

COCKTAILS

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

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

Peroni (Alcohol Free)	9
Peroni Italian Lager • West Coast IPA • Mexican Lager	10

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

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
ICED TEAS

Black Tea / Green Tea / Hibiscus Tea

SEASONAL SPECIALS

HARVEST MOON CAFE LATTE	\$11
PEAR ORCHARD MATCHA LATTE	\$12
BLUEBERRY PIE MATCHA LATTE	\$12
BANANA BREAD MATCHA LATTE	\$12
STRAWBERRY SHORTCAKE MATCHA LATTE	\$12
OAXACAN MOCHA	\$11

JUICE \$15

MAYBOURNE ELIXIR

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

GREEN JUICE

Granny smith apple, cucumber, celery, lemon,
lime, ginger, kale, chlorophyll

PINK SUNSET

carrot, beet, pear, pineapple, pomelo,
ginger, lemon

CHARCOAL CLEANSE

lemon, lime, yuzu, agave, activated charcoal

SHOT \$9

HYDRATION

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

BAKERY

CROISSANT \$9

PAIN AU CHOCOLAT \$11

VIENNOISERIE DU JOUR \$13

BREAKFAST MUFFIN \$8

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

BREAKFAST

MARKET FRUIT (VG, GF) \$24

Farmer's market fruit with spiced honey yogurt

CLARIDGE'S SALMON BAGEL** \$28

Whipped cream cheese, tomato, cucumber, onion

EGGS ON TOAST (VG) \$19

Lohmann's eggs on Bub & Grandma's Bread

POACHED EGGS ON AVOCADO TOAST (VG) \$29

Hass avocado, sunflower seeds, lemon, chili flakes

SO-CAL BREAKFAST \$32

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 \$29

Bacon, hash browns, poblano chili, pepper jack

FRIED EGG SANDWICH \$25

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

MAYBOURNE BUTTERSCOTCH PANCAKES (VG) \$27

Salted butter, maple syrup

SIDES

AVOCADO \$8

SLICED HEIRLOOM TOMATO \$8

HASH BROWN \$8

BACON (PORK/TURKEY) \$9

SAUSAGE (PORK/CHICKEN) \$9

BUB & GRANDMA'S TOAST \$5

BAGEL (PLAIN, SESAME, EVERYTHING) \$7

FRUIT \$12

GREEN GARDEN SALAD \$12

GREEN BEANS (V, GF) \$15

ROMANESCO CAULIFLOWER (GF) \$15

ONION RINGS \$10

FRIES (SWEET POTATO/SKINNY/STEAK) \$8

TRUFFLE FRIES (V) \$16

SALADS & BOWLS

LITTLE GEM CAESAR SALAD \$26

Avocado, shaved Parmesan, croutons

ROTISSERIE CHICKEN SALAD (GF) \$38

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

ASIAN KALE SALAD (V) \$21

Pickled carrots, cucumber, watermelon radish, peanut vinaigrette

LOBSTER COBB SALAD** (GF) \$38

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

AHI TUNA POKE BOWL** \$33

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

ADD ON Steak 28 / Salmon** 25 / Grilled Prawns** 20 / Chicken 18

ENTREES

THE MAYBOURNE CLUB \$30

House roasted turkey, bacon, avocado, lettuce, tomato, chips

EGG SALAD SANDWICH (VG) \$24

Watercress, brioche, chips

MAINE LOBSTER BLT** \$38

Bacon, lettuce, tomato, avocado, aioli, chips

BAJA FISH TACOS** \$30

Crispy sea bass, shaved cabbage, lime crema

DRY-AGED SMASH BURGER \$30

Million Island dressing, American cheese with pickled carrots, 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

FOR YOUR CONVENIENCE, A DISCRETIONARY 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS

*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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