

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



DINNER



APPETIZERS

BUTTERNUT SQUASH SOUP coconut crème fraîche, spiced pepitas	22
PUGLIAN BURRATA grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette & candied walnuts	34
HAMACHI CRUDO sumac vinaigrette, sundried tomato, pickled cucumber & blood orange	32
CHAR-GRILLED OCTOPUS fingerling potato, tomato confit & dill fennel aioli	32
STEAK TARTARE seeded lavash & crème fraîche	32
WARM HALF MOON BAY CRAB CAKE apple & lovage salad	34
SEARED DAY BOAT SCALLOPS cauliflower purée, toasted almonds & brown butter vinaigrette	34
CHARCOAL GRILLED PRAWNS harissa butter	34

SALADS

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
LACINATO KALE SALAD roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing	28

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

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

HOMEMADE PASTAS

CAVATELLI ALLA VODKA blistered tomato, spiced panko & ricotta salata	30
CORN AGNOLOTTI WITH BLACK TRUFFLE chanterelles, chives & Parmesan	39
SPAGHETTI AL POMODORO FATTO EN CASA basil & Parmesan	29
TAGLIARINI CON ARUGULA & PEPE lemon crème fraîche	36
RIGATONI BOLOGNESE Parmesan & parsley	38
FRESH CLAM LINGUINE white clam sauce, garlic & chili flakes	37
PORCINI TAGLIATELLE braised short rib, whiskey reduction & Manchego	38

ENTRÉES

GRILLED WHOLE BRANZINO heirloom tomatoes	50
MISO GLAZED COD braised fennel, radish & charred sugar snap peas	45
WILD SALMON PAVÉ radish & aioli	42
ROASTED JIDORI CHICKEN BREAST heirloom carrots, torched Valencia oranges & quinoa popcorn	39
VEAL MILANESE dill aioli & frisée	60
LAMB CHOPS over charcoal with mint & labneh salad	52
WESTHOLME FARM FILET MIGNON black garlic butter & rainbow chard	65

SIDES 17

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