

# BUVETTE

## LIBATIONS

### PICASSO SPRITZ / 13

Pinnix gin, Sfumato amaro, raspberry, lemon, ginger, cava

### DULCE DE LECHE MARTINI / 18

espresso, vanilla infused vodka, espresso liquor, porter syrup, whipped dulce de leche

### BEULLEODI MELI / 12

vodka, Korean spiced bloody mix, togarashi, pickles

### AGUA DE VIDA / 13

Rittenhouse rye, Licor 43, honey, lemon, yerba mate tea - served hot

## NON-ALCOHOLIC

### OUT OF BOUNDS / 10

passion fruit kiwi puree, pineapple, lemon, honey

### BISOUS PAPILLON / 10

soursop puree, blackberry lemon basil shrub, vanilla, ginger ale

### TEA / 3.5

sweet & unsweet

### COFFEE / 5

regular & decaf

## B E E R

D	Heist Blueberry & Pomegranate Berliner Weisse- 12 oz	9
R	Divine Barrel Crown Club Kolsch	9
A	Triple C Golden Boy Blonde	9
F	Burial Without Fading Daydreams Wheat Ale	9
T	Wooden Robot Overachiever Pale Ale	8
	Resident Culture Lightning Drop Hazy IPA	9
	Devil's Logic Verbal Judo IPA - 12 oz	9
	Pilot Wurst Dressed Belgium Dubbel - 12 oz	10

B &	Birdsong Rain Fruited Sour	9
O C	Heist Freeze Pineapple Berliner Weisse Ale	9
T A	Red Clay Queen City Common Cider	8
T N	Red Clay Blackberry Crumble Cider	8
L S	Resident Culture Everything Is A Good Idea	8
E S	Low Gravity - 2.5% ABV	
	Brooklyn Brewery NA Hoppy Amber Ale	6



## W I N E S B Y T H E G L A S S

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2019	14
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2021	22
D	Souson- Coto de Gomariz "The Flower & the Bee"; Galicia, ESP 2020	13
S	Cabernet Sauvignon – Airfield; Yakima Valley, WA 2019	14
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15
	Super Tuscan - Poggio Al Tesoro “Mediterra”; Bolgheri, IT 2020	15
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR 2016	18
	Monastrell – Altos De Luzon; Jumilla, ESP 2019	16

W	Pinot Gris – Boomtown; Columbia Valley, WA 2021	14
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11
I	Sauvignon Blanc – Domaine Gerard Fiou; Sancerre, FR 2021	20
T	Grüner Veltliner – Weszeli; Langenlois, AU 2021	14
E	Riesling – Joseph Cattin; Alsace, FR 2020	13
S	Chardonnay - De Wetshof “Limestone Hill”; Robertson, SA 2022	14
	Albarino – Lamilla; Riax Bixas, ESP 2021	15

R	Negroamaro - Calafuria; Puglia, IT 2021	11
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2021	14
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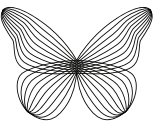
B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D’Alsace, FR NV	15
U	Macabeo - German Gilibert, Cava Brut Reserva; Catalonia, ESP NV	12
B	Chardonnay, Pinot Noir, Meunier - Lombard Extra Brut Premier Cru;	25
B	Champagne, FR NV	
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# CULINARIA

## SMALL SHAREABLES

### TUNA CRUDO\* / 14

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

### STREET CORN FRITTERS / 13

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

### PULLED DUCK AREPAS / 14

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

## MAINS

### CHICKEN SOUVLAKI WRAP / 16

lettuce, tzatziki, marinated tomato, cucumber & onion, served with house-made fries

### LAMB BURGER / 18

sundried tomato jam, shaved white onion, smoked gouda, arugula, tzatziki, served with house-made fries

### PORK BELLY BOWL / 18

sticky rice, kimchi, shaved cucumber, seaweed, soy-marinated soft-boiled egg, gochujang

### SHRIMP & GRITS / 20

comeaux andouille, caramelized onions & peppers, sun dried tomatoes, jalapeños

### FISH & CHIPS / 24

crispy fresh-caught fish, house-made fries, remoulade, lemon

### ADD A PROTEIN TO SALADS OR BOWLS!

CHICKEN / 7    SALMON / 8    SHRIMP / 7

### SHAKSHUKA / 16

Moroccan stewed tomatoes, eggs, barrel aged feta, cilantro, toasted baguette

### PERUVIAN CHICKEN BOWL / 18

marinated & grilled chicken, rice, aji verde, avocado & tomato, pickled shallots

### MEDITERRANEAN AVOCADO BOWL / 17

roasted tomato, sumac-grilled onion, feta, thassos olives, quinoa, tzatziki

### COBB SALAD / 16

smoky bacon, cherry tomatoes, avocado, boiled eggs, blue cheese, red wine vinaigrette

### ARUGULA SALAD / 15

goat cheese, spiced pecans, lemon-hydrated cranberries, lemon & caramelized shallot vinaigrette

## SIDES

### CUCUMBER & TOMATO SALAD / 6

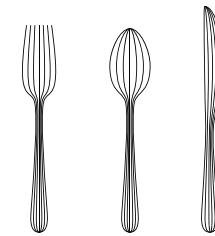
feta, thassos olives, basil & mint

### HOUSE-MADE FRIES / 5

### MIXED FRUIT / 6

### SIDE SALAD / 7

100 Gardens lettuce, cucumber, tomato, radish, choice of dressing - lemon & caramelized shallot vinaigrette or red wine vinaigrette



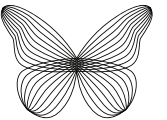
WORLD TO TABLE

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\*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