

## BEVERAGES

### COFFEE<sup>†</sup>

Brewed Coffee	12
Cappuccino	9
Flat White	9
Latte	9
Macchiato	8
Americano	8
Mocha	10
Espresso	8

### MILK

whole, 2%, low-fat, soy, almond, oat, coconut

### HOT CHOCOLATE

### TEA<sup>‡</sup>

#### GREEN TEA

Whole Leaf Green  
Ceremonial Matcha

#### BLACK TEA

Claridge's Bespoke Blend  
Rare Earl Grey  
Rare Masala Chai

#### WHITE TEA

Jasmine Silver Tip

#### HERBAL INFUSION (caffeine-free)

Whole Chamomile Flowers  
Himalayan Ginger & Lemongrass  
Peppermint  
Indian Rose Petal  
Recovery  
Hibiscus Iced Tea

### JUICE

apple, pineapple, cranberry, tomato or v8 12

#### THE MAYBOURNE ELIXIR 15

orange juice, apple cider vinegar, turmeric,  
ginger, lemon, cayenne pepper

#### GREEN VITALITY 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

#### JUICE SHOTS 9

#### HANGOVER

coconut water, turmeric, ginger, lemon, honey

#### IMMUNITY

ginger, turmeric, lime, honey, cayenne pepper

#### HEALTHY GUT

ginger, lemon, apple cider vinegar, probiotics

#### ANTI-INFLAMMATORY

turmeric, parsley, ginger, CBD oil, lemon

#### SMOOTHIES 16

**Choose two:** açai, banana, carrot, ginger,  
mango, mixed berries, strawberry

*Additional ingredients \$1 each, add protein powder \$2*



## LUNCH



<sup>†</sup>Coffee- Locally roasted by La Colombe. <sup>‡</sup>Sustainably sourced by Rare Tea Company.  
For your convenience, a discretionary 20% service charge will be included on all checks.

## APPETIZERS & SALADS

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<b>STEAK TARTARE</b> salted cured egg, seeded lavash, crème fraîche (R.G.)	<b>33</b>
<b>ROASTED LOCAL BEETS</b> pomegranate, walnuts, xeres vinegar (VGN.N.R)	<b>25</b>
<b>ROASTED GARLIC HUMMUS</b> chickpea, tahini, lemon, olive oil, wild mushrooms (G.VGN)	<b>22</b>
<b>MAPLE MUSHROOM SOUP</b> harissa grilled cauliflower, crème fraîche (V)	<b>22</b>
<b>SWEET SHRIMP CRUDO**</b> shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)	<b>28</b>
<b>PUGLIAN BURRATA</b> sweet basil, frisée, walnuts, calamansi vinaigrette, balsamic (N.V.)	<b>34</b>
<b>PACIFIC AHI TUNA NICOISE SALAD**</b> grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	<b>32</b>
<b>LITTLE GEM CAESAR</b> baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	<b>28</b>
<b>CITRUS BIBB LETTUCE SALAD</b> hazelnuts, blue cheese, champagne vinaigrette (V)	<b>28</b>
<b>HOUSE CHICKEN SALAD</b> crispy pancetta, walnuts & banyuls dressing (N.P.)	<b>37</b>

**ADD**  
steak 28   salmon\*\* 25   grilled prawns\*\* 20   chicken 18



## ENTRÉES

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<b>SEARED DAY BOAT SCALLOPS**</b> vadouvan curry, cauliflower puree, pickled raisins, brown butter soy emulsion (S.A.G.)	<b>38</b>
<b>WILD SALMON PAVE**</b> nori cream, Santa Barbara sea urchin, wilted mustard greens (S.A.)	<b>44</b>
<b>WHOLE GRILLED BRANZINO**</b> heirloom tomato, shiro dashi, olive oil	<b>50</b>
<b>JIDORI CHICKEN BREAST</b> valencia orange, squash, quinoa popcorn	<b>39</b>
<b>TERRACE BURGER</b> lettuce, tomato, onion, house-cut fries (G)	<b>37</b>
<b>GRILLED SKIRT STEAK</b> citrus chimichurri, peppercorn jus, steak fries	<b>46</b>
<b>SPAGHETTI AL POMODORO</b> tomato, basil, parmesan (V.G.)	<b>29</b>
<b>TAGLIARINI CON PEPE</b> arugula, lemon crème fraîche (V.G.)	<b>36</b>
<b>RIGATONI BOLOGNESE</b> beef veal, parsley, parmesan (G.A.)	<b>38</b>
<b>MUSSEL AND CLAM RADIATORI**</b> white wine saffron emulsion, soft herbs (G.S.A.)	<b>38</b>
<b>CORN AGNOLOTTI</b> chanterelles, chives, parmesan, black truffle (G.V.)	<b>39</b>

## SIDES 18

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<b>WOODLAND MUSHROOMS</b> (VGN)
<b>ROASTED BRUSSELS SPROUTS</b> (P)
<b>CHARRED BROCCOLINI</b> (N.V.)
<b>SHOESTRING FRIES</b> (V)
<b>POMME PURÉE</b> (V)

\*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. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

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