$9 Ginger, lemon, apple cider vinegar, probiotics	Additional ingredients \$1 each Add protein powder \$2
JUICE SHOT: ANTI-INFLAMMATORY \$9 Turmeric, parsley, ginger, CBD oil, lemon	

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BAKERY

CROISSANT \$8

PAIN AU CHOCOLAT \$10

VIENNOISERIE DU JOUR \$12

BREAKFAST MUFFIN \$8

CLARIDGE'S SCONES, CLOTTED CREAM, SQIRL JAM \$18

BREAKFAST

MARKET FRUITS (VG, GF) \$23

Farmer's market fruits with spiced honey yogurt

CLARIDGE'S SALMON BAGEL** \$28

Whipped cream cheese, tomato, cucumber, onion

EGGS ON TOAST (VG) \$19

Lohmann's poached eggs on Bub & Grandma's Bread

POACHED EGGS ON AVOCADO TOAST (VG) \$29

Hass avocado, sunflower seeds, lemon, chili flakes

SO-CAL BREAKFAST \$31

Two farm eggs, avocado, bacon or sausage, house toast

THE SPA FRITTATA (VG, GF) \$28

Lohmann's egg whites, spinach, asparagus, zucchini, feta

BREAKFAST BURRITO \$28

Bacon, hash browns, poblano chili, pepper jack

FRIED EGG SANDWICH \$25

Fried egg, bacon, avocado, Calabrian chili aioli, brioche bun

MAYBOURNE BUTTERSCOTCH PANCAKES (VG) \$26

Salted butter, maple syrup

SIDES

AVOCADO \$8

SLICED HEIRLOOM TOMATO \$8

HASH BROWN \$8

BACON \$9

CHICKEN SAUSAGE \$9

PORK SAUSAGE \$9

BUB & GRANDMA'S TOAST \$5

PLAIN BAGEL / SESAME BAGEL /

EVERYTHING BAGEL \$7

GREEN GARDEN SALAD \$12

GREEN BEANS WITH

LEMON & DILL (V, GF) \$15

CAULIFLOWER & ROMANESCO WITH MINT

& ALEPPO PEPPER (GF) \$15

ONION RINGS \$10

FRIES \$8

(SWEET POTATO / SKINNY / STEAK)

TRUFFLE FRIES (V) \$16

SALADS & BOWLS

LITTLE GEM CAESAR SALAD \$26

Avocado, shaved Parmesan, croutons

ROTISSERIE CHICKEN SALAD (GF) \$37

Crispy pancetta, avocado, walnuts, hard egg, Banyuls vinaigrette

ASIAN KALE SALAD (V) \$20

Pickled carrots, cucumber, watermelon radish, peanut vinaigrette

LOBSTER COBB SALAD** (GF) \$38

Hass avocado, egg, tomato, crispy shallot, sherry vinaigrette

AHI TUNA POKE BOWL** \$32

Avocado, edamame, seaweed salad

90210 VEGAN BRUNCH BOWL (V, GF) \$30

Scrambled tofu, avocado, brown rice, mushrooms, tomatoes

TOMATO SOUP \$21

San Marzano tomatoes, herbed grilled cheese

SANDWICHES

THE MAYBOURNE CLUB \$30

House roasted turkey, bacon, avocado, lettuce, tomato

EGG SALAD SANDWICH (VG) \$24

Watercress, brioche

MAINE LOBSTER BLT** \$38

Bacon, lettuce, tomato, avocado, aioli

BAJA FISH TACOS** \$30

Crispy sea bass, shaved cabbage, lime crema

DRY-AGED SMASH BURGER \$30

Million Island dressing, American cheese, french fries

DESSERTS

CREPE MILLE FEUILLE \$16

Citrus Bavarian, passion fruit

CHOCOLATE LAYERED CAKE \$18

Milk chocolate mousse, malted milk crunch ice cream

PROFITEROLE SUNDAE \$18

Vanilla ice cream, warm chocolate sauce

AFFOGATO+ (VG) \$15

Vanilla ice cream, espresso, doughnut holes

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*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.

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