

BRUNCH

SHAREABLES

SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad
fresno pepper

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. house-made pita

CHARRED ELOTE CORN FRITTERS/ 15

cotija cheese, jalapeno, cilantro crema

PULLED DUCK AREPAS / 17

chorizo-spiced pulled duck confit, crema pickled
jalapeños, cilantro

WAGYU BEEF NIGIRI*/ 24

wagyu, ponzu, foie gras butter

BAKALIAROS SKORDALIA / 22

crispy cod, whipped garlic potatoes
roasted beet yogurt salad, beet purée

THE ASADO EXPERIENCE * / 65

seared wagyu loin, wagyu flank
chorizo charred vegetables, malbec reduction

SIDES

CRISPY BREAKFAST POTATOES / 5

sautéed peppers & onions, Greek spices

FETA SALAD / 18

barrel-aged feta, cucumber, heirloom tomato
cured black olive, red onion, red bell pepper
EVOO, red wine vinegar

BACON / 5

MAINS

CRISPY PAIN PERDU (FRENCH TOAST)/ 23

brioche with roasted fruit compote, vanilla mascarpone
toasted pecans

WILD BERRY PANCAKES / 22

wildberry compote, creme anglaise

AVOCADO TARTARE* / 17

avocado & caper tartare, poached egg, baguette

BELLAGIO FRITTATA BIANCA/ 19

seasonal vegetables, egg whites
chevre, arugula, lemon vinaigrette

SHAKSHUKA* / 16

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

VENETIAN GAMBERETTI AND POLENTA / 24

prawns, sausages, peppers, onions, tomato confit
herbs, lobster reduction

MOROCCAN PIE / 26

Golden phyllo, chicken, moroccan spices, almonds
cinnamon, golden raisins

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

LAMB BURGER / 19

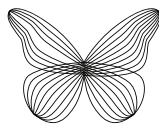
bacon & tomato jam, housemade pickles
smoked gouda, arugula, crispy shallots
spicy aioli, brioche bun, served with fries

PERUVIAN CHICKEN BOWL / 20

aji amarillo chicken, beans and rice, avocado, tomato
choclo, sweet plantains, pickled jalapeno

BELGIAN ENDIVE SALAD / 21

Asian pear, fennel, cara cara oranges, prosciutto,
Marcona almonds, parmesan, warm sherry vinaigrette



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 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.*

BUVETTE

MAPLE TIPPLE/ 18

Woodford Reserve Bourbon, Maple and Clove Syrup, Aromatic and Orange bitters

SMOKEY BERRY MARGARITA/ 16

Mezcal Tequila, Luxardo Liqueur
Pomegranate Juice, Lime Juice
Luxardo Cherry Syrup

CAPE COD MULE / 16

Titois Vodka, Cranberry Syrup, Lime Juice
Ginger Beer

LYCHEE POTION/ 16

Tres Agaves Blanco Tequila, Lychee Liqueur
Vanilla Syrup, Cranberry Syrup, Lemon Juice
Grenadine, topped with an Elderflower & Lemon Foam

SPRING BLOSSOM/ 16

Farmers Gin, Allspice Dram, Cranberry Syrup
Cranberry Juice, Lemon Juice, Egg White
Orange Bitters

HIBISCUS MIMOSA / 14

Hibiscus Simple Syrup, Cranberry, Lemon
Don Simon Brut

BEER

	Wooden Robot Overachiever 5.3%	9	
D R A F T	Sierra Nevada Hop Tropical IPA 12 oz 6.9%	8	
	Hopfly Carolina Crush Wheat Ale 5%	10	
	Triple C White Blaze 12 oz 6.0%	9	
	Divine Barrel Czech Pils 12 oz 5.3%	9	
	Lenny Boy Coffee Stout 5.3%	9	
	Lower Left ESB Amber Ale 5.9%	9	
	Triple C Uncle John's White Ale 4.9%	9	
	B &	Heist Citraquenche'l Hazy IPA 7.5%	13
	O C	Triple C WC IPA 6.2%	10
T A	Pilot Kolsch Me if You Can Kolsch 5%	11	
N S	Sierra Nevada Trail Pass Non-Alcoholic IPA	8	
E S	Lenny Boy Kombucha	6	

NON-ALCOHOLIC COCKTAILS

FORBIDDEN FRUIT (MOCKTAIL) / 14

Pomaganate Juice, Lemon Juice, Hibiscus Syrup
Vanilla Syrup and Cranberry Syrup, topped with a Rose Water Mist

ZINGER (MOCKTAIL)/ 14

N/A Gin, Lemon Juice, Lemon Peel
Simple Syrup and topped with Grapefruit Soda

BY THE GLASS WINES

R E D 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	
	Promenor- Canuco- Doruro, PT 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 H I T E 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	
	Chenin Blanc - 5:01 Somewhere, Riverland, AST 2023	14/58	
R O S E	Tralivio- Sartarelli, Marche, IT 2022	15/60	
	Chardonnay - The Calling, Sonoma, CA 2021	15/60	
	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54	
	Elena Walch, Vigneti dolle Dolomiti, IT 2023	16/62	

B U B B L E 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