

COCKTAILS

HIBISCUS MARGARITA Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	23
COCONUT MOJITO Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	23
FESTIVE SIPS <i>Golden Egnog or Hot Toddy</i>	25
MAYBOURNE OLD FASHIONED Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	27
TERRACE SPRITZ Aperol. Passionfruit. Sparkling Wine. Tonic.	20
PEAR BELLINI Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	20
PIMM’S CUP Pimm’s No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	20
BLOODY MARY Absolut Elyx Vodka. House Bloody Mary Mix.	20
SPIRIT-FREE	
SPICY MXRG Lyre’s Agave Blanco. Jalapeño. Lime. Poblano Agave.	18
NO-GRONI Lyre’s Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.	18
X-PRESSO MARTINI† Lyre’s Coffee. Espresso. Vanilla. Milk Tincture.	18
BEER	
PERONI	10
WEST COAST IPA	10
MEXICAN LAGER	10
PERONI N/A	9

WINE BY THE GLASS

CHAMPAGNE	
Billecart-Salmon ‘La Réserve’	37
Billecart-Salmon ‘Le Rosé’	62
Perrier-Jouët ‘Grand Brut’	44
WHITE	
Pinot Grigio, Scarpetta, Italy 2023	17
Grüner Veltliner, Bründlmayer ‘L&T’, Austria 2023	19
Riesling, Selbach-Oster ‘Zeltinger Sonnenuhr’ Kabinett, Germany 2021	19
Sancerre, Domaine Laporte, France 2023	26
Sauvignon Blanc, Matanzas Creek, Sonoma 2023	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, Rhys Vineyards, Anderson Valley 2019	25
Malbec, Tintonero Reserve, Argentina 2021	18
Syrah, Thomas Farge Saint-Joseph France 2021	28
Montalcino, La Sorena, Italy 2020	23
Bordeaux, Echo de Lynch-Bages, France 2019	36
Cabernet, Clos du Val, Napa 2022	28
Cabernet, Opus One ‘Overture’, Napa MV	95



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.)	19
SLICED FRUIT PLATE (VGN)	25
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

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ENTRÉES

SEASONAL SPICED SALAD Dehydrated apple, candied walnut, fried brie (V.N.G.)	26
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumber, balsamic vinaigrette (R)	33
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	47
WHOLE GRILLED BRANZINO** heirloom tomatoes, shiro dashi, olive oil	50
KING SALMON PAVE** asparagus marmalade, charred asparagus, potato terrine (A.)	45
MUSSEL AND CLAM RADIATORI white wine saffron emulsion, soft herbs (G.S.A.)	39
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G)	39
SHRIMP PAPPARDELLE sweet and sour chili oil, english peas, napa cabbage (S.G.)	39

SIDES 18

ROASTED MAITAKE MUSHROOMS (V.)
DELICATA SQUASH (VGN)
CHARRED BROCCOLINI (N.V.)
SHOESTRING FRIES (V)
POMME PURÉE (V)

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