

BRUNCH

SHAREABLES

SHRIMP & CRAB CAKES / 18

saffron aioli, fennel & grapefruit salad
fresno pepper

TUNA POKE TACOS* / 16

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

MOROCCAN MEZZE BOARD / 21

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 / 16

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

WAGYU BEEF NIGIRI*/ 24

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

MOROCCAN PIE / 26

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

THE ASADO EXPERIENCE * / 64

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

SIDES

CRISPY BREAKFAST POTATOES / 5

sautéed peppers & onions, Greek spices

FETA SALAD / 18

barrel-aged feta, cucumber, heirloom tomato
cured black olive, red onion, green bell pepper
capers, EVOO, red wine vinegar

BACON / 5

MAINS

WILD BERRY PANCAKES / 22

wildberry compote, creme anglaise

AVOCADO TARTARE* / 17

avocado & caper tartare, poached egg, baguette

BELLAGIO FRITTATA BIANCA/ 19

summer 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

BAKALIAROS SKORDALIA / 22

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

LOMO SALTADO * / 29 ADD EGG FOR 2

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

LAMB BURGER / 19

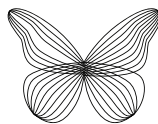
bacon & tomato jam, housemade pickles
smoked gouda, arugula, crispy shallots
spicy aioli, brioche bun, served with fries

PERUVIAN CHICKEN BOWL / 20

aji amarillo chicken, beans and rice, avocado, tomato
choclo, sweet plantains, pickled jalapeno

BELGIAN ENDIVE SALAD / 21

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



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 parties of six or more
*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.*

BUVETTE

COCKTAILS

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

FROSTBITE MIMOSA/ 14

Brut Champagne, St. Germain Liqueur, Lemon Juice
Elderberry Preserve Syrup

CRIMSON MULE /16

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

WARM SPICED GLUHWEIN/ 40

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

Carafe Serves up to 4 guests

BEER

	Wooden Robot Overachiever 5.3%	9	
D R A F T	Sierra Nevada Celebration IPA 12 oz 6%	8	
	Hopfly Black Ale 5%	10	
	Triple C White Blaze 12 oz 6.0%	9	
	Divine Barrel WC IPA 12 oz 6.6%	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	
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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	
N S	Sierra Nevada Trail Pass Non-Alcoholic IPA	8	
E S	Lenny Boy Kombucha	6	

NON-ALCOHOLIC COCKTAILS

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

BY THE GLASS WINES

R E D S	Pinot Noir - Louis Latour "Valmoissine," Provence, FR 2021	15/60	
	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	
	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	
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	W H I T E S	Vinho Verde- Arios Aguafuerte, Portugal, 2022	12/54
Sauvignon Blanc - The Crossing, Marlborough, NZ 2023		14/58	
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	
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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 L E S	Sparkling Rose, Scharffenberger, Mendocino County, CA	14/58
	Prosecco- Col Solivo Extra Dry, Prosecco, IT	13/56
	Chardonnay-Pinot Noir, Veuve Deveaux Grande Reserve, Champagne, FR	30/90