

## 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

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### 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

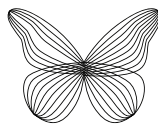
LAMB BURGER \* / 19

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

*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.*

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

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

HIBISCUS MIMOSA / 14  
 Hibiscus Simple Syrup, Cranberry, Lemon  
 Don Simon Brut

\$1 BLOODY MARY'S/\$5 MIMOSA'S  
 WITH FOOD PURCHASE

## 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 Uno Mas Mexican Lager 5%	9	
	Lower Left Chamber Vienna Lager 5.5%	9	
	Triple C Uncle John's White Ale 4.9%	9	
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	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	
L N	Sierra Nevada Trail Pass Non-Alcoholic IPA	8	
E S	Lenny Boy Kombucha	6	

## NON-ALCOHOLIC COCKTAILS

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

## 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
	Syrah- Julien Cecillon- Rhone, FR 2022	15/60
	Malbec- Terrazas de los Andes- Mendoza, Argentina 2022	16/62
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W	Vinho Verde- Arios Aguafuerte, Portugal, 2022	12/54
H	Sauvignon Blanc - The Crossing, Marlborough, NZ 2023	14/58
I	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	Elena Walch, Vigneti dolle Dolomiti, IT 2023	16/62
E		

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
L		
E		
S		