

BUVETTE

LIBATIONS

CUSCO SPIKED LEMONADE / 15
Yerba Matta infused Pisco, lemon,
ginger, ube, lemongrass, coconut water

MARIPOSA BELLINI / 14
Muddy River spiced rum, peach,
elderflower, sparkling wine

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

CHAMPS DE FLEURS / 15
Villon cognac, elderflower liqueur,
Benedictine, lychee, orange bitters,
sparkling wine, club soda



BEER

D	Hopfly Taste the Blender Sour - 12 oz 6.5%	10
R	Resident Culture Complicated Patterns Pilsner 4.2%	9
A	Pilot Ryz Above Witbier - 12 oz 5%	10
F	Wooden Robot Robotico Mexican Lager 4.5%	9
T	Divine Barrel Captain Mothership Hazy IPA- 12 oz 6.7%	9
	Triple C Built for Dreams West Coast IPA- 12 oz 7.3%	9
	Birdsong Honey Pie DIPA - 12 oz 7.9%	9
	NoDa Down East Belgian Dubbel - 12 oz 7%	9

B &	Hopfly Cardamom Vanilla Spiced Ale 5%	11
O C	Heist Brunch Junkie Stout 7.5%	12
T A	Burial Dry Billow Hopped Kolsch 4.9%	12
T N	Heist Druid South Pilsner 4.5%	9
L S	Pilot Island Hopper Hazy IPA 6%	11
E S	Red Clay Queen City Common Cider 6.9%	10
	Red Clay Blackberry Bramble Cider 6.9%	11
	Best Day Brewery NA Hazy IPA	8

NON-ALCOHOLIC

THE ROSALADA / 14

zero-proof rum, lemongrass, ube, lime,
pineapple, coconut cream, ginger ale

THE DRAGON COOLER / 14

zero-proof gin, dragon fruit, lychee,
lemon, coconut water

ICED TEA / 3.5

sweet & unsweet

SPECIALITY ICED TEA / 6

ask your server for today's flavor

COFFEE / 5

regular & decaf

WINES BY THE GLASS

R	Pinot Noir - Louis Latour "Valmoissine"; Provence, FR 2021	14/56
E	Pinot Noir - Belle Glos "Clark & Telephone"; Santa Barbara County, CA 2022	22/94
D	Red Blend - Angels & Cowboys; Sonoma County, CA 2021	14/56
S	Cabernet Sauvignon - Omen; Paso Robles, CA 2020	14/56
	Malbec - Decero "Remolinos Vineyard"; Mendoza, ARG 2019	14/56
	Tempranillo - La Perla Rioja Reserva, Rioja, ESP 2015	15/62
	Super Tuscan - Tenuta Monteti "Caburnio"; Tuscany, IT 2017	16/60
	Bordeaux Blend - Chateau Prieure de Blaignan; Medoc, FR 2016	18/66

W	Pinot Gris - Lady Hill; Willamette Valley, OR 2022	14/56
H	Sauvignon Blanc - Fernlands; Marlborough, NZ 2022	11/44
I	Sauvignon Blanc - Domaine Calcaire; Sancerre, FR 2022	20/70
T	Grüner Veltliner - Weszeli; Langenlois, AU 2021	14/56
E	Riesling - Lingenfelder "Bird-Label" Kabinett; Pfalz, GER 2020	14/56
S	Chardonnay - The Calling; Sonoma Coast, CA 2021	16/60
	Albarino - Lamilla; Rias Baixas, ESP 2021	15/62

R	Pinot Noir - Jax Vineyards Y3; Sonoma Coast, CA 2021	11/44
O	Mourvedre, Grenache Gris - Lafage "Miraflors"; Languedoc, FR 2022	14/56
S		
E		

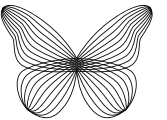
B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15/62
U	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12/50
B	Chardonnay, Pinot Noir - Veuve Devaux Grande Réserve; Champagne, FR NV	25/105
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CULINARIA

SMALL SHAREABLES

TUNA CRUDO* / 15

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

STREET CORN FRITTERS / 14

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

PULLED DUCK AREPAS / 16

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

MAINS

CHICKEN SOUVLAKI WRAP / 16

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

LAMB BURGER / 18

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

KOREAN FRIED CHICKEN SANDWICH / 18

gochujang glazed chicken, pickled daikon & carrots, kewpie mayo, 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 MILANESE / 24

pan fried flounder, remoulade, grilled lemon, mixed greens

SHAKSHUKA / 16

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

PERUVIAN CHICKEN BOWL / 18

marinated & grilled chicken, rice, lime crema, avocado, tomato, pickled shallots & jalapeno

MEDITERRANEAN AVOCADO BOWL / 17

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

COBB SALAD / 16

bacon, cherry tomatoes, avocado, boiled egg, blue cheese, red wine vinaigrette

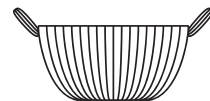
ARUGULA SALAD / 15

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

ADD A PROTEIN TO SALADS OR BOWLS!

CHICKEN / 7 SALMON / 8

SHRIMP / 7



SIDES

CUCUMBER & TOMATO SALAD / 6

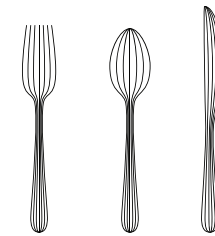
feta, thassos olives, basil & mint

HOUSE-MADE FRIES / 5

MIXED FRUIT / 6

SIDE SALAD / 7

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



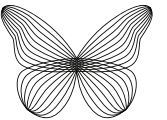
WORLD TO TABLE

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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