

# BUVETTE

## LIBATIONS

### AIX EN PROVENCE / 16

Empress Gin, Cremant d'Alsace,  
Housemade Lavender Syrup. Fresh  
Lemon Juice

### BOURBON ROYALTY / 16

Michter's Rye, Woodford Reserve,  
Calvados, Cognac, Walnut, Mole Bitters

### AT THE RAFFLES IN SINGAPORE / 16

Hendrick's Gin, Luxardo, Apricot  
Brandy, Benetictine, Cointreau,  
House Punch, Bitters

### COPA DE REYES / 16

Copper & Kings Brandy, Ron Zapaca 23  
Year Rum, Amaro Montenegro, Domaine  
Canton, Benedictine

### FUEGA ROCA TERRA / 16

Ilegal Mezcal, Watermelon Shrub,  
House-made Mango Habanero Syrup,  
Fresh Watermelon

### VIRACOCHA / 18

Pisco, Averna Amaro, Yellow Chartreuse,  
Raspberry, Lemon, Passion Fruit Foam

## BEER

<b>D</b>	Moody Tongue Nectarine IPA	\$8
<b>R</b>	Moody Tongue Aperitif Pilsner	\$8
<b>A</b>	Moody Tongue Lemon Saison	\$8
<b>F</b>	Moody Tongue Lemon Saison	\$8
<b>T</b>	Victory Prima Pilsner	\$7
	Allagash White	\$8
	Birdsong OPP Pale Ale	\$8
	Birdsong Hazy Sexy Cool	\$8

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<b>B &amp;</b>	Old Speckled Hen *OUT	\$7
<b>O</b>	Delirium Nocturnum	\$10
<b>C</b>	Delirium Nocturnum	\$10
<b>T</b>	Samuel Smith Oatmeal Stout	\$7
<b>A</b>	Samuel Smith Oatmeal Stout	\$7
<b>N</b>	Samuel Smith Oatmeal Stout	\$7
<b>S</b>	Samuel Smith Oatmeal Stout	\$7
<b>L</b>	Founders Mas Agave Clasica	\$10
<b>E</b>	Founders Mas Agave Clasica	\$10
<b>S</b>	Lime Imperial Gose	\$10



## BY THE GLASS WINES

<b>R</b>	Red Blend – Mariposa; Maule Valley, CL, 2018	\$15.00
<b>E</b>	Pinot Noir – Timbre Winery “Opening Act”; Monterey County, Ca, 2019	\$15.00
<b>D</b>	Pinot Noir – Chevalier de la Cree Knights Templar Cuvee;	\$25.00
<b>S</b>	Cote de Beaune; FR, 2018	
	Cabernet Sauvignon – Airfield; Yakima Valley, Wa, 2019	\$16.00
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP, 2014	\$16.00
	Sangiovese – Val delle Rose; Morellino di Scansano, IT, 2018	\$13.00
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR, 2016	\$17.00
	Monastrell – Altos De Luzon; Jumilla, ESP, 2019	\$17.00

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<b>W</b>	Chardonnay – Domaine Parraud Saint Veron; Burgundy, FR, 2020	\$13.00
<b>H</b>	Chardonnay – Maritana La Riviere; Russian River Valley, Ca 2018	\$21.00
<b>I</b>	Sauvignon Blanc – Monmousseau; Touraine, FR, 2018	\$13.00
<b>T</b>	Sauvignon Blanc – Monmousseau; Touraine, FR, 2018	\$13.00
<b>E</b>	Pinot Gris – Boomtown; Columbia Valley, Wa, 2021	\$13.00
<b>S</b>	Riesling – Joseph Cattin; Alsace, FR, 2020	\$16.00
	Albarino – Paco & Lola; Riaux Bixas, ESP, 2021	\$14.00

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<b>R &amp;</b>	Bodegas Care Rosé; Carinena, ESP, 2020	\$12.00
<b>O</b>	Jax Y3 Rosé of Pinot Noir; Sonoma Coast, Ca 2021	\$15.00
<b>S</b>	Miyashita “Treasure Ship” Junmai Ginjo; Okayama, JP, NV	\$12.00
<b>A</b>	Miyashita “Treasure Ship” Junmai Ginjo; Okayama, JP, NV	\$12.00
<b>K</b>	Tsukinowa “Midnight Moon” Daiginjo; Iwate, JP, NV	\$16.00
<b>E</b>	Sho Chiku Bai, Nigori “The Violet One”; Berkeley, Ca, NV	\$11.00
	Miyashita “Sacred Mist” Nigori; Okayama, JP, NV	\$13.00

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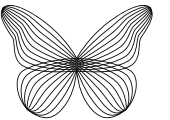
<b>B</b>	Gassac “Folie” Pet Nat; FR, NV	\$13.00
<b>U</b>	Antech “Cuvee Francois” Cremant de Limoux; Limoux, FR	\$12.00
<b>B</b>	Antech “Cuvee Francois” Cremant de Limoux; Limoux, FR	\$12.00
<b>B</b>	Cantina di Carpi “NotteRosa” Brut Rose; Modena, IT, NV	\$12.00
<b>L</b>	Lombard Extra Brut; Champagne, FR, NV	\$25.00
<b>E</b>	Lombard Extra Brut; Champagne, FR, NV	\$25.00
<b>S</b>	Lombard Extra Brut; Champagne, FR, NV	\$25.00

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# CULINARIA

## SMALL SHAREABLES

### MARIPOSA MEZZE BOARD / 16

tzatziki, hummus with roasted garlic & mushrooms, garden vegetables, marinated olives, roasted eggplant, pepperonata, za'atar pita

### WOOD HEARTH KABOBS

lamb kofta / 8 shrimp / 7 chicken / 6

### OLIVE FOCACCIA / 6

roasted garlic & rosemary focaccia, tapenade, Arbequina olive oil

### STREET CORN FRITTERS / 13

sweet corn, serrano, cotija, crema, smoked paprika, cilantro

### PORK BELLY BULGOGI LETTUCE WRAPS / 17

seared pork belly, sticky rice, kimchi slaw, roasted peanuts, sweet mirin sauce

### TUNA CRUDO\* / 14

satsuma orange, togarashi, sesame, pickled peppers, green onions

### HEARTH ROASTED MUSHROOMS / 13

house-made focaccia, boursin, pickled shallots, thyme bechamel

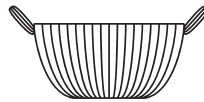
### PULLED DUCK AREPAS / 14

chorizo-spiced pulled duck confit, crema, pickled jalapeños, cilantro

### TORCHON OF FOIE GRAS / 25

local nectarine mostarda, fleur de sel, toasted brioche, hazelnut tuille

\*We recommend pairing this dish with two glasses of French Sauternes / +\$24



## LARGE SHAREABLES

### GULLAH PAELLA / 39

crisped Carolina gold rice pilaf, andouille & chorizo, gulf shrimp, fresh daily catch, oysters, soffrito, saffron

### PIRI PIRI CHICKEN 18 HALF / 34 WHOLE

African birdseye chili marinated roasted chicken, cilantro-lime sauce

### FISH CAMP / 27

fried daily catch, gulf shrimp, VA oysters, fries, remoulade, lemons

### VEGETABLE TAGINE / 20

stewed tomatoes, zucchini, potatoes, carrots, olives, harissa, crispy chickpeas, preserved lemon, couscous

### CHIPOTLE CRUSTED SHORT RIBS / 40

creamy aji sweet potatoes, chimichurri

### HEARTH ROASTED SALMON\* / 27

cucumber salad, Swedish mustard sauce

## SOCIAL SIDES

### TANDOORI SPICED CAULIFLOWER / 9

hearth roasted, golden raisins, raita

### SQUASH CASSEROLE / 8

house-made boursin, fresh herbs, roasted garlic, wood-smoked croutons

### CUCUMBER & TOMATO SALAD / 8

feta, red onions, Thassos olives

### WOOD HEARTH ROASTED MARKET VEGETABLES / 8

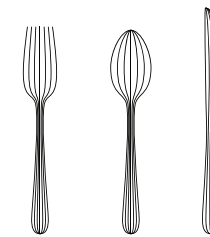
fresh herb labneh, EVOO, lemon

### CRISPY GRECIAN ROASTED POTATOES / 7

Greek spices, preserved lemon, tzatziki

### 100 GARDENS SALAD / 7

local lettuces, radish, torn croutons, lemon-shallot vinaigrette



WORLD TO TABLE

\*This item may be served raw or undercooked. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

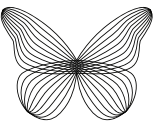
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

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