

BEVERAGES

COFFEE[†]

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

MILK

whole, 2%, soy, almond, oat, coconut

HOT CHOCOLATE

TEA[‡]

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

ICED TEA

Oolong Green
Lemon
Hibiscus
Black

SMOOTHIES

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

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

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

carrot, beet, pear, pineapple, pomelo, ginger, lemon

CHARCOAL CLEANSE

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

SEASONAL SPECIALS

OAXACAN MOCHA	11
housemade mole (syrup with almonds, sesame seeds, cinnamon, dried ancho chiles, cloves, cacao nibs, dark chocolate)	

HARVEST MOON CAFE LATTE

11

housemade pumpkin spice

SPECIALTY MATCHA LATTES

12

strawberry shortcake
pear orchard
blueberry pie
banana bread



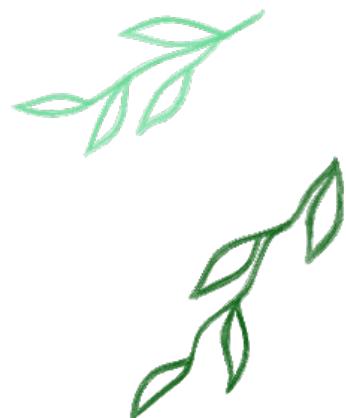
LUNCH



APPETIZERS & SALADS

KING SALMON TARTARE cucumber furikake, shiso, black sesame (G.S.R.)	28
ROASTED LOCAL BEETS dates, walnuts, xeres vinegar (VGN.N.R.)	25
HERB LABNEH Pistachio oil, confit garlic, tamarind (G.V.N.)	22
ROOT VEGETABLE SOUP pickled vegetables, garlic croutons, parsley oil (VGN.G.)	22
SWEET SHRIMP CRUDO** shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)	28
PUGLIAN BURRATA fermented blueberries, aged balsamic vinegar, sesame polenta bread (V)	34
PACIFIC AHI TUNA NICOISE SALAD** grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)	33
LITTLE GEM CAESAR baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	28
SEASONAL SPICED SALAD Dehydrated apple, candied walnut, fried brie (V.N.G.)	26
RED QUINOA SALAD meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)	26
HOUSE CHICKEN SALAD crispy pancetta, walnuts & banyuls dressing (N.P.)	38

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



ENTRÉES

SEARED DAY BOAT SCALLOPS** shitake mushrooms, beet greens, sesame powder (G.N.)	40
KING SALMON PAVE** asparagus marmalade, charred asparagus, crisp potato terrine (A)	45
WHOLE GRILLED BRANZINO** heirloom tomato, shiro dashi, olive oil	50
JIDORI CHICKEN sweet pickled pearl onions, tamarind, fava bean ragout	39
TERRACE BURGER lettuce, tomato, onion, shoestring fries (G)	37
GRILLED SKIRT STEAK citrus chimichurri, peppercorn jus, steak fries	47
SHRIMP PAPPARDELLE sweet and sour chili oil, english peas, napa cabbage (S.G.)	39
SHORT RIBS CARAMELLE wild mushrooms cream, roasted heirloom carrots (G.)	36
RIGATONI BOLOGNESE beef veal, parsley, parmesan (G.A.)	38
MUSSEL AND CLAM RADIATORI** white wine saffron emulsion, soft herbs (G.S.A.)	39
CORN AGNOLOTTI chanterelles, chives, parmesan, black truffle (G.V.)	39

SIDES 18

ROASTED MAITAKE MUSHROOMS (V.)
DELICATA SQUASH (VGN)
CHARRED BROCCOLINI (N.V.)
SHOESTRING FRIES (V)
POMME PURÉE (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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