

BEVERAGES

COFFEE <sup>+</sup>	
Brewed Coffee	8
Cappuccino	9
Flat White	9
Latte	9
Macchiato	8
Americano	8
Mocha	10
Espresso	8
MILK	
whole, 2%, soy, almond, oat, coconut	8
HOT CHOCOLATE	
	8
TEA <sup>+</sup>	
	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	
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
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	
SEASONAL SPECIALS	
OAXACAN MOCHA	
housemade mole (syrup with almonds, sesame seeds, cinnamon, dried ancho chiles, cloves, cacao nibs, dark chocolate)	11
HARVEST MOON CAFE LATTE	
housemade pumpkin spice	11
SPECIALTY MATCHA LATTES	
strawberry shortcake	12
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

<b>KING SALMON TARTARE</b> cucumber furikake, shiso, black sesame (G.S.R.)	<b>28</b>
<b>ROASTED LOCAL BEETS</b> dates, walnuts, xeres vinegar (VGN.N.R)	<b>25</b>
<b>HERB LABNEH</b> Pistachio oil, confit garlic, tamarind (G.V.N.)	<b>22</b>
<b>ROOT VEGETABLE SOUP</b> pickled vegetables, garlic croutons, parsley oil (VGN.G.)	<b>22</b>
<b>SWEET SHRIMP CRUDO**</b> shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)	<b>28</b>
<b>PUGLIAN BURRATA</b> fermented blueberries, aged balsamic vinegar, sesame polenta bread (V)	<b>34</b>
<b>PACIFIC AHI TUNA NICOISE SALAD**</b> grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	<b>33</b>
<b>LITTLE GEM CAESAR</b> baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	<b>28</b>
<b>SEASONAL SPICED SALAD</b> Dehydrated apple, candied walnut, fried brie (V.N.G.)	<b>26</b>
<b>RED QUINOA SALAD</b> meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)	<b>26</b>
<b>HOUSE CHICKEN SALAD</b> crispy pancetta, walnuts & banyuls dressing (N.P.)	<b>38</b>

**ADD** 24

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

<b>SEARED DAY BOAT SCALLOPS**</b> shitake mushrooms, beet greens, sesame powder (G.N.)	<b>40</b>
<b>KING SALMON PAVE**</b> asparagus marmalade, charred asparagus, crisp potato terrine (A)	<b>45</b>
<b>WHOLE GRILLED BRANZINO**</b> heirloom tomato, shiro dashi, olive oil	<b>50</b>
<b>JIDORI CHICKEN</b> sweet pickled pearl onions, tamarind, fava bean ragout	<b>39</b>
<b>TERRACE BURGER</b> lettuce, tomato, onion, shoestring fries (G)	<b>37</b>
<b>GRILLED SKIRT STEAK</b> citrus chimichurri, peppercorn jus, steak fries	<b>47</b>
<b>SHRIMP PAPPARDELLE</b> sweet and sour chili oil, english peas, napa cabbage (S.G.)	<b>39</b>
<b>SHORT RIBS CAMELLE</b> wild mushrooms cream, roasted heirloom carrots (G.)	<b>36</b>
<b>RIGATONI BOLOGNESE</b> beef veal, parsley, parmesan (G.A.)	<b>38</b>
<b>MUSSEL AND CLAM RADIATORI**</b> white wine saffron emulsion, soft herbs (G.S.A.)	<b>39</b>
<b>CORN AGNOLOTTI</b> chanterelles, chives, parmesan, black truffle (G.V.)	<b>39</b>

SIDES 18

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

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