

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



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	33
CHAR-GRILLED OCTOPUS** fingerling potato, tomato confit & dill fennel aioli	34
STEAK TARTARE seeded lavash & crème fraîche	33
WARM HALF MOON BAY CRAB CAKE** apple & lovage salad	34
SEARED DAY BOAT SCALLOPS** cauliflower purée, toasted almonds & brown butter vinaigrette	37
CHARCOAL GRILLED PRAWNS** harissa butter	35

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*

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	38
PORCINI TAGLIATELLE braised short rib, whiskey reduction & Manchego	38

ENTRÉES

GRILLED WHOLE BRANZINO** heirloom tomatoes	54
MISO GLAZED COD** braised fennel, radish & charred sugar snap peas	45
WILD SALMON PAVÉ** radish & aioli	43
ROASTED JIDORI CHICKEN BREAST heirloom carrots, torched Valencia oranges & quinoa popcorn	39
VEAL MILANESE dill aioli & frisée	64
LAMB CHOPS over charcoal with mint & labneh salad	54
WESTHOLME FARM FILET MIGNON black garlic butter & rainbow chard	68

SIDES 18

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

*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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