

COCKTAILS

HOUSE CLASSICS

MBH ESPRESSO MARTINI 23
Grey Goose Vodka. Cacao. Lucano Caffè. Espresso.

MAYBOURNE MARGARITA 23
El Tesoro Blanco (or Mezcal). ES Ayuuk. Lime. Poblano Agave.

BEVERLY MARTINI 23
Bombay Sapphire. Earl Grey. Daiginjo Sake

CANON NEGRONI 23
Roku Gin. Campari. Sweet Vermouth.

WILSHIRE OLD-FASHIONED 23
Russell's Bourbon. Spiced Apple Gomme. Bitters.

GARDEN SPRITZ 23
Aperol. Blood Orange. Sparkling Wine.

MB SPECIALTIES

MIRROR, MIRROR (2021) 25
El Tesoro Blanco. ES Soka. Clarified Lime & Cucumber. Sansho Pepper.

SALUTE YOUR SHORTS (2021) 25
Michter's Bourbon. Da Hong Pao Tea. Bitters.

BALI HAI (2022) 25
Haku Vodka. Lychee. Sakura Blossom Sake.

LOTO BIANCO (2023) 25
Pineapple Campari. Coconut. Vermouth di Torino. Champagne.

BEE'S TEASE (2024) 25
No. 3 Gin. Lavender Honey. Lemon.

SPICE OF LIFE (2024) 25
Mezcal. Five Spice. Lime. Agave.

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 NV 28
Laurent-Perrier 'Cuvée Rosé' NV 38
Louis Roederer 'Cristal' 2012 105

WHITE

Pinot Grigio, Scarpetta, Friuli, Italy 2022 17
Albariño, Zarate, Rias Baixas, Spain 2022 18

Sauvignon Blanc, Domaine Laporte Sancerre, France 2022 26

Sauvignon Blanc, Eden Rift 'Griva Vineyard' Monterey, California 2021 18

Grabenwerkstatt 'Wachauwerk' Grüner Veltliner, Austria 2021 19

Riesling, Selbach-Oster 'Zeltinger Sonnenuhr' Kabinett, Mosel, Germany 2021 19

Chardonnay, Domaine Bachelier Chablis, France 2021 26

Chardonnay, Clos des Rocs 'Pouilly-Loche', Burgundy, France 2020 28

Chardonnay, Far Niente Napa Valley, California 2022 31

ROSÉ

Château Les Mesclances Côtes de Provence, France 2022 21

RED

Pinot Noir, Jean Chauvenet, Bourgogne, France 2019 22

Pinot Noir, Seabold 'Pelio' Central Coast, California 2017 25

Châteauneuf du Pape Les Vins de Vienne Rhône Valley, France 2020 26

Malbec, Zuccardi 'Series A' Mendoza Mendoza, Argentina 2022 18

Sangiovese, Monteraioni Chianti Classico, Italy 2021 21

Cabernet Blend, Echo de Lynch Bages Pauillac, France 2016 31

Cabernet Blend, Blackbird Vineyards 'Arise', Napa Valley, CA 2019 28



BRUNCH



TO START

FRESHLY BAKED PASTRIES Le Beurre Bordier & seasonal jam	18
TODAY'S FARMER'S MARKET FRUITS	24
HOUSE-MADE CINNAMON GRANOLA Greek yogurt & burnt honey	20
BIRCHER MUESLI house-made almond butter, banana & blueberries	21
ACAI BOWL tropical fruit & house granola	24

BRUNCH

SEVERN & WYE SMOKED SALMON grilled Bub and Grandma's country bread	30
CARPINTERIA AVOCADO ON SEEDED COUNTRY BREAD Lohmann Brown poached eggs	28
SMOKED HOBBS' PASTRAMI Lohmann Brown poached eggs	33
EGGS BENEDICT black truffle & shaved Bayonne ham	39
THE TERRACE OMELET forest mushrooms, zucchini & Gruyère	32
THE MAYBOURNE BEVERLY HILLS COOKED BREAKFAST two eggs, bacon or sausage, hash brown, avocado	38
HUEVOS RANCHEROS two eggs, black beans, pico de gallo, sour cream, avocado	32
90210 VEGAN BRUNCH BOWL scrambled tofu, avocado, brown rice, grains, mushrooms	29
CROQUE MADAME with Gruyère & jambon de Paris	26
BUTTERMILK PANCAKES butterscotch sauce, Sugarman's organic maple syrup & melted butter	25
TAHITIAN VANILLA BAKED FRENCH TOAST with raspberry purée	25

EXECUTIVE CHEF SHAUN ANTHONY

@TheMaybourneBH #TheMaybourneBeverlyHills

For your convenience, a 20% service charge will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

CHARCOAL GRILLED PRAWNS harissa butter	34
THE TERRACE BURGER house-cut fries	37
GRILLED WHOLE BRANZINO heirloom tomatoes	50
WILD SALMON PAVE radish & aioli	42
TAGLIARINI CON ARUGULA & PEPE lemon crème fraîche	36
FRESH CLAM LINGUINE white clam sauce, garlic & chili flakes	37
CORN AGNOLOTTI black truffle, chanterelles, chives & Parmesan	39
LACINATO KALE SALAD roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing	28
BUTTER LETTUCE & CITRUS SALAD gorgonzola, hazelnuts & champagne vinaigrette	28
SALAD OF SMOKED TROUT Carpinteria avocado & ruby grapefruit segments	30
LITTLE GEM CAESAR SALAD avocado	28
PUGLIAN BURRATA grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette & candied walnuts	34

add hanger steak 28 add salmon 25 add grilled prawns 20 add chicken 18

SIDES 17

SAUTÉED WILD MUSHROOMS	
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	
CHARRED BROCCOLINI WITH SALSA MACHA, PARMESAN & PINE NUTS	
CRUSHED FINGERLING POTATOES WITH SMOKED PASTRAMI & RUSSIAN DRESSING	
ALLUMETTE / HOUSE-CUT FRIES	
POMME PURÉE	