

## COCKTAILS

<b>HIBISCUS MARGARITA</b> Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	<b>\$23</b>	<b>TERRACE SPRITZ</b> Aperol. Passionfruit. Sparkling Wine. Tonic.	<b>\$20</b>
<b>COCONUT MOJITO</b> Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	<b>\$23</b>	<b>PEAR BELLINI</b> Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	<b>\$20</b>
<b>PINK PEPPERCORN SOUR</b> Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	<b>\$23</b>	<b>PIMM'S CUP</b> Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	<b>\$20</b>
<b>MAYBOURNE OLD FASHIONED</b> Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	<b>\$27</b>	<b>BLOODY MARY</b> Absolut Elyx Vodka. House Bloody Mary Mix.	<b>\$20</b>

## WINE

<b>CHAMPAGNE</b>	Laurent-Perrier, La Cuvee Brut	28 / 130
	Laurent-Perrier, Cuvée Rose Brut	38 / 165
<b>ROSE</b>	Cotes de Provence, 'The Maybourne Rose'	21 / 95
<b>WHITE</b>	Pinot Grigio, Scarpetta, IT 2022	17 / 75
	Chardonnay, Far Niente, CA, 2022	31 / 145
	Sauvignon Blanc, Eden Rift, CA, 2021	18 / 80
<b>RED</b>	Chianti Classico, Pomona, IT, 2021	22 / 100
	Pinot Noir, Albert Bichot, FR, 2021	24 / 110
	Cabernet Sauvignon, Blackbird, CA, 2021	28 / 130

## BEER

Peroni Italian Lager • Amstel Light Lager • Corona Pilsner	10
Stella Artois Lager • Sierra Nevada Pale Ale • Bud Light Lager Heineken Lager • Becks Pale Lager (Alcohol Free)	
Karl Strauss Aurora Hoppyalis IPA • Coedo Shikkoku Black Lager	12

FOR YOUR CONVENIENCE, A DISCRETIONARY 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS  
\*COFFEE- LOCALLY ROASTED BY LA COLOMBE. †SUSTAINABLY SOURCED BY RARE TEA COMPANY.

# the MAYBOURNE cafe

table service 7am - 7pm • bar open until 10pm

## COFFEE

Locally roasted by La Colombe

<b>ESPRESSO OR MACCHIATO</b>	<b>\$8</b>
<b>AMERICANO</b>	<b>\$8</b>
<b>CAPPUCCINO OR CORTADO</b>	<b>\$9</b>
<b>LATTE</b>	<b>\$9</b>
<b>MOCHA</b>	<b>\$10</b>
<b>FLAT WHITE</b>	<b>\$9</b>

DAIRY SUBSTITUTIONS:  
OAT, ALMOND, COCONUT, SOY

## TEA \$10

Sustainably sourced by  
Rare Tea Company

<b>CLARIDGE'S BESPOKE BLEND</b>
<b>EARL GREY</b>
<b>WHOLE LEAF GREEN</b>
<b>GENMAICHA</b>
<b>WILD CHAMOMILE FLOWERS</b>
<b>MALAWI SPEARMINT</b>
<b>MATCHA LATTE</b>
<b>CHAI LATTE</b>

## ICE TEAS & JUICES

<b>BLACK ICED TEA</b>	<b>\$10</b>	<b>MAYBOURNE ELIXIR</b>	<b>\$15</b>
<b>ICED GREEN TEA</b>	<b>\$10</b>	<b>GREEN JUICE</b>	<b>\$15</b>
<b>ICED HERBAL LEMON TEA</b>	<b>\$10</b>	<b>PINK SUNSET</b>	<b>\$15</b>
<b>LEMONADE</b>	<b>\$8</b>	<b>CHARCOAL CLEANSE</b>	<b>\$15</b>
<b>ARNOLD PALMER</b>	<b>\$8</b>	<b>FRESH ORANGE JUICE</b>	<b>\$14</b>
<b>JUICE SHOT: HYDRATION</b>	<b>\$9</b>	<b>FRESH GRAPEFRUIT JUICE</b>	<b>\$14</b>
Coconut water, turmeric, ginger, lemon, honey		<b>SMOOTHIES</b>	<b>\$20</b>
<b>JUICE SHOT: IMMUNITY</b>	<b>\$9</b>	Choose two: acai, banana, carrot, ginger, mango, mixed berries, strawberry	
Ginger, turmeric, lime, honey, cayenne pepper		Additional ingredients \$1 each Add protein powder \$2	
<b>JUICE SHOT: HEALTHY GUT</b>	<b>\$9</b>		
Ginger, lemon, apple cider vinegar, probiotics			
<b>JUICE SHOT: ANTI-INFLAMMATORY</b>	<b>\$9</b>		
Turmeric, parsley, ginger, CBD oil, lemon			

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## 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

## 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

GREEN GARDEN SALAD \$12

GREEN BEANS WITH

LEMON & DILL (V, GF) \$15

CAULIFLOWER & ROMANESCO WITH MINT

& ALEPPO PEPPER (GF) \$15

ONION RINGS \$10

FRIES \$8

(SWEET POTATO / SKINNY / STEAK)

TRUFFLE FRIES (V) \$16

## 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

## 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

## 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

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\*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.

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