
B R E A K F A S T

Freshly baked pastries with Le Beurre Bordier & Alain Milliat jam \$18

Today's farmer's market fruits \$24

House-made cinnamon granola with Greek yogurt \$18

Sheridan's Irish oats porridge \$22

Bircher muesli with housemade almond butter, banana & blueberries \$19

Acai bowl with tropical fruit and bee pollen granola \$24

Two Lohmann Brown eggs on sourdough toast \$16

Fresh Carpinteria avocado on seeded country bread with Lohmann Brown poached eggs \$24

Smoked Hobb's pastrami with Lohmann Brown poached eggs \$32

Eggs benedict with black truffle & shaved Bayonne ham \$38

The Terrace omelette with forest mushrooms & gruyère \$31

Omelette with smoked bacon, avocado and jack cheese \$31

The Maybourne Beverly Hills cooked breakfast \$32

Huevos rancheros \$27

90210 vegan bowl \$25

Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup & melted butter \$25


Half Carpinteria avocado \$8

Sautéed forest mushrooms \$16

Applewood bacon or turkey bacon \$8

Chicken-apple or pork sausage \$8

The Terrace hash brown \$7

 @themaybournebh #themaybournebeverlyhills

An automatic 20% service charge will be added

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BREAKFAST

BEVERAGES

COFFEE

French press carafe \$12

Brewed coffee \$12

Cappuccino, Café Latte \$9

Espresso, Macchiato, Café Mocha, Americano

Single shot \$8

Double shot \$11

TEA

BLACK TEA

Claridge's Bespoke Blend \$10

Rare Earl Grey \$10

Second Flush Muscatel \$15

Rare Masala Chai \$10

GREEN TEA

Whole Leaf Green \$10

Genmaicha \$10

WHITE TEA

Jasmine Silver Tip \$14

HERBAL INFUSION (Caffeine Free)

Whole Chamomile Flowers \$10

Wild Harvest Rooibos \$10

Himalayan Ginger & Lemongrass \$10

Malawi Spearmint \$10

BEVERAGES

Milk; Whole, 2%, Low-fat, Soy, Almond, Oat \$8

Hot chocolate with whipped cream \$10

Juice \$12

Apple, pineapple, cranberry, tomato or V8

Smoothies \$16

Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry

(additional ingredients 1 each, add protein powder 2)

JUICE

The Maybourne Elixir \$15

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

Green Vitality \$15

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

Pink Sunset \$15

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

Charcoal Cleanse \$15

Lemon, lime, yuzu, agave & activated charcoal

Freshly squeezed juice \$14

Orange or grapefruit

JUICE SHOTS \$9

Hangover

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

KOMBUCHA \$16

Turmeric, Ginger, Moringa Tea, Sichuan Pepper anti-inflammatory, increased mental capacity & energy

Strawberry & fennel flower

lowers blood pressure

Houjicha Tea & Buddha's Hand

lowers cholesterol & helps reduce inflammation

Passion Fruit Lemongrass

relieves bloating & good for liver health

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