

COFFEE

MOCHA LATTE \$9

ORANGE DREAM LATTE \$9

ESPRESSO OR MACCHIATO \$8

CAPPUCCINO \$9

FLAT WHITE \$9

AMERICANO \$8

DAIRY SUBSTITUTIONS:
OAT, ALMOND, COCONUT, SOY

TEA

from the Rare Tea Company

CLARIDGE'S BESPOKE BLEND \$10

EARL GREY \$10

MASALA CHAI \$10

WHOLE LEAF GREEN \$14

JASMINE SILVER TIP \$14

GENMAICHA \$10

WILD CHAMOMILE FLOWERS \$10

GINGER & LEMONGRASS \$10

MALAWI SPEARMINT \$10

MATCHA LATTE \$9

CHAI LATTE \$9

REFRESHMENTS

BLACK ICED TEA \$10

ICED GREEN TEA \$10

ICED HERBAL LEMON TEA \$10

LEMONADE \$8

ARNOLD PALMER \$8

JUICES

MAYBOURNE ELIXIR \$15

Orange juice, apple cider vinegar,
turmeric, ginger, lemon
& cayenne pepper

GREEN JUICE \$15

Granny Smith apple, cucumber,
celery, lemon, lime, ginger,
kale & chlorophyll

PINK SUNSET \$15

Carrot, beet, pear, pineapple,
pomelo, ginger, lemon

CHARCOAL CLEANSE \$15

Lemon, lime yuzu, agave,
activated charcoal

FRESH ORANGE JUICE \$14

FRESH GRAPEFRUIT JUICE \$14

JUICE SHOT: HYDRATION \$9

Coconut water, turmeric, ginger,
lemon, honey

JUICE SHOT: IMMUNITY \$9

Ginger, turmeric, lime, honey,
cayenne pepper

JUICE SHOT: HEALTHY GUT \$9

Ginger, lemon, apple cider vinegar,
probiotics

JUICE SHOT:

ANTI-INFLAMMATORY \$9

Lemon, lime yuzu, agave,
activated charcoal

SMOOTHIES \$20

Choose two: acai, banana, carrot,
ginger, mango, mixed berries,
strawberry
Additional ingredients \$1 each
Add protein powder \$2

HOUSE COCKTAILS

MBH ESPRESSO MARTINI

Grey Goose Vodka. Cacao.
Lucano Caffè. Espresso.

MAYBOURNE MARGARITA

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

BEVERLY MARTINI

Bombay Sapphire. Earl Grey.
Daiginjo Sake.

CANON NEGRONI

Roku Gin. Campari. Sweet Vermouth.

WILSHIRE OLD FASHIONED

Russell's Bourbon. Spiced Apple
Gomme. Bitters.

GARDEN SPRITZ

Aperol. Blood Orange. Sparkling Wine.

MB SPECIALTIES

MIRROR MIRROR (2021)

El Tesoro Blanco. ES Soka. Clarified
Lime & Cucumber. Sansho Pepper.

SALUTE YOUR SHORTS (2021)

Michter's Bourbon.
Da Hong Pao Tea. Bitters.

BALI HAI (2022)

Haku Vodka. Lychee.
Sakura Blossom Sake.

LOTO BIANCO (2023)

Pineapple Campari. Coconut.
Vermouth di Torino. Champagne.

BEE'S TEASE (2024)

No. 3 Gin. Lavender Honey. Lemon.

SPICE OF LIFE (2024)

Mezcal. Five Spice. Lime. Agave.

BEER

Seasonal Beer	\$12
Amstel Light	\$10
Bud Light	\$10
Corona	\$10
Stella	\$10
Peroni	\$10
Dupont Saison	\$15
Belgian-Style Ale	

CHAMPAGNE

Laurent Perrier, 'La Cuvée' Brut NV	\$28 / \$130
Laurent Perrier, 'Cuvée Rosé' NV	\$38 / \$165
Louis Roederer, 'Cristal' 2012	\$105 / \$495
Krug, 375 ml	\$155

ROSÉ WINE

Château Les Mesclances, Côtes de Provence	\$21 / \$95
---	-------------

WHITE WINE

Scarpetta, Pinot Grigio	\$17 / \$75
Domaine Laporte, Sancerre	\$26 / \$120
Laurence et Denis Race, Chablis	\$23 / \$105
Far Niente, Chardonnay	\$31 / \$140

RED WINE

Jean Chauvenet, Pinot Noir	\$22 / \$95
Seabold, Pinot Noir	\$25 / \$115
Argento, Malbec	\$18 / \$80
Les Vins de Vienne, Châteauneuf du Pape	\$26 / \$120
Blackbird Vineyards, Cabernet Blend	\$28 / \$130
Opus One 'Overture', Cabernet Blend	\$75 / \$325

225 N CANON
BEVERLY HILLS

the **MAYBOURNE** *cafe*

Open Daily
7am - 10pm

310-860-7971
MAYBOURNEBEVERLYHILLS DOT COM

BAKERY

CROISSANT \$8

PAIN AU CHOCOLAT \$10

VIENNOISERIE DU JOUR \$12

BREAKFAST MUFFIN \$8

CLARIDGE'S SCONES, CLOTTED CREAM, SQIRL JAM \$18

BREAKFAST

MARKET FRUITS (VG, GF) \$23

Farmer's market fruits with spiced honey yogurt

CLARIDGE'S SALMON BAGEL \$28

Whipped cream cheese, tomato, cucumber, onion

EGGS ON TOAST (VG) \$17

Lohmann's poached eggs on Bub & Grandma's Bread

POACHED EGGS ON AVOCADO TOAST (VG) \$26

Hass avocado, sunflower seeds, lemon, chili flakes

SO-CAL BREAKFAST \$29

Two farm eggs, avocado, bacon or sausage, house toast

THE SPA FRITTATA (VG, GF) \$26

Lohmann's egg whites, spinach, asparagus, zucchini, feta

BREAKFAST BURRITO \$26

Bacon, hash browns, poblano chili, pepper jack

FRIED EGG SANDWICH \$23

Fried egg, bacon, avocado, Calabrian chili aioli, brioche bun

MAYBOURNE BUTTERSCOTCH PANCAKES (VG) \$26

Salted butter, maple syrup

BREAKFAST SIDES

AVOCADO \$8

SLICED HEIRLOOM TOMATO \$8

HASH BROWN \$8

BACON \$9

CHICKEN SAUSAGE \$9

PORK SAUSAGE \$9

BUB & GRANDMA'S TOAST \$5

PLAIN BAGEL / SESAME BAGEL / EVERYTHING BAGEL \$7

ON THE FLY

CINNAMON SPICED YOGURT & GRANOLA (VG, GF) \$17

Today's market fruit

OVERNIGHT OATS (V, GF) \$18

Almond butter, blueberries, banana

PROTEIN SMOOTHIE BOWL (V, GF) \$21

Oats, peanut butter, flax, walnuts

COCONUT CHIA PUDDING (VG, GF) \$19

Market fruit, toasted almonds, local honey

SALADS & BOWLS

LITTLE GEM CAESAR SALAD \$26

Avocado, shaved Parmesan, croutons

ROTISSERIE CHICKEN SALAD (GF) \$34

Crispy pancetta, avocado, walnuts, soft egg, Banyuls vinaigrette

ASIAN KALE SALAD (V) \$20

Pickled carrots, cucumber, watermelon radish, peanut vinaigrette

DUNGENESS CRAB COBB SALAD (GF) \$38

Hass avocado, egg, tomato, crispy shallot, sherry vinaigrette

AHI TUNA POKE BOWL \$32

Avocado, edamame, seaweed salad

90210 VEGAN BRUNCH BOWL (V, GF) \$30

Scrambled tofu, avocado, brown rice, mushrooms, tomatoes

TOMATO SOUP \$21

San Marzano tomatoes, herbed grilled cheese

ADD-ON'S

ROTISSERIE CHICKEN \$8

SALMON PAVE \$19

ELKHORN FARMS ANGUS

SKIRT STEAK \$17

GRILLED SHRIMP \$18

POACHED FARM EGG \$5

CRISPY TOFU (V) \$8

SANDWICHES

THE MAYBOURNE CLUB \$30

House roasted turkey, bacon, avocado, lettuce, tomato

EGG SALAD SANDWICH (VG) \$22

Watercress, brioche

MAINE LOBSTER BLT \$38

Bacon, lettuce, tomato, avocado, aioli

BAJA FISH TACOS \$30

Crispy sea bass, shaved cabbage, lime crema

DRY-AGED SMASH BURGER \$30

Million Island dressing, American cheese, french fries

SIDES

GREEN GARDEN SALAD \$12

GREEN BEANS WITH LEMON & DILL (V, GF) \$15

CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER (GF) \$15

ONION RINGS \$10

FRIES (SWEET POTATO / SKINNY / STEAK) \$8

TRUFFLE FRIES (V) \$16

DESSERTS

BANANA BREAD PUDDING (VG) \$18

Peanut butter chunk ice cream, toffee sauce

WARM CHOCOLATE MOELLEUX (VG) \$15

Baked hazelnut meringue, coffee ice cream

AFFOGATO (VG) \$15

Vanilla ice cream, espresso, doughnut holes

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN-FREE

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS FROM 7AM-11AM

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**