

COCKTAILS

HIBISCUS MARGARITA	23
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	
COCONUT MOJITO	23
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	
PINK PEPPERCORN SOUR	23
Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	
MAYBOURNE OLD FASHIONED	27
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	
TERRACE SPRITZ	20
Aperol. Passionfruit. Sparkling Wine. Tonic.	
PEAR BELLINI	20
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	
PIMM’S CUP	20
Pimm’s No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	
BLOODY MARY	20
Absolut Elyx Vodka. House Bloody Mary Mix.	
SPIRIT-FREE	
SPICY MXRG	18
Lyre’s Agave Blanco. Jalapeño. Lime. Poblano Agave.	
NO-GRONI	18
Lyre’s Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.	
X-PRESSO MARTINI*	18
Lyre’s Coffee. Espresso. Vanilla. Milk Tincture.	

WINE BY THE GLASS

CHAMPAGNE	
Billecart-Salmon ‘La Réserve’	37
Billecart-Salmon ‘Le Rosé’	62
Perrier-Jouët ‘Grand Brut’	44
WHITE	
Pinot Grigio, Scarpetta, Italy 2023	17
Grüner Veltliner, Bründlmayer ‘L&T’, Austria 2023	19
Riesling, Selbach-Oster ‘Zeltinger Sonnenuhr’ Kabinett, Germany 2021	19
Sancerre, Domaine Laporte, France 2023	26
Sauvignon Blanc, Matanzas Creek, Sonoma 2023	18
Chablis, Domaine Long-Depaquit, France 2022	26
Burgundy, Albert Bichot ‘Secret de Famille’, France 2020	28
Chardonnay, Far Niente, California 2023	31
ROSÉ	
Provence, Sainte Marguerite ‘Symphonie’ 2023	21
RED	
Burgundy, Albert Bichot ‘Origines’ France 2022	24
Pinot Noir, Rhys Vineyards, Anderson Valley 2019	25
Malbec, Tintonero Reserve, Argentina 2021	18
Syrah, Thomas Farge Saint-Joseph France 2021	28
Montalcino, La Sorena, Italy 2020	23
Bordeaux, Echo de Lynch-Bages, France 2019	36
Cabernet, Clos du Val, Napa 2022	28
Cabernet, Opus One ‘Overture’, Napa MV	95



DINNER



*Coffee- Locally roasted by La Colombe. *Sustainably sourced by Rare Tea Company

APPETIZERS & SALADS

TAJIMA WAGYU BEEF TATAKI local radish carpaccio, Japanese mustard, mountain plum (G.)	36
ROASTED LOCAL BEETS dates, walnuts, xeres vinegar (VGN.N.R)	25
CHAR-GRILLED PRAWNS harissa butter, singed lemon (S)	35
HEIRLOOM TOMATO GAZPACHO watermelon, marcona almonds, goat cheese espuma (V.N.D.)	22
RED SNAPPER CRUDO** kombu cured, smoked soy sauce, pickled daikon radish	32
MARINATED SWEET SHRIMP fresh hearts of palm, green mango, Thai vinaigrette (R.G.)	32
PUGLIAN BURRATA fermented blueberries, aged balsamic vinegar, warm polenta bread	34
LITTLE GEM CAESAR SALAD baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
TERRACE SALAD cucumber dressing, crisp jicama, local radish (V.N.)	26
COMPRESSED WATERMELON purple Haze, serrano ham, toasted peanuts (N.P.)	24

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



ENTRÉES

SEARED DAY BOAT SCALLOPS** Chipotle cream sauce, summer vegetable succotash, crispy pancetta (S.D.A.P)	40
KING SALMON PAVE asparagus marmalade, charred asparagus, potato terrine (A)	45
SLOW COOKED HALIBUT summer corn, herb risotto, vanilla essence	46
WHOLE GRILLED BRANZINO** heirloom tomato, shiro dashi, olive oil	50
HERITAGE CHICKEN herbed farro, spring vegetables, tarragon emulsion (A)	42
GRILLED LAMBCHOPS mint, red onion, labneh	54
ALL-NATURAL ROHAN DUCK BREAST jasmine tea, snap peas, poached cherries (A)	53
SLOW-COOKED KING TRUMPET MUSHROOM onion soubise, black garlic aigre-doux, crispy kale (VGN)	31
YUKON GOLD POTATO GNOCCHI grilled corn, chili oil, aged pecorino (v.g.)	32
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)	39

SIDES 18

WOODLAND MUSHROOMS (VGN)
SUMMER CORN (D)
CHARRED BROCCOLINI (N.V.)
SHOESTRING FRIES (V)
POMME PURÉE (V)

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