

BEVERAGES

COFFEE†

Brewed Coffee	12
Cappuccino	9
Flat White	9
Café Latte	9
Macchiato	8
Americano	8
Café Mocha	10
Espresso	8

MILK

whole, 2%, low-fat, soy, almond, oat, coconut

18

HOT CHOCOLATE

8

TEA*

10

GREEN TEA

Whole Leaf Green
Ceremonial Matcha

BLACK TEA

Claridge's Beswopke Blend
Rare Earl Grey
Rare Masala Chai

WHITE TEA

Jasmine Silver Tip

HERBAL INFUSION (caffeine-free)

Whole Chamomile Flowers
Himalayan Ginger & Lemongrass
Peppermint
Indian Rose Petal
Recovery
Hibiscus Iced Tea

JUICE

apple, pineapple, cranberry, tomato or v8 12

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

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

SMOOTHIES

16

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

Additional ingredients \$1 each, add protein powder \$2



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

BAKED PASTRIES house baked (G.V.)	18
SLICED FRUIT PLATE (VGN)	24
HOUSE-MADE GRANOLA cinnamon, greek yogurt & burnt honey (N.V.)	20
BIRCHER MUESLI (N.V.) banana, blueberries, house almond butter (N.V.)	21
MBH ACAI BOWL (N.V.) tropical fruits, bee pollen, granola	24

BRUNCH

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

ENTRÉES

CITRUS BIBB LETTUCE SALAD hazelnuts, blue cheese, champagne vinaigrette (V)	28
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	32
ROASTED LOCAL BEETS pomegranate, walnuts, xeres vinegar (VGN.N.R)	25
LITTLE GEM CEASAR baby gem, avocado, toasted breadcrumbs (G.V.)	28
TOMATO BURRATA basil, frisée, walnuts, calamansi, balsamic (V)	34
CHAR-GRILLED PRAWNS harissa butter, singed lemon	35
TERRACE BURGER lettuce, tomato, onion, house-cut fries (G)	37
GRILLED SKIRT STEAK citrus chimichurri, peppercorn jus, steak fries	46
WHOLE GRILLED BRANZINO** heirloom tomatoes, shiro dashi, olive oil	50
WILD SALMON PAVE** nori cream, Santa Barbara sea urchin, wilted mustard greens (S.A.)	44
MUSSEL AND CLAM RADIATORI white wine saffron emulsion, soft herbs (G.S.A.)	38
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G)	39

SIDES 18

WOODLAND MUSHROOMS (VGN)	
ROASTED BRUSSELS SPROUTS (P)	
CHARRED BROCCOLINI (N.V.)	
SHOESTRING FRIES (V)	
POMME PURÉE (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

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