
W E E K E N D B R U N C H

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

Bircher Muesli with fresh almond butter, banana & blueberries \$19

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

Severn & Wye smoked salmon on grilled Bub's country bread \$28

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

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

The Terrace omelette with forest mushrooms & gruyère \$31

The Maybourne Beverly Hills cooked breakfast \$32

Huevos rancheros \$24

90210 vegan brunch bowl \$25

Croque madame with gruyère & jambon de Paris \$24

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

Tahitian Vanilla baked French toast with raspberry purée \$25

Charcoal grilled prawns with aioli \$30

Chargrilled octopus with kumquat chimichurri \$28

Terrace burger with hand-cut fries \$25

Gilled whole branzino with heirloom tomato \$38

Wild salmon pavé with radish & aioli \$36

Tagliarini con arugula & pepe \$28

Eggplant Mezzaluna, sungold tomatoes, ricotta salata \$29

Fresh clam linguine \$32

Emerald kale salad with Fair Hill apples, hippie dressing \$24

Butter lettuce, gorgonzola, hazelnuts & champagne vinaigrette \$24

Salad of smoked trout, Carpinteria avocado & ruby grapefruit segments \$27

Little gem Caesar salad with avocado \$23

Puglian burrata & marinated tomatoes \$27


Half Carpinteria avocado \$8

Applewood bacon or turkey bacon \$8

Chicken-apple or pork sausage \$8

The Terrace hash brown \$7

Allumette or hand-cut fries \$13

 @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

WEEKEND BRUNCH

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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WEEKEND BRUNCH
BEVERAGES

COCKTAILS

Classic Gin or Vodka Martini \$23

Bombay Sapphire Gin & Peach Bitters

or

Chopin Vodka & Vanilla Bitters

Botanical Garden \$23

Ketel One Botanic Grapefruit, Aperol, Grapefruit

Soda, Botanicals

Japanese Collins \$23

Suntory Roku Gin, Lemon Juice, Mint, Soda Water

Cucumber Cooler \$23

Amass Los Angeles Gin, Aperol, Lime Juice

Vida Paloma \$23

Don Julio Blanco Tequila, Campari, Lime Juice,

Grapefruit

Whiskey Sour \$23

Bulleit Bourbon, Lemon Juice, Blood Orange

Old Fashioned \$23

Woodford Reserve Bourbon, Maple Syrup,

Angostura Bitters

WINES & WINES BY THE GLASS

Champagne & Sparkling Wine

Laurent Perrier 'La Cuvée' Brut, Champagne, France NV \$28/\$100

Laurent Perrier Rosé, Champagne, France NV \$38/\$150

Krug 'Grande Cuvée', Champagne, France (375ml) \$65/\$135

White Wine

Pascal Jolivet Sancerre, Loire Valley, France 2018 \$21/\$80

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2019 \$21/\$80

Venica Pinot Grigio 'Jesera', Friuli, Italy 2018 \$17/\$65

Far Niente Chardonnay, Napa Valley, California 2018 \$28/\$100

Château La Coste Grand Vin Blanc, Provence, France 2018 \$21/\$80

Domaine Billaud-Simon Chablis, Burgundy, France 2017 \$23/\$90

Rosé Wine

Château La Coste, Provence, France 2016 \$18/\$70

Red Wine

Dragonette Pinot Noir, Santa Rita Hills, California 2018 \$24/\$95


Clos Du Val, Napa Valley, CA 2015 \$28/\$100

François Labet Bourgogne Rouge 'Vieilles Vignes', Burgundy, France 2017 \$22/\$85

Baron de Brane Margaux, Bordeaux, France 2012 \$31/\$125

Andillian Malbec, Mendoza, Argentina 2017 \$18/\$70

Aleksander Red Blend, Paso Robles 2013 \$30/\$120

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