

## COCKTAILS

<b>HIBISCUS MARGARITA</b>	<b>23</b>
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	
<b>COCONUT MOJITO</b>	<b>23</b>
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	
<b>PINK PEPPERCORN SOUR</b>	<b>23</b>
Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.	
<b>MAYBOURNE OLD FASHIONED</b>	<b>27</b>
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	
<b>TERRACE SPRITZ</b>	<b>20</b>
Aperol. Passionfruit. Sparkling Wine. Tonic.	
<b>PEAR BELLINI</b>	<b>20</b>
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	
<b>PIMM'S CUP</b>	<b>20</b>
Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	
<b>BLOODY MARY</b>	<b>20</b>
Absolut Elyx Vodka. House Bloody Mary Mix.	
<b>SPIRIT-FREE</b>	
<b>SPICY MXRG</b>	<b>18</b>
Lyre's Agave Blanco. Jalapeño. Lime. Poblano Agave.	
<b>NO-GRONI</b>	<b>18</b>
Lyre's Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.	
<b>X-PRESSO MARTINI*</b>	<b>18</b>
Lyre's Coffee. Maru Espresso. Vanilla. Milk Tincture.	

## WINE BY THE GLASS

<b>CHAMPAGNE</b>	
Laurent-Perrier 'La Cuvée' Brut NV	<b>28</b>
Laurent-Perrier 'Cuvée Rosé' NV	<b>38</b>
<b>WHITE</b>	
Pinot Grigio, Scarpetta, Italy 2022	<b>17</b>
Grüner Veltliner, Bründlmayer 'L&T', Austria 2021	<b>19</b>
Riesling, Selbach-Oster 'Zeltinger Sonnenuhr', Germany 2021	<b>19</b>
Sancerre, Domaine Laporte, France 2023	<b>26</b>
Sauvignon Blanc, Eden Rift 'Valliant', California 2021	<b>18</b>
Chablis, Domaine Long-Depaquit 2022	<b>26</b>
Burgundy, Clos des Rocs 'Pouilly-Loché' 2020	<b>28</b>
Chardonnay, Far Niente, California 2022	<b>31</b>
<b>ROSÉ</b>	
Provence, Château Sainte Marguerite 'Symphonie' 2022	<b>21</b>
<b>RED</b>	
Burgundy, Albert Bichot 'Origines' 2022	<b>24</b>
Pinot Noir, Seabold 'Pelio', California 2017	<b>25</b>
Malbec, Zuccardi, Argentina 2022	<b>18</b>
Syrah, Thomas Farge Saint-Joseph 'Grand Angle' 2021	<b>28</b>
Chianti Classico, Pomona, Italy 2021	<b>22</b>
Bordeaux, Echo de Lynch Bages, France 2017	<b>32</b>
Cabernet, Blackbird 'Arise', California 2019	<b>28</b>



## LUNCH



\*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.

## APPETIZERS

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<b>BUTTERNUT SQUASH SOUP</b> coconut crème fraîche, spiced pepitas	<b>22</b>
<b>PUGLIAN BURRATA</b> grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette & candied walnuts	<b>34</b>
<b>WARM HALF MOON BAY CRAB CAKE**</b> apple & lovage salad	<b>37</b>
<b>SEARED DAY BOAT SCALLOPS**</b> cauliflower purée, toasted almonds & brown butter vinaigrette	<b>37</b>
<b>CHARCOAL GRILLED PRAWNS**</b> harissa butter	<b>35</b>
<b>CHAR-GRILLED OCTOPUS**</b> fingerling potato, tomato confit & dill fennel aioli	<b>34</b>

## SALADS

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<b>LACINATO KALE SALAD</b> roasted autumn squash, honey crisp apple, pomegranate, ricotta salata & pumpkin seed dressing	<b>28</b>
<b>BUTTER LETTUCE &amp; CITRUS SALAD</b> gorgonzola, hazelnuts & champagne vinaigrette	<b>28</b>
<b>SALAD OF SMOKED TROUT**</b> Carpinteria avocado & ruby grapefruit segments	<b>30</b>
<b>LITTLE GEM CAESAR SALAD</b> avocado	<b>28</b>
<b>ROTISSERIE CHICKEN SALAD</b> crispy pancetta, walnuts & Banyuls dressing	<b>37</b>

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

\*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.

## HOMEMADE PASTAS

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

## ENTRÉES

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<b>GRILLED WHOLE BRANZINO**</b> heirloom tomatoes	<b>50</b>
<b>MISO GLAZED COD**</b> braised fennel, radish & charred sugar snap peas	<b>45</b>
<b>WILD SALMON PAVÉ**</b> radish & aioli	<b>42</b>
<b>STEAK TARTARE</b> seeded lavash, crème fraîche, house-cut fries	<b>32</b>
<b>ROASTED JIDORI CHICKEN BREAST</b> summer squash, torched Valencia oranges & quinoa popcorn	<b>39</b>
<b>THE TERRACE BURGER</b> house-cut fries	<b>37</b>

## SIDES 18

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

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