

## BRUNCH

### SHAREABLES

#### MARIPOSA MEZZE BOARD / 16

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

#### STREET CORN FRITTERS / 13

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

#### TUNA CRUDO / 14

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

#### SALMON RILLETTES / 12

melted shallots, dill, crème fraîche, fleur de sel, herbes de provence, whole grain mustard, cornichons, toasted baguette

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### SIDES

#### CUCUMBER & TOMATO SALAD / 7

barrel aged feta, Arbequina olive oil, red onions, Thassos olives

#### CRISPY BREAKFAST POTATOES / 5

sautéed peppers & onions, Greek spices

#### 100 GARDENS SALAD / 6

local greens, radish, torn croutons, lemon & shallot vinaigrette  
*add fried chicken / 7, salmon / 8, or shrimp skewer / 7*

#### BACON / 5

#### MIXED FRUIT / 5

### MAINS

#### CHILAQUILES ROJAS / 16

tortilla chips, salsa roja, cilantro crema, cotija, fried egg

#### FRENCH TOAST / 18

whipped lemon mascarpone, caramelized apples, crème anglaise, maple syrup

#### SHAKSHUKA / 16

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

#### PORK BELLY BOWL / 18

sticky rice, kimchi, shaved cucumber, seaweed, poached egg

#### SHRIMP & GRITS / 20

comeaux andouille, sun dried tomatoes, jalapeños

#### SMOTHERED FRIED CHICKEN BISCUIT / 18

fresh baked biscuits, fried chicken, saw mill gravy, hot sauce, choice of side

#### MAYAN AVOCADO BOWL / 17

avocado, oven roasted tomatoes, grilled onions, balsamic, poached eggs, toast

#### LAMB BURGER / 18

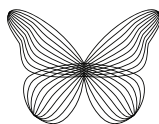
sundried tomato jam, white onion, smoked gouda, arugula, tzatziki, served with fries

#### THE STANDARD / 16

two eggs, bacon, breakfast potatoes, cucumber & tomato salad, toasted baguette

#### COBB SALAD / 14

smoky bacon, cherry tomatoes, avocado, boiled eggs, blue cheese, red wine vinaigrette  
*add fried chicken / 7, salmon / 8, or shrimp skewer / 7*



# MARIPOSA

WORLD TO TABLE

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

# BUVETTE

## BRUNCH COCKTAILS

### GROGU / 14

Ketel One, Cucumber Water, Lime, Simple

### ROSEMARY & ROSÉ / 16

Beefeater, Aperol, Rosemary, Lime, Sparkling Rosé

### HIBISCUS MIMOSA / 12

Cremant d'Alsace, Hibiscus Syrup, Preserved Hibiscus Flower

## BEER

<b>D</b>	Moody Tongue Juiced Lychee IPA	\$8
<b>R</b>	Moody Tongue Aperitif Pilsner	\$8
<b>A</b>	Moody Tongue Lemon Saison	\$8
<b>T</b>	Victory Prima Pilsner	\$7
	Bells Oberon	\$8
	Birdsong OPP Pale Ale	\$8
	Birdsong Hazy Sexy Cool	\$8
<b>B &amp;</b>	Old Speckled Hen	\$7
<b>O</b>	Delirium Nocturnum	\$10
<b>C</b>	Samuel Smith Oatmeal Stout	\$7
<b>T</b>	Founders Mas Agave Clasica	\$7
<b>A</b>		
<b>N</b>		
<b>S</b>	Grapefruit Imperial Gose	\$10
<b>L</b>		
<b>E</b>		
<b>S</b>		

## BY THE GLASS WINES

<b>R</b>	Red Blend – Mariposa; Maule Valley, CL, 2018	\$15.00	\$58.00
<b>E</b>	Pinot Noir – Timbre Winery “Opening Act”; Monterey County, Ca, 2019	\$15.00	\$58.00
<b>D</b>	Pinot Noir – Les Tourelles de la Cree Knights Templar Cuvee;	\$23.00	\$90.00
<b>S</b>	Cote de Beaune; FR, 2017		
	Cabernet Sauvignon – Airfield; Yakima Valley, Wa, 2019	\$16.00	\$62.00
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP, 2014	\$16.00	\$62.00
	Sangiovese – Val delle Rose; Morellino di Scansano, IT, 2018	\$12.00	\$62.00
	Bordeaux Blend – Chateau Prieure de Baignan; Medoc, FR, 2016	\$17.00	\$66.00
	Tinito Fino – Cuve Selection de Fincas, Ribero del Duero, ESP, 2020	\$17.00	\$66.00
<b>W</b>	Chardonnay – Paul Cluver Village; Elgin, ZA, 2020	\$12.00	\$46.00
<b>H</b>	Chardonnay – Olivier Leflaive Les Setilles; Burgundy, FR, 2020	\$21.00	\$82.00
<b>I</b>	Sauvignon Blanc – Monmousseau; Touraine, FR, 2018	\$13.00	\$50.00
<b>T</b>	Pinot Gris – Boomtown; Columbia Valley, Wa, 2021	\$13.00	\$50.00
<b>S</b>	Riesling – Joseph Cattin; Alsace, FR, 2020	\$16.00	\$62.00
	Albarino – Burgans; Riax Bixas, ESP, 2020	\$14.00	\$56.00
<b>B &amp;</b>	Bodegas Care Rosé; Carinena, ESP, 2020	\$12.00	\$46.00
<b>O</b>	Orin Swift Fragile Rose; FR, 2020	\$15.00	\$58.00
<b>S</b>	Miyashita “Treasure Ship” Junmai Ginjo; Okayama, JP, NV	\$12.00	
<b>A</b>	Tsukinowa “Midnight Moon” Daiginjo; Iwate, JP, NV	\$16.00	
<b>K</b>	Sho Chiku Bai Ginjo Nigori “The Violet One”; Berkeley, Ca, NV	\$11.00	
<b>E</b>	NV Miyashita “Sacred Mist” Nigori; Okayama, JP, NV	\$13.00	
<b>B</b>	Gassac “Folie” Pet Nat; FR, NV	\$13.00	\$50.00
<b>U</b>	Antech “Cuvee Francois” Cremant de Limoux; Limoux, FR	\$12.00	\$46.00
<b>B</b>	Cantina di Carpi “NotteRosa” Brut Rose; Modena, IT, NV	\$12.00	\$46.00
<b>B</b>	Tribault Schloesser Brut; Champagne, FR, NV	\$25.00	\$96.00
<b>L</b>			
<b>E</b>			
<b>S</b>			