

APERTIVO 3PM-5PM

SAFFRON ARANCINI / 17

activated charcoal, risotto, mozzarella
harissa spiked tomato aioli

TUNA POKE TACOS* / 17

crispy gyoza, English pea guacamole
jalapeño, truffle ponzu, paddlefish caviar

MOROCCAN MEZZE BOARD / 22

pistachio whipped feta, roasted beet salad
Muhammara dip, tzatziki, radish, cucumber
spiced carrots, pita

LEMON WHIPPED RICOTTA / 15

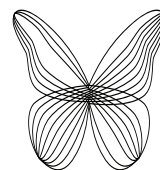
oven roasted ricotta, garden tomato confit
garlic, herbs toasted crostini

SALMON RILLETTES * / 18

poached and smoked salmon, creme fraiche
pickled shallot, salmon roe, mustard spread
crostinis

BEEF NIGIRI*/ 24

angus, ponzu, wasabi, foie gras butter



M A R I P O S A

WORLD TO TABLE

20% GRATUITY WILL BE ADDED TO ALL PARTIES

**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 UNDERSTANDING!

BUVETTE

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 5.3% 9
Sierra Nevada Oktoberfest 6.0% 9
Hopfly Carolina Crush Wheat Ale 5% 8
Triple C 3 C 6.0% 9
Divine Barrel Neon Distraction Hazy IPA 10 oz 73% 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 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

NON - ALCOHOLIC COCKTAILS

MIDNIGHT BERRY SPRITZ (MOCKTAIL) / 14

N/A Gin, Blackberry Simple, Citrus Simple, Lime Juice
Club Soda

CARMEL HARVEST (MOCKTAIL)/ 14

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

BY THE GLASS WINES

R Pinot Noir - Louis Latour "Valmoissine," Provence, FR 2021 15/60
E Chianti Classico - La Sala 'Del Torriano,' Tuscany, IT 15/60
D Tempranillo - Artuke Pies Rotos, Rioja, ESP 2021 16/62
S Bordeaux Blend - Chateau Prieure de Blaignan, Medoc, FR 2016 18/66
Clos de los Siete- Malbec Blend- Mendoza Argentina, 2021 14/58
Montepulciano- Roko il Vagabondo Delinquente, Montepulciano, IT 2021 15/60
Cotes-du-Rhone, Domaine de Chateauamar, Cotes-du-Rhone, FR 2023 16/60
Malbec- Terrazas de los Andes- Mendoza, Argentina 2022 16/62
Cabernet Sauvignon- L' Antagoniste, FR 2023 14/62
W
H Vinho Verde- Arios Aguafuerte, Portugal, 2022 12/54
I Sauvignon Blanc - The Crossing, Marlborough, NZ 2023 14/58
T Sauvignon Blanc - Eric Louis, Sancerre, FR 2023 20/70
E Riesling - Stoeffler, Riesling, GER 2020 15/60
S Gessami Penedes- Cuvee Selection, Spain 2022 14/58
Licia Albarino- Spain, 2023 15/60
R Chardonnay - The Calling, Sonoma, CA 2021 15/60
O Pinot Grigio- Sorgente "TUO", Italy 2021 14/58
S
E Rose Gold, Cotes de Provence, FR 2024 16/62

B
U Sparkling Rose, Scharffenberger, Mendocino County, CA 14/58
B Prosecco- Col Solivo Extra Dry, Prosecco, IT 13/56
L Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR 30/90
E
S