

COCKTAILS

HIBISCUS MARGARITA 23

Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.

COCONUT MOJITO 23

Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.

PINK PEPPERCORN SOUR 23

Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.

MAYBOURNE OLD FASHIONED 27

Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.

TERRACE SPRITZ 20

Aperol. Passionfruit. Sparkling Wine. Tonic.

PEAR BELLINI 20

Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.

PIMM'S CUP 20

Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.

BLOODY MARY 20

Absolut Elyx Vodka. House Bloody Mary Mix.

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

WHITE

Pinot Grigio, Scarpetta, Italy 2022 17

Grüner Veltliner, Bründlmayer 'L&T', Austria 2021 19

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

Sancerre, Domaine Laporte, France 2023 26

Sauvignon Blanc, Eden Rift 'Valliant', California 2021 18

Chablis, Domaine Long-Depaquit 2022 26

Burgundy, Clos des Rocs 'Pouilly-Loché' 2020 28

Chardonnay, Far Niente, California 2022 31

ROSÉ

Provence, Château Sainte Marguerite 'Symphonie' 2022 21

RED

Burgundy, Albert Bichot 'Origines' 2022 24

Pinot Noir, Seabold 'Pelio', California 2017 25

Malbec, Zuccardi, Argentina 2022 18

Syrah, Thomas Farge Saint-Joseph 'Grand Angle' 2021 28

Chianti Classico, Pomona, Italy 2021 22

Bordeaux, Echo de Lynch Bages, France 2017 32

Cabernet, Blackbird 'Arise', California 2019 28



BRUNCH

*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.



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	34
EGGS BENEDICT black truffle & shaved Bayonne ham	39
THE TERRACE OMELET forest mushrooms, zucchini & Gruyère	33
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	33
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	27
TAHITIAN VANILLA BAKED FRENCH TOAST with raspberry purée	25

ENTRÉES

CHARCOAL GRILLED PRAWNS** harissa butter	35
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	

*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.

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