

BRUNCH

SHAREABLES

SIANO BURRATA / 16

pickled tomato, pea gazpacho, balsamic glaze, baguette

STREET CORN FRITTERS / 13

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

TUNA CRUDO* / 14

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

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

BACON / 5

MIXED FRUIT / 5

MAINS

SALMON GRAVLAX BENEDICT* / 20

Norwegian salmon, caper & dill hollandaise, poached eggs, brioche toast

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

AVOCADO TARTARE* / 17

avocado & caper tartare, slightly cured egg yolk, baguette

LAMB BURGER / 18

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

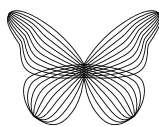
THE STANDARD* / 16

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

COBB SALAD / 16

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

fried chicken / 7 - salmon* / 8 - shrimp skewer / 7



M A R I P O S A

WORLD TO TABLE

20% gratuity will be added to parties of six or more
*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.

BUVETTE

COCKTAILS

AMERICAN PHAROAH / 16
Bulleit bourbon, Ancho Reyes chili liqueur, salted grapefruit cordial, grapefruit, smoky Paloma bitters

AMOUR D'ÉTÉ / 15
Nolet's gin, Benedictine, 1000 Pier's Fruits Noir, cava, lemon, licorice bitters, absinthe mist

DRAGON COCONUT MIOSA/ 13
Muddy River Coconut rum, cava, pineapple, dragon fruit pureé

DULCE DE LECHE MARTINI / 18
espresso, vanilla vodka, espresso liquer, porter syrup, dulce de leche whipped cream

PICASSO SPRITZ / 13
Pinnix Gin, Sfumato Amaro, raspberry, lemon, ginger, cava

Beulleodi Meli / 12
vodka, Korean spiced bloody mix, togarashi, pickles

BEER

D	Heist La Cerveza Con Limon	8
R	Divine Barrel German Pils	9
A	Triple C Golden Boy Blonde	9
F	Burial Find Freedom Within the Cosmos Saison	10
T	Wooden Robot Overachiever Pale Ale	9
	Resident Culture Lightening Drop Hazy IPA	9
	Devil's Logic True to Form West Coast IPA - 12 oz	9
	Pilot English Pub Ale - 12 oz	10
B &	Resident Culture Working Lunch Gose Sour Ale	12
O C	Blue Blaze Brewery Black Blaze Milk Stout	10
T A	Red Clay Queen City Common Cider	10
T N	Red Clay Holla Pina Cider	11
L S	NoDA Hopsidaisical Session IPA	8
E S	Brooklyn Brewery Hoppy Amber Ale - NA	6

NON-ALCOHOLIC COCKTAILS

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

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

BY THE GLASS WINES

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 Gerald 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 Biexas, ESP 2021	15

R	Negroamaro - Calafuria; Puglia, IT 2021	11
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2021	14
S		
E		

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	
L		
E		
S		