

BEVERAGES

COFFEE†

Brewed Coffee	8
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

HOT CHOCOLATE

TEA‡

GREEN TEA

Whole Leaf Green
Ceremonial Matcha

BLACK TEA

Claridge’s Beswpoke 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

ICED TEA

Oolong Green
Lemon
Hibiscus
Black

JUICE

apple, pineapple, cranberry, tomato or v8 12

THE MAYBOURNE ELIXIR

orange juice, apple cider vinegar, turmeric,
ginger, lemon, cayenne pepper 15

GREEN VITALITY

granny smith apple, cucumber, celery, lemon,
lime, ginger, kale, chlorophyll 15

PINK SUNSET

carrot, beet, pear, pineapple, pomelo,
ginger, lemon 15

CHARCOAL CLEANSE

lemon, lime, yuzu, agave, activated charcoal 15

JUICE SHOTS

HANGOVER

coconut water, turmeric, ginger, lemon, honey 9

IMMUNITY

ginger, turmeric, lime, honey, cayenne pepper

HEALTHY GUT

ginger, lemon, apple cider vinegar, probiotics

ANTI-INFLAMMATORY

turmeric, parsley, ginger, CBD oil, lemon

SMOOTHIES

Choose two: açai, banana, carrot, ginger,
mango, mixed berries, strawberry 16

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

SPECIALS

ORANGE DREAM LATTE

vanilla orange syrup, cardamom, dehydrated orange 11

BEVERLY BLUE MATCHA LATTE

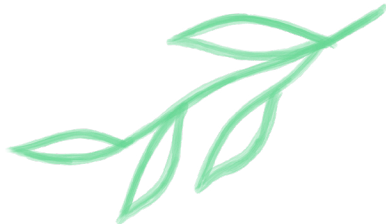
blueberry lavender syrup, lavender flowers,
blueberry powder 12

APPLE ORCHARD MATCHA LATTE

apple cider spice syrup, dehydrated apple slices,
all spice powder 12



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
WARM CINNAMON ROLL vanilla cream cheese icing	16

BRUNCH

LOCAL CA SMOKED SALMON** (G.R.) grilled farmhouse bread, herb cream cheese	30
AVOCADO TOAST (G.V.) country bread, shaved radish, pickled red onions	31
SMOKED HOBBS' PASTRAMI two cage free brown eggs, poached	36
TRUFFLED EGGS BENEDICT (G.P.) bayonne ham, breakfast potatoes	39
TERRACE OMELET (V) gruyère cheese, zucchini, forest mushrooms	35
FULL MBH BREAKFAST (G.P.) bacon or sausage, 2 eggs, hash brown, avocado	39
HUEVOS RANCHEROS (V) two eggs, black beans, avocado, pico de gallo	35
VEGAN POWER BOWL (VGN) ancient grains, rice, mushrooms, avocado, tofu	29
CROQUE MADAME (G.P.) jamon de paris, gruyère, egg	27
BUTTERMILK PANCAKES (G.V.) organic maple syrup, butter, butterscotch sauce	27
BAKED BRUNCH FRENCH TOAST (G.V.) tahitian vanilla, raspberry puree, powdered sugar	25

*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

ENTRÉES

TERRACE SALAD cucumber dressing, crisp jicama, local radish (VGN.N.)	25
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumber, 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
PUGLIAN BURRATA fermented blueberries, aged balsamic vinegar, sesame polenta bread (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
KING SALMON PAVE** asparagus marmalade, charred asparagus, potato terrine (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
SHRIMP PAPPARDELLE sweet and sour chili oil, english peas, napa cabbage (S.G.)	38

SIDES 18

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

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