

BEVERAGES

COFFEE ⁺	
Brewed Coffee	8
Cappuccino	9
Flat White	9
Latte	9
Macchiato	8
Americano	8
Mocha	10
Espresso	8
MILK	
whole, 2%, low-fat, soy, almond, oat, coconut	8
HOT CHOCOLATE	
	8
TEA ⁺	
	10
GREEN TEA	
Whole Leaf Green	10
Ceremonial Matcha	
BLACK TEA	
Claridge's Bespoke Blend	10
Rare Earl Grey	
Rare Masala Chai	
WHITE TEA	
Jasmine Silver Tip	10
HERBAL INFUSION (caffeine-free)	
Whole Chamomile Flowers	10
Himalayan Ginger & Lemongrass	
Peppermint	
Indian Rose Petal	
Recovery	
Hibiscus Iced Tea	
ICED TEA	
Oolong Green	10
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 slices	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



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
WHITE ASPARAGUS SOUP grilled asparagus, candied walnuts, tarragon parsley oil (V.N.)	23
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)	32
LITTLE GEM CAESAR baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
TERRACE SALAD cucumber dressing, crisp jicama, local radish (VGN.N.)	25
RED QUINOA SALAD meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)	26
HOUSE CHICKEN SALAD crispy pancetta, walnuts & banyuls dressing (N.P.)	37

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.)	38
KING SALMON PAVE** asparagus marmalade, charred asparagus, crisp potato terrine (A)	44
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	46
SHRIMP PAPPARDELLE sweet and sour chili oil, english peas, napa cabbage (S.G.)	38
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.)	38
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G.V.)	39

SIDES 18

- WOODLAND MUSHROOMS (VGN)
- SEASONAL PEAS (V)
- CHARRED BROCCOLINI (N.V.)
- SHOESTRING FRIES (V)
- POMME PURÉE (V)

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