

COCKTAILS

HOUSE CLASSICS

MBH ESPRESSO MARTINI* 23
Tito's Vodka. Cacao. Lucano Caffè. Espresso.

MAYBOURNE MARGARITA 23
El Tesoro Blanco (or Mezcal). ES Ayuuk. Lime. Poblano Agave.

BEVERLY MARTINI* 23
The Botanist Gin. Earl Grey. Daiginjo Sake

CANON NEGRONI 23
Roku Gin. Campari. Sweet Vermouth.

WILSHIRE OLD-FASHIONED 23
Old Forester Bourbon. Spiced Apple Gomme. Bitters.

GARDEN SPRITZ 23
Aperol. Blood Orange. Sparkling Wine.

MB SPECIALTIES

MIRROR, MIRROR (2021) 25
El Jimador Blanco. ES Soka. Clarified Lime & Cucumber. Sansho Pepper.

SALUTE YOUR SHORTS (2021)* 25
Woodford Reserve. Da Hong Pao Tea. Bitters.

BALI HAI (2022) 25
Tito's Vodka. Lychee. Sakura Blossom Sake.

LOTO BIANCO (2023) 25
Pineapple Campari. Coconut. Vermouth di Torino. Champagne.

BEE'S TEASE (2024) 25
No. 3 Gin. Lavender Honey. Lemon.

SPICE OF LIFE (2024) 25
Mezcal. Five Spice. Lime. Agave.

SPIRIT-FREE

SPICY MXRG 18
Lyre's Agave Blanco. Jalapeño. Lime. Poblano Agave.

NO-GRONI 18
Lyre's Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.

X-PRESSO MARTINI* 18
Lyre's Coffee. Maru Espresso. Vanilla. Milk Tincture.

WINE BY THE GLASS

CHAMPAGNE

Laurent-Perrier 'La Cuvée' Brut NV 28
Laurent-Perrier 'Cuvée Rosé' NV 38

WHITE

Pinot Grigio, Scarpetta, Italy 2022 17

Grüner Veltliner, Bründlmayer 'L&T', Austria 2021 19

Riesling, Selbach-Oster 'Zeltinger Sonnenuhr', Germany 2021 19

Sancerre, Domaine Laporte, France 2023 26

Sauvignon Blanc, Eden Rift 'Valliant', California 2021 18

Chablis, Domaine Long-Depaquit 2022 26

Burgundy, Clos des Rocs 'Pouilly-Loché' 2020 28

Chardonnay, Far Niente, California 2022 31

ROSÉ

Provence, Château Sainte Marguerite 'Symphonie' 2022 21

RED

Burgundy, Albert Bichot 'Origines' 2022 24

Pinot Noir, Seabold 'Pelio', California 2017 25

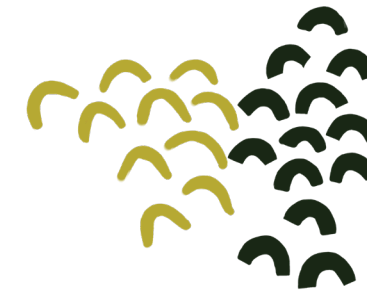
Malbec, Zuccardi, Argentina 2022 18

Syrah, Thomas Farge Saint-Joseph 'Grand Angle' 2021 28

Chianti Classico, Pomona, Italy 2021 22

Bordeaux, Echo de Lynch Bages, France 2017 32

Cabernet, Blackbird 'Arise', California 2019 28



DINNER



*Coffee- Locally roasted by La Colombe. †Sustainably sourced by Rare Tea Company

APPETIZERS

BUTTERNUT SQUASH SOUP coconut crème fraîche, spiced pepitas	22
PUGLIAN BURRATA grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette & candied walnuts	34
HAMACHI CRUDO sumac vinaigrette, sundried tomato, pickled cucumber & blood orange	33
CHAR-GRILLED OCTOPUS** fingerling potato, tomato confit & dill fennel aioli	34
STEAK TARTARE seeded lavash & crème fraîche	33
WARM HALF MOON BAY CRAB CAKE** apple & lovage salad	34
SEARED DAY BOAT SCALLOPS** cauliflower purée, toasted almonds & brown butter vinaigrette	37
CHARCOAL GRILLED PRAWNS** harissa butter	35

SALADS

BUTTER LETTUCE & CITRUS SALAD gorgonzola, hazelnuts & champagne vinaigrette	28
SALAD OF SMOKED TROUT** Carpinteria avocado & ruby grapefruit segments	30
LITTLE GEM CAESAR SALAD avocado	28
LACINATO KALE SALAD roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing	28

*add hanger steak 28 add salmon** 25 add grilled prawns** 20 add chicken 18*

HOMEMADE PASTAS

CAVATELLI ALLA VODKA blistered tomato, spiced panko & ricotta salata	30
CORN AGNOLOTTI WITH BLACK TRUFFLE chanterelles, chives & Parmesan	39
SPAGHETTI AL POMODORO FATTO EN CASA basil & Parmesan	29
TAGLIARINI CON ARUGULA & PEPE lemon crème fraîche	36
RIGATONI BOLOGNESE Parmesan & parsley	38
FRESH CLAM LINGUINE** white clam sauce, garlic & chili flakes	38
PORCINI TAGLIATELLE braised short rib, whiskey reduction & Manchego	38

ENTRÉES

GRILLED WHOLE BRANZINO** heirloom tomatoes	54
MISO GLAZED COD** braised fennel, radish & charred sugar snap peas	45
WILD SALMON PAVÉ** radish & aioli	43
ROASTED JIDORI CHICKEN BREAST heirloom carrots, torched Valencia oranges & quinoa popcorn	39
VEAL MILANESE dill aioli & frisée	64
LAMB CHOPS over charcoal with mint & labneh salad	54
WESTHOLME FARM FILET MIGNON black garlic butter & rainbow chard	68

SIDES 18

SAUTÉED WILD MUSHROOMS	CRUSHED FINGERLING POTATOES WITH SMOKED PASTRAMI & RUSSIAN DRESSING
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	ALLUMETTE / HOUSE-CUT FRIES
CHARRED BROCCOLINI WITH SALSA MACHA, PARMESAN & PINE NUTS	POMME PURÉE

*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.

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