

BUVETTE

LIBATIONS

ANDIAMO AMICI / 16

Aperol, Tuaca, Blood Orange
Lemon Thyme Cordial, Prosecco

BERGAMOT BREEZE / 16

Malfy Limone Gin, Bergamot Liqueur
Honey Citrus Syrup, Lemon, Lavender Bitters
Sparkling Grapefruit

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

PISCO PASSION MIMOSA / 15

Villon Cognac, Elderflower Liqueur,
Benedictine, Lychee, Orange Bitters
Sparkling Wine, Club Soda



BEER

D	Wooden Robot Pool Pounder Fruited Sour Ale	12 oz 5.2%	10
R	Sierra Nevada Oktoberfest Festbier	6%	8
A	Hopfly Carolina Crush Wheat Ale	5%	10
F	Triple C Neon Limes Lager	5.7%	9
T	Divine Barrel Dank Zaepa WC IPA	12 oz 6.7%	9
	Birdsong Paradise City IPA	5.3%	9
	Lower Left Coconut Vanilla Blonde	5.2%	9
	Triple C- Dortmund Lager	5.6%	9

B &	Carabas Vanilla Coffee Blonde Ale	4.7%	8
O C	Heist Not From Concentrate IPA	6.8%	13
T A	Devils Logic Lake Loop Rice Lager	4.6%	10
T N	Triple C WC IPA	6.2%	10
L S	Pilot Kolsch Me if You Can Kolsch	5%	11
E S	Red Clay Queen City Common Cider	6.9%	10
	Divine Barrel Hard Orange Soda	5%	11
	Sierra Nevada Trail Pass Non-Alcoholic IPA		8

NON-ALCOHOLIC

SUMMER CITRUS SPRITZ / 14

Zero Proof Gin, Honey Citrus Syrup, Lemon
Mint, Sparkling Grapefruit

TROPICAL SUNRISE FIZZ / 14

Zero Proof Rum, Passion Fruit, Lime, Peach
Blood Orange & Pineapple Foam

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	Malbec - Decero "Remolinos Vineyard," Mendoza, ARG 2019	14/58
S	Tempranillo - Artuke Pies Rotos, Rioja, ESP 2021	16/62
	Bordeaux Blend - Chateau Prieure de Blaignan, Medoc, FR 2016	18/66
	Pinot Noir- Lingua Franca- Willamot Valley, OR 2022	18/66
	Merlot- Chateau Montravel "M", Dorgogne Valley, FR 2015	15/60

	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	Vermentino- Ryme, Coneros, CA, 2023	15/60
S	Chardonnay - Macon Villages, FR 2023	15/60

R	Domaine Houchart Rosé, Cotes de Provence FR 2022	12/54
O	Domaine Les Tresses- Provence France, 2023	16/62
S		
E		

B	Pinot Noir - Lucien Albrecht, Brut Rosé; Cremant d'Alsace, FR	14/58
U	Refosco - Forchir, Prosecco Extra Dry, Veneto, IT	12/54
B	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90

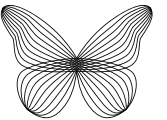
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CULINARIA

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

ZUPPA DI COZZE ALLA CALABRESE / 18

mussels, confit tomatoes, nduja sausage
Calabrese peppers, house-made focaccia

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

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

SALMON* / 12

SHRIMP / 11

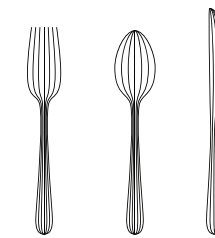
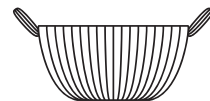
SIDES

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



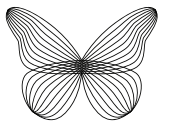
WORLD TO TABLE

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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