

# BUVETTE

## LIBATIONS

ANDEAN FIG ELIXIR / 14  
Yerba Matta infused Pisco, fig & balsamic shrub, lemon, vanilla molasses syrup, fig bitters

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

HAZELNUT MOCHA DREAMS / 16  
Muddy River spiced rum, chocolate liqueur, Franelico, mocha bitters

## NON-ALCOHOLIC

PERA DE OTONO / 12  
zero-proof tequila, pear pureé, lime, ginger ale, cinnamon maple syrup

POMME D'AUTOMNE / 12  
zero-proof gin, apple cider, lemon, vanilla molasses syrup

TEA / 3.5  
sweet & unsweet

COFFEE / 5  
regular & decaf

## BEER

D	Divine Barrel Czech Pils 5.2%	8
R	Resident Culture Quantum Wobble Sour - 4.5%	10
A	Triple C Maple Pecan Espresso Gold Ale 5.6%	9
F	Pilot Ryz Above Witbier - 12 oz 5%	10
T	Devil's Logic ControlAlt Bier 5.4%	10
	OMB Oktoberfest 5.4%	9
	Wooden Robot Autumn Vibes Pale Ale 5.2%	9
	Heist Lovin the Dream West Coast IPA 5.9%	10

B &	Hopfly Crunch Time Lager 4.5%	8
O C	Birdsong Wake Up Porter 5.8%	10
T A	Petty Theives Drift Fruit Punch Seltzer 5.5%	10
T N	Red Clay Queen City Common Cider 6.9%	10
L S	Red Clay Peach Crumble Cider 6.5%	12
E S	Blue Blaze Brewery Twenty Mile Session IPA 4.5%	10
	Triple C West Coast IPA 6.2%	10
	Brooklyn Brewery NA Hoppy Amber Ale	6



## 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; Santa Rita Hills, CA 2020	14/56
	Malbec - Decero “Remolinos Vineyard”; Mendoza, ARG 2019	14/56
	Tempranillo – La Perla Rioja Reserva, Rioja, ESP 2014	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 Eric Louis; 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; Riax Bixas, ESP 2021	15/62

R	Negroamaro - Calafuria; Puglia, IT 2021	11/44
O	Mourvedre, Grenache Gris - Lafage “Miraflores”; Languedoc-Roussillon, FR 2022	14/56
S		
E		

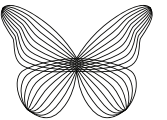
B	Pinot Noir - Lucien Albrecht, Brut Rose; Cremant D'Alsace, FR NV	15/62
U	Macabeo - German Gilabert, Cava Brut Reserva; Catalonia, ESP NV	12/50
B	Chardonnay, Pinot Noir - Veuve Devaux Grande Réserve; Champagne, FR NV	25/105
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# CULINARIA

## SMALL SHAREABLES

### TUNA CRUDO\* / 15

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

### STREET CORN FRITTERS / 14

sweet corn, serrano, 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 & CHIPS / 24

crispy fresh-caught fish, house-made fries, tartare, lemon

### SHAKSHUKA / 16

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

### POZOLE VERDE / 14

shredded chicken, hominy, tomatillos, tortilla, lime

### 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

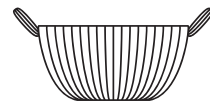
goat cheese, spiced pecans, lemon-hydrated cranberries, lemon & caramelized shallot vinaigrette

### ADD A PROTEIN TO SALADS OR BOWLS!

CHICKEN / 7

SALMON / 8

SHRIMP / 7



## SIDES

### CUCUMBER & TOMATO SALAD / 6

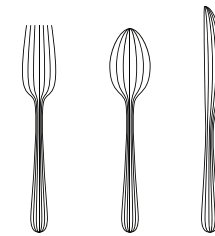
feta, thassos olives, basil & mint

### 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



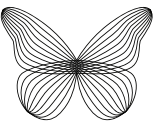
WORLD TO TABLE

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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