

BEVERAGES

COFFEE+

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

MILK	8
whole, 2%, low-fat, soy, almond, oat, coconut	

HOT CHOCOLATE	8
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TEA+

GREEN TEA	10
Whole Leaf Green	
Ceremonial Matcha	

BLACK TEA	
Claridge’s Bespoke 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	10
Oolong Green	
Lemon	
Hibiscus	
Black	

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

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

JUICE

apple, pineapple, cranberry, tomato or v8	12
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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	

SEASONAL SPECIALS

OAXACAN MOCHA	11
housemade mole syrup with almonds, sesame seeds, cinnamon, dried ancho chiles, cloves, cacao nibs, dark chocolate	

HARVEST MOON CAFE LATTE	11
housemade pumpkin spice	

SPECIALTY MATCHA LATTES	12
strawberry shortcake	
pear orchard	
blueberry pie	
banana bread	



LUNCH



+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.

APPETIZERS & SALADS

KING SALMON TARTARE cucumber furikake, shiso, black sesame (G.S.R.)	28
ROASTED LOCAL BEETS dates, walnuts, xeres vinegar (VGN.N.R)	25
ROASTED GARLIC HUMMUS chickpea, tahini, lemon, olive oil, wild mushrooms (G.VGN)	22
HEIRLOOM TOMATO GAZPACHO watermelon, marcona almonds, goat cheese espuma (v.n.d.)	22
SWEET SHRIMP CRUDO** shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)	28
PUGLIAN BURRATA fermented blueberries, aged balsamic vinegar, sesame polenta bread (V)	34
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	33
LITTLE GEM CAESAR baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
TERRACE SALAD cucumber dressing, crisp jicama, local radish (VGN.N.)	26
RED QUINOA SALAD meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)	26
HOUSE CHICKEN SALAD crispy pancetta, walnuts & banyuls dressing (N.P.)	38
COMPRESSED WATERMELON Purple Haze, serrano ham, toasted peanuts (N.P.)	24

ADD
steak 28 salmon** 25 grilled prawns** 20 chicken 18



*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

SEARED DAY BOAT SCALLOPS** rhubarb confit, local radishes, black vinegar gastrique (S.A.G.)	40
KING SALMON PAVE** asparagus marmalade, charred asparagus, crisp potato terrine (A)	45
WHOLE GRILLED BRANZINO** heirloom tomato, shiro dashi, olive oil	50
JIDORI CHICKEN sweet pickled pearl onions, tamarind, fava bean ragout	39
TERRACE BURGER lettuce, tomato, onion, shoestring fries (G)	37
GRILLED SKIRT STEAK citrus chimichurri, peppercorn jus, steak fries	47
SHRIMP PAPPARDELLE sweet and sour chili oil, english peas, napa cabbage (S.G.)	39
GUANCIALE RAVIOLI aged pecorino, snap peas, creamy egg yolk (P.G.A.)	36
RIGATONI BOLOGNESE beef veal, parsley, parmesan (G.A.)	38
MUSSEL AND CLAM RADIATORI** white wine saffron emulsion, soft herbs (G.S.A.)	39
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G.V.)	39

SIDES 18

- WOODLAND MUSHROOMS (VGN)
- SUMMER CORN (D)
- CHARRED BROCCOLINI (N.V.)
- SHOESTRING FRIES (V)
- POMME PURÉE (V)

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