

## 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

OAXACAN MOCHA LATTE \$9

FALL 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

**THE SPA FRITTATA (VG, GF) \$24**

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

**GREEN BREAKFAST BOWL (VG, GF) \$22**

Poached egg, Shu lettuces, avocado, shaved parmesan

**BREAKFAST BURRITO \$23**

Bacon, hashbrowns, poblano chili, pepperjack

**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

## 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

## 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**