

BUVETTE

LIBATIONS

THE MAPLE TIPPLE/ 18

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

WINTER MINT-TINI/ 16

Absolut Vanilla Vodka, White Chocolate Liqueur
Peppermint Schnapps, Fernet

NEW YEAR'S BLUSH/ 16

Farmers Gin, Falernum, Cranberry Syrup
Cranberry Juice, Lemon Juice, Egg White,
Orange Bitters

SMOKEY WINTER BERRY/ 16

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

CRIMSON MULE /16

Tito's Vodka, Cranberry Syrup, Lime Juice
Ginger Beer

WARM SPICED GLUHWEIF/ 40

Bold Red Wine, infused with warming aromatic
spices of cinnamon, cloves, star anise
orange zest, honey

Carafe Serves up to 4 guests



BEER

D	Wooden Robot Overachiever 5.3%	9
R	Sierra Nevada Celebration IPA 12 oz 6.8%	8
A	Hopfly Black IPA 5%	10
F		
T	Triple White Blaze 12 oz 6%	9
	Divine Barrel WC IPA 12 oz 6.7%	9
	Lenny Boy Coffee Stout 5.3%	9
	Lower Left White Buffalo Hefeweizen Ale 5.2%	9
	Triple C Uncle John's White Ale 4.9%	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
S	Lenny Boy Kombucha	6

NON-ALCOHOLIC

COZY COQUITO /14

Zero-Proof Rum, Coconut Milk, Coconut Cream
Evaporated Milk, Cinnamon, Nutmeg, Cloves, Vanilla
(SUB- Plantation Spiced Rum for \$2.00 upcharge)

GINGER SPICE MOCKTAIL / 14

Zero Proof Gin, Maple and Clove Syrup, Lime Juice
Ginger Beer

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
	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
	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	Sauvignon Blanc - Eric Louis, Sancerre, FR 2023	20/70
T		
E	Riesling – Stoeffler, Riesling, GER 2020	15/60
S	Chenin Blanc - 5:01 Somewhere, Riverland, AST 2023	14/58
	Traliivio- Sartarelli, Marche, IT 2022	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

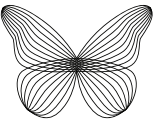
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CULINARIA

SMALL SHAREABLES

TUNA POKE TACOS* / 16

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

SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad
fresno pepper

PULLED DUCK AREPAS / 16

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

CHARRED ELOTE CORN FRITTERS/ 15

cotija cheese, jalapeno, cilantro crema

WAGYU BEEF NIGIRI*/ 24

seared wagyu, truffle ponzu, foie gras butter
crispy garlic crisps

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 / 26

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

BELGIAN ENDIVE SALAD / 21

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

GREEK FETA SALAD / 18

barrel-aged feta, cucumber, heirloom tomatoes
cured black olives, red onion, green bell pepper
capers, 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

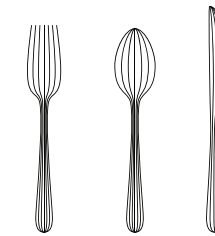
hearth roasted, golden raisins, raita

ADD A PROTEIN TO SALADS OR BOWLS!

CHICKEN / 8

SHRIMP/ 11

SEASAME CRUSTED TUNA* 16



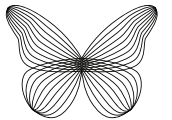
WORLD TO TABLE

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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.*

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE