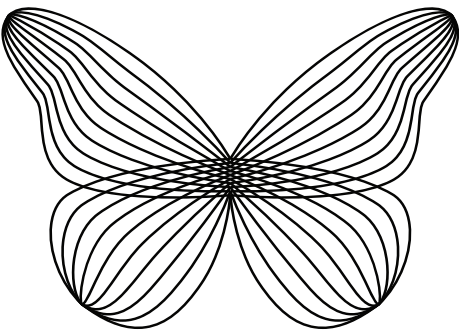


BUVETTE

LIBATIONS

- STRAWBERRY SUNRISE / 18
- Uncle Nearest Green Bourbon, Aperol  
Strawberry Rhubarb Simple, Lemon
- GOLDEN GLOW/ 16
- Brown Buttered Plantation Rum  
Chai Simple Syrup, Coconut Milk
- LAVENDER SKY / 16
- Ford’s Gin, Lavender Simple  
Citrus Peel Simple, Lemon
- TEA & TRANQUILITY/ 16
- Tito’s Homemade Vodka, Sake  
Cucumber Lime simple, Oolong simple  
Citrus Peel Simple, lime, Egg Whites
- BLOSSOM BREEZE/ 16
- Tres Agaves Resposado Tequila  
Poblano Ancho Reyes, Strawberry Rhubarb  
Simple, Lemon



BEER

|                                    |            |    |
|------------------------------------|------------|----|
| Wooden Robot Overachiever Pale Ale | 5.3%       | 9  |
| Sierra Nevada Hop Tropical IPA     | 6.5% 12 oz | 8  |
| Hopfly Carolina Crush Wheat Ale    | 5%         | 10 |
| Triple C 3C                        | 6.2%       | 9  |
| Divine Barrel Czech Pils           | - 5.3%     | 9  |
| Lenny Boy Uno Mas Mexican Lager    | 5%         | 9  |
| Lower Left Chamber Vienna Lager    | 5.5%       | 9  |
| Triple C Uncle John’s White Ale    | -4.9%      | 9  |

|                                           |                                            |      |    |
|-------------------------------------------|--------------------------------------------|------|----|
| B &<br>O C<br>T A<br>T N<br>L S<br>E<br>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  |

ZINGIBER SPRING (MOCKTAIL) / 14

Lyres N/A Rum, Chai Simple, Lime, Ginger Beer

|                               |                                          |
|-------------------------------|------------------------------------------|
| M T<br>O A<br>C I<br>K L<br>S | PINK CUCUMBER FIELDS (MOCKTAIL)/ 14      |
|                               | Lyres N/A Gin, Strawberry Rhubarb simple |
|                               | Cucumber simple, lime                    |

WINES BY THE GLASS

|                            |                                                                      |       |
|----------------------------|----------------------------------------------------------------------|-------|
| R<br>E<br>D<br>S           | Pinot Noir – Louis Latour “Valmoissine,” Provence, FR 2021           | 15/60 |
|                            | Chianti Classico - La Sala 'Del Torriano,' Tuscany, IT               | 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 |
|                            | Syrah- Julien Cecillon- Rhone, FR 2022                               | 15/60 |
|                            | Malbec- Terrazas de los Andes- Mendoza, Argentina 2022               | 16/62 |
| W<br>H<br>I<br>T<br>E<br>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<br>O<br>S<br>É | Les Ligeriens- Rose d’Anjou- Loire Rose, FR 2023 | 16/62 |
|------------------|--------------------------------------------------|-------|

|                                 |                                                                    |       |
|---------------------------------|--------------------------------------------------------------------|-------|
| B<br>U<br>B<br>B<br>L<br>E<br>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 |

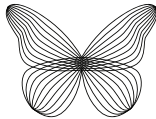


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CULINARIA

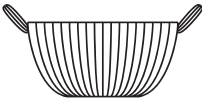
SMALL SHAREABLES

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, house-made 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 guacamole jalapeño  
truffle ponzu, paddlefish caviar

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

SHRIMP & CRAB CAKES \*/ 18  
saffron aioli, fennel & grapefruit salad  
fresno pepper

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



OYSTERS ROCKEFELLER\* / 18  
wood-fired oysters, ndula butter  
creamed spinach, crispy bread crumbs

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

CHILE GLAZED DUCK BREAST/ 31  
truffle sweet potato, foie gras

WAGYU BEEF NIGIRI\*/ 24  
STAFF FAVORITE  
wagyu, ponzu, foie gras butter



LARGE SHAREABLES

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

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

SOUTHEAST ASIAN STREET TACOS \*/ 38  
soft shell jumbo crab, coconut-tumeric  
tortilla, XO black crab fried rice, green  
papaya & cara cara salad, Thai basil

CRISPY SKIN SALMON \*/ 36  
golden farro hash, smoked morels & pancetta,  
English pea puree, asparagus black garlic jus,  
miso-yuzu buerre blanc, crispy kombe, salmon  
roe

WOODLAND MUSHROOM RISOTTO/ 31  
mushroom reduction, parmesan crisp, truffle

BELIZEAN CHICKEN BALLOTINE \*/ 28  
Recado rojo-marinated chicken, recado jus  
pickled habanero, crispy plantain chip

BRAISED LAMB SHANK TAGINE / 42  
saffron tomato sauce, herbed couscous, pistachio  
gremolata, pomegranate, kabocha squash

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

TERES MAJOR \*/ 40  
seared teres major, potato fondant, silky mash  
charred carrots, bourbon-peppercorn sauce  
pickled pearl onions

SOCIAL SIDES

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

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

CRISPY GRECIAN  
ROASTED POTATOES / 8  
Greek spices, tzatziki

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

*\*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  
ALL PARTIES

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 UNDERSTADING!



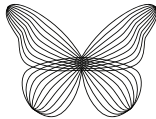
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