

COCKTAILS

HIBISCUS MARGARITA	23
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	
COCONUT MOJITO	23
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	
PINK PEPPERCORN SOUR	23
Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	
MAYBOURNE OLD FASHIONED	27
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	
TERRACE SPRITZ	20
Aperol. Passionfruit. Sparkling Wine. Tonic.	
PEAR BELLINI	20
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	
PIMM'S CUP	20
Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	
BLOODY MARY	20
Absolut Elyx Vodka. House Bloody Mary Mix.	
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	28
Laurent-Perrier 'Cuvée Rosé'	38
Ruinart Blanc de Blancs	45
WHITE	
Pinot Grigio, Scarpetta, Italy 2023	17
Grüner Veltliner, Bründlmayer 'L&T', Austria 2023	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, France 2022	26
Burgundy, Albert Bichot 'Secret de Famille', France 2020	28
Chardonnay, Far Niente, California 2023	31
ROSÉ	
Provence, Sainte Marguerite 'Symphonie' 2023	21
RED	
Burgundy, Albert Bichot 'Origines' France 2022	24
Pinot Noir, Seabold 'Pelio', California 2019	25
Malbec, Tintonegro Reserve, Argentina 2021	18
Syrah, Thomas Farge Saint-Joseph France 2021	28
Chianti Classico, Pomona, Italy 2021	22
Bordeaux, Echo de Lynch-Bages, France 2018	36
Cabernet, Blackbird 'Arise', California 2019	28
Cabernet, Opus One 'Overture', Napa MV	95



DINNER



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

APPETIZERS & SALADS

STEAK TARTARE salted cured egg, seeded lavash, crème fraîche (R.G.)	33
ROASTED LOCAL BEETS pomegranate, walnuts, xeres vinegar (VGN.N.R)	25
ROASTED GARLIC HUMMUS chickpea, tahini, lemon, olive oil, wild mushrooms (G.VGN)	22
CHAR-GRILLED PRAWNS harissa butter, singed lemon (S)	35
MAPLE MUSHROOM SOUP harissa grilled cauliflower, crème fraîche (V)	22
CHAR-GRILLED OCTOPUS** fingerling potatoes, tomato confit, dill fennel aioli	34
WARM LUMP CRAB CAKE** pickled apples, celery and chive salad, grain mustard velouté (S.A.)	34
PACIFIC TUNA TATAKI** sansho pepper, blood orange, red miso, white soy (G.R.)	32
PUGLIAN BURRATA sweet basil, frisée, walnuts, calamansi vinaigrette, balsamic (N.V.)	34
LITTLE GEM CAESAR baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
CITRUS BIBB LETTUCE SALAD hazelnuts, blue cheese, champagne vinaigrette (V)	28
ADD steak 28 salmon** 25 grilled prawns** 20 chicken 18	

ENTRÉES

SEARED DAY BOAT SCALLOPS** vadouvan curry, cauliflower puree, pickled raisins, brown butter soy emulsion (S.A.G.)	38
WILD SALMON PAVE** nori cream, Santa Barbara sea urchin, wilted mustard greens (S.A.)	44
WHOLE GRILLED BRANZINO** heirloom tomato, shiro dashi, olive oil	50
JIDORI CHICKEN BREAST valencia orange, squash, quinoa popcorn	39
6OZ FILET MIGNON all natural Australian Wagyu, charred baby carrots, bone marrow butter, Arabica jus (A)	54
GRILLED LAMBCHOPS mint, red onion, labneh	54
LACQUERED ROHAN DUCK BREAST baby spinach, celery root, red wine long pepper reduction (A)	52
SLOW-COOKED KING TRUMPET MUSHROOM onion soubise, black garlic aigre-doux, crispy kale (VGN)	31
PORCINI TAGLIATELLE braised short rib, whiskey reduction & Manchego (G.A.)	38
BOUILLABAISSE tomato, saffron anise broth, fennel, classic rouille (S.A.G.)	45
RIGATONI BOLOGNESE beef veal, parsley, parmesan (G.A.)	38
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)

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