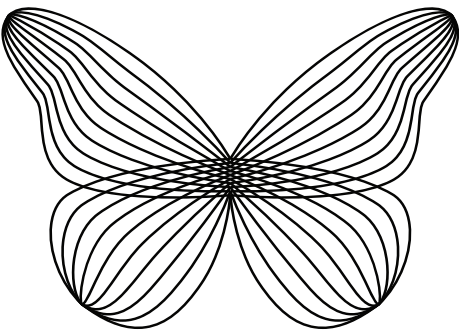


BUVETTE

LIBATIONS

- THE HONEY STANDARD / 18
- Penelope Bourbon, Brown Sugar Spice Simple, Walnut Bitters, Aromatic & Orange Bitters
- PUMPKIN-TINI / 16
- Tito’s Handmade Vodka, All Spice Dram Pumpkin Spice Simple, Lemon Juice Pumpkin Spice Rumchata Whipped Cream
- KAGEROU MARTINI / 16
- Ford’s Gin, Brown Sugar Spice Simple Red Date-Gogi-Apple-Ginger Tea Simple Lemon Juice, Muddled Rosemary
- FIRESIDE WHISPER / 18
- Plantation Spiced Dark Rum, Chocolat Triple Chocolate Liqueur, Toasted Marshmallow Simple, Heavy Cream Cocoa Nibs, Graham Crackers Toasted Marshmallow
- CORAZON DE CENIZA / 16
- 400 Conejos Mezcal, Citrus Simple Lime Juice, Beet Juice, Muddled Cilantro & Poblano Peppers
- VIOLET ORCHARD / 16
- Blackberry Simple, Elderflower Liqueur Prosecco



BEER

Wooden Robot Overachiever Pale Ale	5.3%	9
Sierra Nevada Oktoberfest Lager	6.0%	9
Hopfly Carolina Crush Wheat Ale	5%	8
Triple C 3C	6.2%	9
Divine Barrel Climb a Cloud Hazy IPA	6.6% 10oz	9
Lenny Boy Uno Mas Mexican Lager	5%	9
Lower Left Chamber Vienna Lager	5.5%	9
Triple C Planet Pulp Juicy IPA	6.5% 10oz	9

B & O C T A T N L S E S	Triple C WC IPA	6.2%	10
	Pilot Kolsch Me if You Can Kolsch	5%	11
	Sierra Nevada Trail Pass Non-Alcoholic IPA		8
	Lenny Boy Kombucha		6

MIDNIGHT BERRY SPRITZ (MOCKTAIL) / 14

M T O A C I K L S	N/A Gin, Blackberry Simple, Citrus Simple, Lime Juice Club Soda
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CARAMEL HARVEST (MOCKTAIL)/ 14

Apple Juice, Honey Cinnamon Simple, Lemon Juice, Ginger Ale

WINES BY THE GLASS

R E D S	Pinot Noir – Louis Latour “Valmoissine,” Provence, FR 2021	15/60
	Chianti Classico - Lornano, Monteriggiono, IT 2021	15/60
	Tempranillo – Artuke Pies Rotos, Rioja, ESP 2021	16/62
	Bordeaux Blend – Chateau Prieure de Blaignan, Medoc, FR 2016	18/66
	Cabernet Sauvignon- L’ Antagoniste, FR 2023	14/62
	Clos de Siete- Malbec blend- Mendoza, ARG 2021	14/58
	Montepulciano- Roko il Vagabondo Delinquente, Montepulciano, IT 2021	15/60
	Cotes-du-Rhone, Domaine de Chateamar, Cotes Du Rhone, FR 2023	16/62
	Malbec- Terrazas de los Andes- Mendoza, Argentina 2022	16/62
W H I T E S	Vinho Verde – Arios Aguafuerte, Portugal, 2022	12/54
	Sauvignon Blanc – The Crossing, Marlborough, NZ 2023	14/58
	Sauvignon Blanc - Eric Louis, Sancerre, FR 2023	20/70
	Riesling – Stoeffler, Riesling, GER 2020	15/60
	Gessami Penedes- Cuvee Selection, Spain, 2022	14/58
	Licia Albarino- Spain, 2023	15/60
	Chardonnay - The Calling, Sonoma, CA 2021	15/60
	Pinot Grigio- Sorgente “TUO”, Italy 2021	14/58

R O S E	Rose Gold, Cotes de Provence, FR 2024	16/62
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B U B B L E S	Sparkling Rose, Scharffenberger, Mendocino County, CA	14/58
	Prosecco- Col Solivo Extra Dry, Prosecco, IT	13/56
	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90

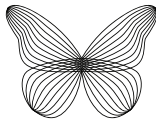


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CULINARIA

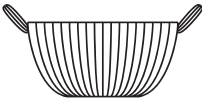
SMALL SHAREABLES

SAFFRON ARANCINI */ 17
activated charcoal, risotto, mozzarella
harissa spiked tomato aioli

MOROCCAN MEZZE BOARD/ 22
pistachio whipped feta, roasted beets salad
muhammara dip, tzatziki, seasonal
vegetables, pita

CHARRED ELOTE CORN FRITTERS */ 15
cotija cheese, jalapeno, cilantro crema

LEMON WHIPPED RICOTTA / 15
oven roasted ricotta, garden tomato confit
garlic, herbs toasted crostini



TUNA POKE TACOS* / 17
crispy gyoza, English pea jalapeño guacamole
truffle ponzu, paddlefish caviar

OCTOPUS AL LA PLANCHA */ 17
CHEF FAVORITE
potato ndjua foam, marcona almond iberrico
vinaigrette, espelette pepper, bottraga

BAKALIAROS SKORDALIA / 22
crispy cod, whipped garlic potatoes
roasted beet yogurt salad, beet purée



MARYLAND STYLE CRAB CAKES*/ 29
jumbo crab meat, shrimp creamed corn
pickled apples

OYSTERS DIABLO DEL MAR* / 20
chili citrus broth, charred onion relish
smoked plaintain oil

PULLED DUCK AREPAS / 17
chorizo-spiced pulled duck confit
cilantro crema, pickled jalapeños and
shallots

BEEF NIGIRI*/ 24
STAFF FAVORITE
angus, ponzu, wasabi, foie gras butter



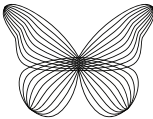
FETA SALAD / 18
barrel-aged feta, heirloom tomatoes
cucumber, cured black olives, red onion
red bell pepper, oregano, EVOO

LITTLE GEM SALAD / 21
roasted grapes, candied walnuts,
whipped blue cheese, pickled shallots
balsamic-shallot vinaigrette

POMEGRANATE KALE SALAD / 19
quinoa, lentils, cherry tomatoes, feta,
pistachios, pomegranate dijon vinaigrette

CRISPY GRECIAN
ROASTED POTATOES / 12
Greek spices, tzatziki

TANDOORI SPICED CAULIFLOWER/ 10
hearth roasted, golden raisins, raita



MAINS

MOROCCAN PIE / 28
Golden phyllo, chicken, moroccan
spices almonds, cinnamon, gold raisins

WOODLAND MUSHROOM RISOTTO/ 31
mushroom reduction, parmesan crisp
truffle

JAGERSCHNITZEL /42
bone-in pork chop, mustard mushroom
gravy, beer braised cabbage, smoked
apple vinaigrette

GULLAH PAELLA */44
crisped Carolina gold rice pilaf andouille &
chorizo, gulf shrimp, cod oysters, soffrito
saffron

TANGIER TROUT */ 32
trout, chermoula marinade, cous cous salad
braised fennel, pistachio gremolata

CRISPY SKIN SALMON */ 36
golden farro hash, sweet potato puree
black garlic jus, bacon lardons, crispy leeks
salmon roe

TANDOORI CHICKEN / 36
kashmiri rub, coconut rice, herb salad, chili oil

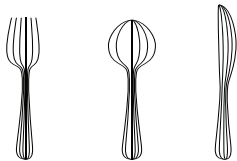
THE ASADO EXPERIENCE * / 65
seared loin, wagyu flank, chorizo, charred vegetables
malbec reduction

STEAK AU POIVRE * / 70
8 oz Australian Wagyu Coulotte, potato fondant
silky mash, charred carrots and broccolini
bourbon-peppercorn sauce

*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*

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN
ADDITIONAL 3% TO HELP OFFSET PROCESSING
COSTS. THIS IS NOT MORE THAN WHAT WE PAY
IN FEES. THANK YOU FOR YOUR UNDERSTANDING!

~20% GRATUITY WILL BE ADDED TO ALL PARTIES~



WORLD TO TABLE

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