

BUVETTE

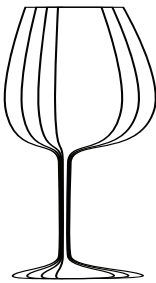
SOUTHERN BLOOM/ 18
Southern Star Bourbon, St Germain
Elderflower Liqueur, Aperol, Pineapple Juice
Honey Citrus Simple, Lemon Juice

BUTTERED SPICED RUM/ 16
Brown Buttered Plantation Rum
Chai Simple Syrup, Coconut Milk

GRAPEFRUIT ROSE MARTINI / 16
Ford’s Gin, Grapefruit Rose Simple Cointreau
Lemon Juice

THE VIOLETTE / 16
Herradura Blanco, Basil Simple
Lime Juice, Lavendar Bitters
Layered with Creme de Violette

THE CHEESY BLUE/ 16
Tito’s Handmade Vodka, Blue Cheese Brine
Thyme Sprigs



BEER

D	Wooden Robot Overachiever 5.3%	9
R	Sierra Nevada Hop Tropical IPA 12 oz 6.9%	8
A	Hopfly Carolina Crush Wheat Ale 5%	10
F		
T	Triple White Blaze 12 oz 6%	9
	Divine Barrel WC IPA 12 oz 6.7%	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
	Divine Barrel German Pils - 5.3%	9

B &		
O C	Heist Citraquenche’l Hazy IPA 7.5%	13
T A	Triple C WC IPA 6.2%	10
T N	Pilot Kolsch Me if You Can Kolsch 5%	11
L S		
E S	Sierra Nevada Trail Pass Non-Alcoholic IPA	8
	Lenny Boy Kombucha	6

NON-ALCOHOLIC

CUCUMBER OOLONG TEA (MOCKTAIL) / 14
N/A Gin, Oolong Tea Simple Syrup, Lime Juice
Cucumber Lime Simple, Citrus Peel Simple, Egg
White

ZINGER (MOCKTAIL)/ 14
N/A Gin, Lemon Juice, Lemon Peel
Simple Syrup and topped with Grapefruit Soda

ICED TEA / 3.5
sweet & unsweet

COFFEE / 5
regular & decaf

WINES BY THE GLASS

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, ARG 2021	14/58
	Montepulciano- Roko il Vagabondo Delinquente, Montepulciano, IT 2021	15/60
	Syrah- Julien Cecillon- Rhone, FR 2022	15/60
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58
	Malbec- Terrazas de los Andes- Mendoza, Argentina 2022	16/62

W	Vinho Verde – Arios Aguafuerte, Portugal, 2022	12/54
H	Sauvignon Blanc – The Crossing, Marlborough, NZ 2023	14/58
I		
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
	Chardonnay - The Calling, Sonoma, CA 2021	15/60

R		
O	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
S		
E	Elena Walch, Vigneti dolle Dolomiti, IT 2023	16/62

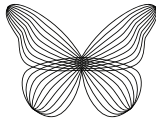
B	Sparkling Rose, Scharffenberger, Mendocino County, CA	14/58
U	Prosecco- Col Solivo Extra Dry, Prosecco, IT	13/56
B	Chardonnay- Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90
B		
L		
E		
S		

M

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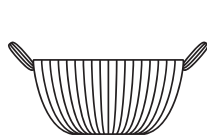
CULINARIA

SMALL SHAREABLES

- TUNA POKE TACOS* / 17
crispy gyoza, English pea guacamole
jalapeño, truffle ponzu, paddlefish caviar
- SHRIMP & CRAB CAKES */ 18
saffron aioli, fennel & grapefruit salad
fresno pepper
- PULLED DUCK AREPAS / 17
chorizo-spiced pulled duck confit, lime
crema, pickled jalapeños, cilantro
- CHARRED ELOTE CORN FRITTERS * / 15
cotija cheese, jalapeno, cilantro crema
- WAGYU BEEF NIGIRI*/ 24
wagyu, ponzu, foie gras butter

MAINS

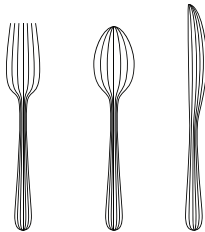
- CHICKEN SOUVLAKI WRAP / 18
lettuce, yogurt tzatziki, marinated tomato
cucumber & onion, house-made fries
- LAMB BURGER * / 19
bacon & tomato jam, housemade pickles
smoked gouda , arugula, crispy shallots
spicy yogurt, brioche bun, house-made fries
- KOREAN FRIED CHICKEN SANDWICH * / 18
gochujang glazed chicken, korean coleslaw
pickles, yuzu aioli, bricoche bun, house-made fries
- VENETIAN GAMBERETTI AND POLENTA / 24
prawns, sausages, peppers, onions, tomato confit
herbs, lobster reduction
- BAKALIAROS SKORDALIA / 22
crispy cod, whipped garlic potatoes
roasted beet yogurt salad, beet purée
- MOROCCAN PIE / 28
Golden phyllo, chicken, moroccan spices almonds
cinnamon, golden raisins
- SHAKSHUKA* / 16
Moroccan stewed tomatoes, farm eggs
barrel aged feta, cilantro, toasted baguette
- PERUVIAN CHICKEN BOWL / 20
aji amarillo chicken, beans and rice, avocado
tomato, choclo, sweet plantains, pickled jalapeno
- MEDITERRANEAN AVOCADO BOWL / 17
roasted tomato, sumac onion, feta
thassos olives, quinoa, tzatziki
- GREEK FETA SALAD / 18
barrel-aged feta, cucumber, heirloom tomatoes
cured black olives, red onion, red bell pepper
EVOO, red wine vinegar
- ARUGULA SALAD / 15
chevre, spiced pecans, lemon-hydrated
cranberries, red wine vinaigrette



SIDES

- HOUSE-MADE FRIES / 8
- TANDOORI SPICED CAULIFLOWER/ 10
hearth roasted, golden raisins,
raita
- ADD A PROTEIN TO SALADS OR
BOWLS!
CHICKEN / 8
SHRIMP/ 11
SEASAME CRUSTED TUNA* 16

IF YOU USE A CREDIT CARD, WE
WILL CHARGE AN ADDITIONAL 3% TO
HELP OFFSET PROCESSING COSTS.
THIS IS NOT MORE THAN WHAT WE



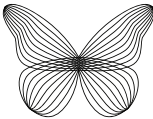
WORLD TO TABLE

M

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R

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P

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S

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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.*