

## COCKTAILS

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

## WINE BY THE GLASS

<b>CHAMPAGNE</b>	
Laurent-Perrier 'La Cuvée' Brut	<b>28</b>
Laurent-Perrier 'Cuvée Rosé'	<b>38</b>
Ruinart Blanc de Blancs	<b>45</b>
<b>WHITE</b>	
Pinot Grigio, Scarpetta, Italy 2023	<b>17</b>
Grüner Veltliner, Bründlmayer 'L&T', Austria 2023	<b>19</b>
Riesling, Selbach-Oster 'Zeltinger Sonnenuhr', Germany 2021	<b>19</b>
Sancerre, Domaine Laporte, France 2023	<b>26</b>
Sauvignon Blanc, Eden Rift 'Valliant', California 2021	<b>18</b>
Chablis, Domaine Long-Depaquit, France 2022	<b>26</b>
Burgundy, Albert Bichot 'Secret de Famille', France 2020	<b>28</b>
Chardonnay, Far Niente, California 2023	<b>31</b>
<b>ROSÉ</b>	
Provence, Sainte Marguerite 'Symphonie' 2023	<b>21</b>
<b>RED</b>	
Burgundy, Albert Bichot 'Origines' France 2022	<b>24</b>
Pinot Noir, Seabold 'Pelio', California 2019	<b>25</b>
Malbec, Tintonegro Reserve, Argentina 2021	<b>18</b>
Syrah, Thomas Farge Saint-Joseph France 2021	<b>28</b>
Chianti Classico, Pomona, Italy 2021	<b>22</b>
Bordeaux, Echo de Lynch-Bages, France 2018	<b>36</b>
Cabernet, Blackbird 'Arise', California 2019	<b>28</b>
Cabernet, Opus One 'Overture', Napa MV	<b>95</b>



## BRUNCH

\*Coffee- Locally roasted by La Colombe. \*Sustainably sourced by Rare Tea Company  
For your convenience, a discretionary 20% service charge will be included on all checks.



## TO START

---

<b>BAKED PASTRIES</b> (G.V.) House baked	<b>18</b>
<b>SLICED FRUIT PLATE</b> (VGN)	<b>24</b>
<b>HOUSE-MADE GRANOLA</b> (N.V.) Cinnamon, greek yogurt & burnt honey	<b>20</b>
<b>BIRCHER MUESLI</b> (N.V.) Banana, blueberries, house almond butter	<b>21</b>
<b>MBH ACAI BOWL</b> (N.V.) Tropical fruits, bee pollen, granola	<b>24</b>

## BRUNCH

---

<b>LOCAL CA SMOKED SALMON**</b> (G.R.) Grilled farmhouse bread, herb cream cheese	<b>30</b>
<b>AVOCADO TOAST</b> (G.V.) Seeded country bread, poached cage free eggs	<b>28</b>
<b>SMOKED HOBBS' PASTRAMI</b> Two cage free brown eggs, poached	<b>34</b>
<b>TRUFFLED EGGS BENEDICT</b> (G.P.) bayonne ham, breakfast potatoes	<b>39</b>
<b>TERRACE OMELET</b> (V) Gruyère cheese, zucchini, forest mushrooms	<b>33</b>
<b>FULL MBH BREAKFAST</b> (G.P.) Bacon or sausage, 2 eggs, hash brown, avocado	<b>38</b>
<b>HUEVOS RANCHEROS</b> (V) Two eggs, black beans, avocado, pico de gallo	<b>33</b>
<b>VEGAN POWER BOWL</b> (VGN) Ancient grains, rice, mushrooms, avocado, tofu	<b>29</b>
<b>CROQUE MADAME</b> (G.P.) Jamon de paris, gruyère, egg	<b>26</b>
<b>BUTTERMILK PANCAKES</b> (G.V.) organic maple syrup, butter, butterscotch sauce	<b>27</b>
<b>BAKED BRUNCH FRENCH TOAST</b> (G.V.) Tahitian vanilla, raspberry puree, powdered sugar	<b>25</b>

## ENTRÉES

---

<b>CITRUS BIBB LETTUCE SALAD</b> (V) Hazelnuts, blue cheese, champagne vinaigrette	<b>28</b>
<b>OUR LOBSTER LOUIS SALAD</b> (S) Avocado, tomato, roasted pepper, egg, horseradish	<b>47</b>
<b>LITTLE GEM CEASAR</b> (G.V.) Baby gem, avocado, toasted breadcrumbs	<b>28</b>
<b>TOMATO BURRATA</b> (V) Basil, frisée, walnuts, calamansi, balsamic	<b>34</b>
<b>CHAR-GRILLED PRAWNS</b> Harissa butter, singed lemon	<b>35</b>
<b>TERRACE BURGER</b> (G) Lettuce, tomato, onion, house-cut fries	<b>37</b>
<b>WHOLE GRILLED BRANZINO**</b> Heirloom tomatoes, shiro dashi, olive oil	<b>50</b>
<b>WILD SALMON PAVE**</b> House cured, watermelon radish, aioli	<b>43</b>
<b>TAGLIARINI CON PEPE</b> (V.G.) Arugula, lemon crème fraiche	<b>36</b>
<b>HOUSE CLAM LINGUINE</b> (G.S.A.) White wine, garlic, chili flake, white sauce	<b>38</b>
<b>CORN AGNOLOTTI</b> (G) Chanterelles, chives, parmesan, black truffle	<b>39</b>

## SIDES 18

---

<b>WOODLAND MUSHROOMS</b> (VGN)	
<b>TRICOLOR CAULIFLOWER WITH MINT &amp; ALEPPO PEPPER</b> (V)	
<b>CHARRED BROCCOLINI</b> (N.V.)	
<b>SEASONED FRIES</b> (V)	
<b>POMME PURÉE</b> (V)	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork v10.31.24