

BUVETTE

LIBATIONS

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

IT'S COMPLICATED / 16

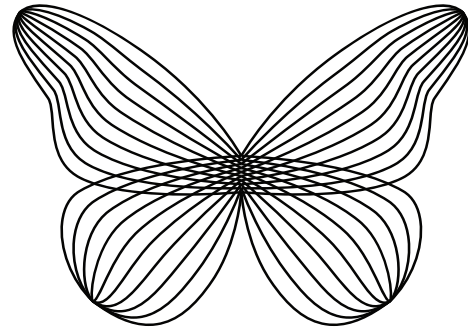
Ford's Gin, Hibiscus Syrup, Honey Citrus Syrup, Lemon Juice, topped with a layer of Malbec Wine

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, All Spice Dram, Cranberry Syrup, Cranberry Juice, Lemon Juice, Egg White Foam, Orange Bitters



BEER

Wooden Robot Overachiever Pale Ale 5.3%	9
Sierra Nevada Hop Tropical IPA 6.5% 12 oz	8
Hopfly Carolina Crush Wheat Ale 5%	10
Triple C White Blaze 12 oz 6.0%	9
Divine Barrel German Pils - 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 & O C	Heist Citraquenche'l Hazy PA 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	Sierra Nevada Trail Pass Non-Alcoholic IPA	8
E S	Lenny Boy Kombucha	6

FORIDDEN FRUIT (MOCKTAIL) / 14

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

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ZINGER (MOCKTAIL)/ 14

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

WINES BY THE GLASS

R E D	Pinot Noir - Louis Latour "Valmoissine," Provence, FR 2021	15/60
S	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
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58
	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	Vinho Verde - Arios Aguafuerte, Portugal, 2022	12/54
T	Sauvignon Blanc - The Crossing, Marlborough, NZ 2023	14/58
E S	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
	Tralivio- Sartarelli, Marche, IT 2022	15/60
	Chardonnay - The Calling, Sonoma, CA 2021	15/60

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

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

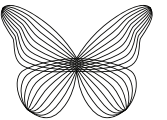


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CULINARIA

SMALL SHAREABLES

MOROCCAN MEZZE BOARD / 22

pistachio whipped feta, roasted beets salad
muhammara dip, tzatziki, radish
cucumber, spiced carrots
house-made pita

SAFFRON ARANCINI / 17

activated charcoal, risotto, mozzarella
harissa spiked tomato aioli

CHARRED ELOTE CORN FRITTERS / 15

cotija cheese, jalapeno, cilantro crema

LEMON WHIPPED RICOTTA / 15

oven roasted ricotta, garden tomato confit
garlic, herbs toasted crostini

TUNA POKE TACOS* / 17

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

OCTOPUS AL LA PLANCHA */ 17

potato ndjua foam, marcona almond guanciala
vinaigrette, espelette pepper bottraga

SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad
fresno pepper

BAKALIAROS SKORDALIA / 22

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

OYSTERS ROCKEFELLER* / 18

wood-fired oysters, ndula butter, creamed
spinach, Pernod, crispy bread crumbs

PULLED DUCK AREPAS / 17

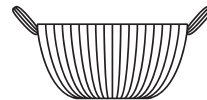
chorizo-spiced pulled duck confit, crema
pickled jalapeños, cilantro

CHILE GLAZED DUCK BREAST / 31

truffle sweet potato, foie gras

WAGYU BEEF NIGIRI* / 24

wagyu, ponzu, foie gras butter



LARGE SHAREABLES

GULLAH PAELLA */ 44

crisped Carolina gold rice pilaf
andouille & chorizo, gulf shrimp, cod
oysters, soffrito, saffron

SEARED HALIBUT */ 38

lobster nage, orzo, crispy squid ink
yuzu essence

WOODLAND MUSHROOM RISOTTO / 31

mushroom reduction, parmesan crisp, truffle

MOROCCAN PIE / 28

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

PIRI PIRI CHICKEN BALLOTINE / 28

deboned whole chicken
fondant potatoes, lemon-herb saffron
couscous, Berbere aioli

BRAISED LAMB SHANK TAGINE / 42

saffron tomato sauce, herbed couscous, pistachio
gremolata, pomegranate, kabocha squash

LOMO SALTADO / 30

braised beef cheeks, Peruvian potato textures tomatillo
pico de gallo, jasmine rice, peppers, onions
tomatoes, aji amarillo crema

THE ASADO EXPERIENCE * / 65

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

TERES MAJOR / 40

seared Teres Major, potato fondant, silky mash
charred carrots, bourbon-peppercorn sauce
pickled pearl onions

SOCIAL SIDES

FETA SALAD / 18

barrel-aged feta, heirloom tomatoes
cucumber, cured black olives, red onion
red bell pepper, oregano, EVOO
red wine vinegar

CRISPY GRECIAN

ROASTED POTATOES / 8

Greek spices, tzatziki
preserved lemon

BELGIAN ENDIVE SALAD / 21

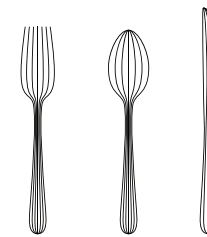
Asian pear, fennel, cara cara oranges,
prosciutto, Marcona almonds, parmesan
warm sherry vinaigrette

TANDOORI SPICED CAULIFLOWER / 10

hearth roasted, golden raisins, raita

**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 ALL PARTIES**



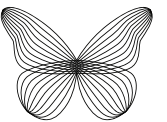
WORLD TO TABLE

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