

BUVETTE

LIBATIONS

AUTUMN IN KYOTO/ 18

Aviation Gin, Damion Road Sake
Ginger Sakura Blossom Cordial, Yuzu Puree
Aromatic Bitters, Lemongrass Bitters
Sparkling Wine

CHURRO Y CALABAZA/ 18

Muddy River Spiced Rum, Pumpkin Spiced
Rum Chata, Vanilla Syrup, Lemon Juice
Brown Sugar Cinnamon Syrup
Aromatic Bitters Cinnamon Tincture
Pumpkin Spiced Churro Foam

DULCE DE LECHE MARTINI / 18

Espresso, Vanilla Infused Vodka, Espresso
Liquor, Porter Syrup, Whipped Dulce de Leche

BEULLEODI MELI / 14

Vodka, House Korean Spiced Bloody Mix
Assorted Pickled Vegetables

MARIPOA'S FALL MIMOSA/ 15

Blackberry Ginger Shrub, Spiced Apple Syrup
Lemon Juice, Cava

FALL SPICED SANGRIA/ 40

Barone Fini- Merlot, Muddy River Spiced Rum
Spiced Apple Syrup, Blackberry Ginger Shrub
Orange Juice, Ginger Ale

Pitcher Serves up to 3 Guests



BEER

D	Wooden Robot Not the Bees Honey Amber Ale 12 oz 5.4%	9
R	Sierra Nevada Oktoberfest Festbier 6%	8
A	Hopfly Carolina Crush Wheat Ale 5%	10
F	Triple Czech Pilsner 5.4%	9
T	Divine Barrel WC IPA- 12 oz 6.7%	9
	Birdsong Pink Robot Sour Ale- 12 oz 3.9%	9
	Lower Left Coconut Vanilla Blonde 5.2%	9
	Triple C- Kei Truck Rice Lager 5.2%	9

B &	Carabas Vanilla Coffee Blonde Ale 4.7%	8
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	Red Clay Queen City Common Cider 6.9%	10
E S	Sierra Nevada Trail Pass Non-Alcoholic IPA	8

NON-ALCOHOLIC

AUTUMN ORCHARD FIZZ / 14

Zero Proof Gin, Spiced, Apple Syrup
Blackberry Shrub, Lemon Juice, Tonic

SPICED GINGER & PEAR SMASH/ 14

Zero Proof Rum, Fall Pear Shrub
Ginger Sakura 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- Pietramore, Abruzzo, IT 2021	15/60
	Syrah- Julien Cecillon- Rhone, FR 2022	15/60
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58

	Vinho Verde – Arios Aguafuerte, Portugal, 2022	12/54
W	Sauvignon Blanc – The Crossing, Marlborough, NZ 2023	14/58
H	Sauvignon Blanc - Domaine Calcaire, Sancerre, FR 2022	20/70
I	Riesling – Lingenfelder “Bird-Label” Kabinett, Pfalz, GER 2020	15/60
T	Chenin Blanc - Domaine des Hauts Baigneux, Loire Valley, FR 2022	14/58
E	Traliivio- Sartarelli, Marche, IT 2022	15/60
S	Chardonnay - The Calling, Sonoma, CA 2021	15/60

R	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
O	Domaine Les Tresses- Provence France, 2023	16/62
S		
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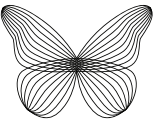
B	Pinot Noir - Lucien Albrecht, Brut Rosé; Cremant d'Alsace, FR	14/58
U	Prosecco- Giusti 'Alla Nostra' Extra Dry, Prosecco, IT	13/56
B	Chardonnay- Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90
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CULINARIA

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

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, house-made fries

KOREAN FRIED CHICKEN SANDWICH / 18

gochujang glazed chicken, korean coleslaw
shisho leaf, kimchi cucumbers, yuzu aiolo
black sesame 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

SPICED CHICKEN PASTILLIA/ 26

Golden phyllo, almonds, cinnamon

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 / 13

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

ADD A PROTEIN TO SALADS OR BOWLS!

CHICKEN / 8

SHRIMP/ 11

SEASAME CRUSTED TUNA* 16

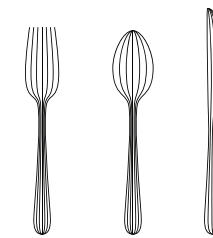
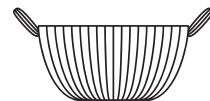
SIDES

HOUSE-MADE FRIES / 8

MIXED FRUIT / 6

SIDE SALAD / 8

100 Gardens lettuce, cucumber, tomato
radish, torn crouton, choice of dressing -
pickled ramp ranch or red wine vinaigrette



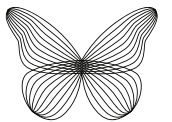
WORLD TO TABLE

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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