

DESSERTS

BANANA BREAD PUDDING (VG) \$18

Peanut butter chunk ice cream, toffee sauce

MOCHA ROULADE (VG) \$15

Espresso mousse, mascarpone cream, praline

CHAI PANNA COTTA (V, GF) \$12

Oatmeal streusel, fresh pear

AFFOGATO (VG) \$15

Vanilla ice cream, espresso, doughnut holes

SPECIALTY COCKTAILS

NIMBUS \$25

Bright. Citrusy. Crisp.

Aperol. Yuzu. Lemongrass Tea.
Fluffed Orange Juice.

HEY ARNOLD \$25

Tart. Refreshing. Bubbly

No. 3 Gin. Oolong Tea.
Lemon Soda.

WHITE ROOM \$24

Floral. Complex. Effervescent.

Tito's Vodka. White Tea. Lillet Blanc.
Lemon. Champagne.

ESPRESSO SHAKERATO \$26

Dark. Velvety. Uplifting.

Haku Vodka. Espresso. Cacao.
Tonka.

IRISH GOOD MORNING \$24

Oaky. Silky. Opulent.

Slane Irish Whisky. Cold Brew.
Maple Cream.

EARLY BIRD \$24

Earthy. Sharp. Complex.

El Tesoro Blanco. Cold Brew. Vanilla
Whip. Chile.

225 N CANON
BEVERLY HILLS

COFFEE

PEPPERMINT MOCHA LATTE \$9

WINTER SPICE LATTE \$9

ESPRESSO OR MACCHIATO \$8

CAPPUCCINO \$9

FLAT WHITE \$9

AMERICANO \$8

DRAFT COLD BREW \$8

DAIRY SUBSTITUTIONS:
OAT, ALMOND, COCONUT, SOY

TEA

from the Rare Tea Company

CLARIDGE'S BESPOKE BLEND \$10

EARL GREY \$10

MASALA CHAI \$10

WHOLE LEAF GREEN \$14

JASMINE SILVER TIP \$14

GENMAICHA \$10

WILD CHAMOMILE FLOWERS \$10

GINGER & LEMONGRASS \$10

MALAWI SPEARMINT \$10

MATCHA LATTE \$9

CHAI LATTE \$9

REFRESHMENTS

BLACK ICED TEA \$10

ICED GREEN TEA \$10

ICED HERBAL LEMON TEA \$10

LEMONADE \$8

ARNOLD PALMER \$8

MEXICAN COKE \$5

VYBES HEMP CBD \$8

JUICES

MAYBOURNE ELIXIR \$15

orange juice, apple cider vinegar,
turmeric, ginger, lemon
& cayenne pepper

GREEN JUICE \$15

Granny Smith apple, cucumber,
celery, lemon, lime, ginger,
kale & chlorophyll

PINK SUNSET \$15

Carrot, beet, pear, pineapple,
pomelo, ginger, lemon

FRESH ORANGE JUICE \$14

FRESH GRAPEFRUIT JUICE \$14

BEER

Boomtown Mic Czech Pilsner \$10

Off Shoot Beer Co. Escape West Coast IPA \$10

Dupont Saison Belgian-Style Ale \$15

Almanac Love Hazy IPA (draft) \$10

The Bruery Helles-Style Lager (draft) \$10

CHAMPAGNE

Laurent Perrier, 'La Cuvée' Brut NV \$28 / \$115

Laurent Perrier, 'Cuvée Rosé' NV \$38 / \$150

Louis Roederer, 'Cristal' 2006 \$85 / \$425

Krug, 375 ml \$155

ROSÉ WINE

Rumor, Côtes de Provence Rosé \$21 / \$95

WHITE WINE

Scarpetta, Pinot Grigio \$17 / \$70

Domaine Laporte, Sancerre \$24 / \$105

Domaine Billaud-Simon, Chablis \$23 / \$95

Far Niente, Chardonnay \$28 / \$115

RED WINE

Jean Chauvenet, Pinot Noir \$22 / \$95

Seabold, Pinot Noir \$25 / \$105

Argento, Malbec \$18 / \$85

Les Vins de Vienne, Châteauneuf du Pape \$26 / \$115

Blackbird Vineyards, Cabernet Blend \$28 / \$115

Opus One "Overture", Cabernet Blend \$73 / \$325

the **MAYBOURNE** *cafe*

Open Daily
7am - 11pm

310-860-7886

MAYBOURNEBEVERLYHILLS DOT COM

BAKERY

CROISSANT, PAIN AU CHOCOLAT \$5

VIENNOISERIE DU JOUR \$7

BREAKFAST MUFFIN \$5

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

BREAKFAST

MARKET FRUITS (VG, GF) \$20

Farmer's market fruits with spiced honey yogurt

CLARIDGE'S SALMON BAGEL \$25

Whipped cream cheese, tomato, cucumber, onion

EGGS ON TOAST (VG) \$14

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

POACHED EGGS ON AVOCADO TOAST (VG) \$22

Carpinteria avocados, sunflower seeds, lemon, chili flakes

SO-CAL BREAKFAST \$25

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

BREAKFAST SALAD (VG, GF) \$22

Poached egg, Shu lettuces, avocado, shaved parmesan

THE SPA FRITTATA (VG, GF) \$24

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

BREAKFAST BURRITO \$23

Bacon, hashbrowns, poblano chili, pepperjack

FRIED EGG SANDWICH \$21

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

MAYBOURNE BUTTERSCOTCH PANCAKES (VG) \$25

Salted butter, maple syrup

BREAKFAST SIDES

AVOCADO \$8

SLICED HEIRLOOM TOMATO \$8

HASHBROWN \$8

BACON \$8

CHICKEN SAUSAGE \$8

PORK SAUSAGE \$8

BUB & GRANDMA'S TOAST \$5

PLAIN BAGEL / SESAME BAGEL / EVERYTHING BAGEL \$6

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN-FREE

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS FROM 7-11AM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ON THE FLY

CINNAMON SPICED YOGURT & GRANOLA (VG, GF) \$16

Today's market fruit

OVERNIGHT OATS (V, GF) \$16

Almond butter, blueberries, banana

PROTEIN SMOOTHIE BOWL (V, GF) \$20

Oats, peanut butter, flax, walnuts

MANGO SMOOTHIE BOWL (V, GF) \$18

Shaved coconut, blueberries, chia seeds, lime

COCONUT CHIA PUDDING (VG, GF) \$18

Market fruit, toasted almonds, local honey

SALADS & BOWLS

CAESAR SALAD (VG) \$20

Torn croutons, shaved parmesan, avocado

CAFE CHOP SALAD \$34

Hot smoked salmon, arugula, corn, tomato, pearl couscous

ASIAN KALE SALAD (V) \$18

Toasted peanuts, myoga ginger, lime

FRESH CRAB COBB SALAD (GF) \$34

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

AHI TUNA POKE BOWL \$30

Avocado, edamame, seaweed salad

HARVEST GRAIN BOWL (V, GF) \$26

Grains, sweet potato, mango, mint, chimichurri

TOMATO SOUP \$18

San Marzano tomatoes, herbed grilled cheese

ADD-ON'S

ROTISSERIE CHICKEN \$8

SALMON PAVE \$16

ELKHORN FARMS ANGUS SKIRT STEAK \$14

GRILLED SHRIMP \$15

POACHED FARM EGG \$5

CRISPY TOFU (V) \$8

SANDWICHES

THE MAYBOURNE CLUB \$28

House roasted turkey, bacon, avocado, lettuce, tomato

EGG SALAD SANDWICH (VG) \$21

Watercress, brioche

MAINE LOBSTER BLT \$38

Bacon, lettuce, tomato, avocado, aioli

CHICKPEA SALAD WRAP (V) \$18

Celery, cornichons, bibb lettuce

GRILLED BUFFALO CHICKEN SANDWICH \$24

Blue cheese dressing, celery, red hot sauce

BAJA FISH TACOS \$30

Crispy sea bass, shaved cabbage, lime crema

TO SHARE

PUGLIAN BURRATA (VG) \$28

Heirloom tomatoes, grilled Bub & Grandma's bread

WEST COAST OYSTERS \$24

Half dozen, mignonette, cocktail sauce

TUNA TARTARE \$30

Avocado purée, shiro dashi

"MFC" MAYBOURNE FRIED CHICKEN \$28

Spiced yogurt

BEEF CARPACCIO (GF) \$30

Emilia-romagna Grana Padano

MEZZE & CRUDITES (V, GF) \$28

Hummus, muhammara, avocado purée

DOM'S CHEESE PLATE (VG) \$26

A selection of cheeses from The Cheese Store of Beverly Hills, honeycomb, green apple, candied nuts

GARDEN CHARCUTERIE BOARD \$30

Cured meats, whole grain mustard, house pickles

MAINS

ELKHORN FARMS ANGUS SKIRT STEAK (GF) \$32

Pomme purée, scallion chimichurri

ROTISSERIE CHICKEN (GF) \$36

Warm grilled onion and tomato salad, tzatziki

SALMON PAVE (GF) \$38

Crispy fingerling potatoes, harissa yogurt, herbs

PASTA ARRABBIATA (VG) \$26

Paccheri, aged parmesan

LASAGNA BOLOGNESE \$30

Bellwether ricotta, tomato, basil

DRY-AGED SMASH BURGER \$30

Million island dressing, American cheese, french fries

IMPOSSIBLE BURGER (V) \$32

Thousand island, lettuce, onion, tomato, vegan cheddar

SIDES

GREEN GARDEN SALAD \$8

POTATO SALAD \$8

ONION RINGS \$8

MAC & CHEESE \$8

SAUTÉED SPINACH \$8

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