

BRUNCH

SHAREABLES

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

TUNA POKE TACOS* / 16
crispy gyoza, English pea guacamole jalapeño
truffle ponzu, paddlefish caviar

MOROCCAN MEZZE BOARD / 21
pistachio whipped feta, roasted beet salad
Muhammara dip, tzatziki, radish, cucumber
spiced carrots. house-made pita

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

SIDES

CRISPY BREAKFAST POTATOES / 5
sautéed peppers & onions, Greek spices

100 GARDENS SALAD / 8
local greens, radish, torn croutons
choice of dressing -
pickled ramp ranch or red wine vinaigrette

BACON / 5

MIXED FRUIT / 6

MAINS

WILD BERRY PANCAKES / 22
wildberry compote, creme anglaise

SHAKSHUKA* / 16
stewed tomatoes, eggs, barrel aged feta, cilantro
toasted baguette

LOMO SALTADO * / 29 ADD EGG FOR 2
braised beef cheeks, Peruvian potato textures tomatillo
pico de gallo, jasmine rice
peppers, onions, tomatoes, aji amarillo crema

VENETIAN GAMBERETTI AND POLENTA / 24
prawns, sausages, peppers, onions, tomato confit
herbs, lobster reduction

AVOCADO TARTARE* / 17
avocado & caper tartare, poached egg, baguette

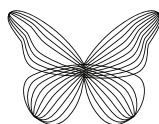
LAMB BURGER / 19
bacon & tomato jam, housemade pickles
smoked gouda, arugula, crispy shallots
spicy aioli, served with fries

BELLAGIO FRITTATA BIANCA / 19
summer vegetables, egg whites, chevre, arugula
lemon vinaigrette

PERUVIAN CHICKEN BOWL / 20
aji amarillo chicken, beans and rice, avocado tomato,
choclo, sweet plantains, pickled jalapeno

FETA SALAD / 13
barrel-aged feta, cucumber, heirloom tomato
cured black olive, red onion, green bell pepper, capers
EVOO, red wine vinegar

fried chicken / 7 - sesame crusted tuna / 16*
shrimp skewer / 11



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

TWILIGHT SMOKE/ 16

Los Siete Mezcal, Astral Reposado Tequila,
Blackberry Ginger Shrub, Honey Citrus Syrup Lemon
Juice, Lavender Bitters, Aromatic Bitters

AUTUMN IN KYOTO/ 18

Aviation Gin, Damion Road Sake, Ginger Sakura
Blossom Cordial, Yuzu Puree, Aromatic Bitters
lemongrass Bitters, Sparkling Wine

CHURRO Y CALABAZA/ 18

Muddy River Spiced Rum, Pumpkin Spiced Rum
Chata, Vanilla Syrup, Lemon Juice, Brown Sugar
Cinnamon Syrup, Aromatic Bitters, Cinnamon
Tincture, Pumpkin Spiced Churro Foam

MARIPOSA FALL MIMOSA/ 15

Blackberry Ginger Shrub, Spiced Apple Syrup Lemon
Juice, Cava

DULCE DE LECHE MARTINI / 18

Vanilla Vodka, Espresso Liqueur, Espresso Dulce de
Leche Whipped Cream

FALL SPICED SANGRIA/ 40 SERVES 3 GUESTS

Barone Fini- Merlot, Spiced Rum, Spiced Apple
Syrup, Blackberry Shrub, Orange Juice, Ginger Ale

BEER

	Wooden Robot Not the Bees Honey Amber Ale A 12 oz 5.4%	9
D	Sierra Nevada Oktoberfest Festbier 6%	8
R	Hopfly Carolina Crush Wheat Ale 5%	10
A	Triple C Czech Style Pilsner 4.4%	9
F	Divine Barrel WC IPA 12 oz 6.6%	9
T	Birdsong Pink Robot Sour Ale 12 oz 3.9%	9
	Lower Left Coconut Vanilla Blonde Ale 5.2%	9
	Triple C Kei Truck Rice Lager -5.2%	9
B &	Carabas Vanilla Coffee Blonde Ale 4.7%	8
O	Heist Citraquenche'l Hazy IPA 7.5%	13
C	Triple C WC IPA 6.2%	10
T	Pilot Kolsch Me if You Can Kolsch 5%	11
A	Red Clay Queen City Common Cider 6.9%	10
N	Sierra Nevada Trail Pass Non-Alcoholic IPA	8
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NON-ALCOHOLIC COCKTAILS

AUTUMN ORCHARD FIZZ 14

Zero Proof Gin, Spiced Apple Syrup, Blackberry Ginger Shrub
Lemon Juice, Tonic

SPICED GINGER & PEAR SMASH / 14

Zero Proof Rum, Fall Pear Shrub, Ginger Sakura Syrup, Lime Juice
Ginger Beer

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
	Promenor- Canuco- Doruro, PT 2021	14/58
	Montepulciano- Pietramore, Abruzzo, IT 2021	15/60
	Syrah- Julien Cecillon- Rhone, FR 2022	15/60
	Vinho Verde- Arios Aguafuerte, Portugal, 2022	12/54
W	Sauvignon Blanc - The Crossing, Marlborough, NZ 2023	14/58
H	Sauvignon Blanc - Domaine Calcaire, Sancerre, FR 2022	20/70
I	Riesling - Lingenfelder "Bird-Label" Kabinett, Pfalz, GER 2020	15/60
T	Chenin Blanc - Les Athletes Du Vin, Vin de France, 2023	14/58
E	Tralivio- Sartarelli, Marche, IT 2022	15/60
S	Chardonnay - The Calling, Sonoma, CA 2021	15/60
R	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
O	Domaine Les Terres- Provence France, 2023	16/62
S		
E		

B	Pinot Noir - Lucien Albrecht, Brut Rose, Cremant d'Alsace	14/58
U	Prosecco- Giusti 'Alla Nostra' Extra Dry, Prosecco, IT	13/56
B	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90
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