

BUVETTE

LIBATIONS

MARIPOSA SUMMER SPRITZ / 13
Muddy River rum, Luxardo, lemon, vanilla
syrup, 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

YERBA MATTE / 14
Yerba Matta infused Pisco, lemon,
passionfruit, ginger beer

NON-ALCOHOLIC

LIMONADA DE SANDIA / 12
zero-proof tequila, watermelon pureé,
lemon, ginger ale

VERANO / 12
zero-proof gin, cucumber-ginger mint
pureé, lime, tonic

TEA / 3.5
sweet & unsweet

COFFEE / 5
regular & decaf

BEER

D	Heist La Cerveza Con Limon 4.6%	8
R	Divine Barrel German Pils 5.2%	9
A	Triple C Golden Boy Blonde Ale 4.5%	8
F	Burial Find Freedom Within the Cosmos Saison 4%	10
T	Wooden Robot Overachiever Pale Ale 5.3%	9
	Resident Culture Lighting Drop Hazy IPA 12 oz 6.5%	9
	Devil's Logic True to Form West Coast IPA - 12 oz 7.3%	9
	Pilot English Pub Ale - 12 oz 5.6%	10

B &	Resident Culture Working Lunch Gose Sour Ale 5%	12
O C	Blue Blaze Brewery Black Blaze Milk Stout 5%	10
T A	Red Clay Queen City Common Cider 6.9%	10
T N	Red Clay Holla Pina Cider 6.5%	11
L S	NoDa Hopsidaisical Session IPA 5.1%	8
E S	Brooklyn Brewery NA Hoppy Amber Ale	6



WINES BY THE GLASS

R	Pinot Noir – Louis Latour “Valmoissine”; Provence, FR 2019	14
E	Pinot Noir – Belle Glos “Clark & Telephone”; Santa Barbara County, CA 2021	22
D	Red Blend - Angels & Cowboys; Sonoma County, CA 2020	14
S	Cabernet Sauvignon – Airfield; Yakima Valley, WA 2019	14
	Malbec - Decero “Remolinos Vineyard”; Mendoza, ARG 2018	14
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	15
	Super Tuscan - Tenuta Monteti “Caburnio”; Tuscany, IT 2017	16
	Bordeaux Blend – Chateau Prieure de Blaignan; Medoc, FR 2016	18

W	Pinot Gris – Boomtown; Columbia Valley, WA 2021	14
H	Sauvignon Blanc – Fernlands; Marlborough, NZ 2022	11
I	Sauvignon Blanc – Domaine Eric Louis; Sancerre, FR 2021	20
T	Grüner Veltliner – Wszeli; Langenlois, AU 2021	14
E	Riesling – Lingenfelder “Bird-Label” Kibinett; Pfalz, GER 2020	14
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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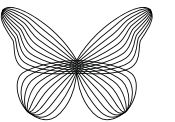
B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D’Alsace, FR NV	15
U	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12
B	Chardonnay, Pinot Noir, Meunier - Lombard Extra Brut Premier Cru;	25
B	Champagne, FR NV	
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CULINARIA

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

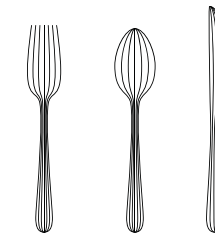
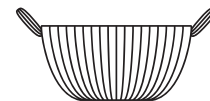
feta, thassos olives, basil & mint

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



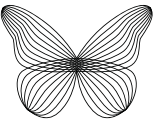
WORLD TO TABLE

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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