

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

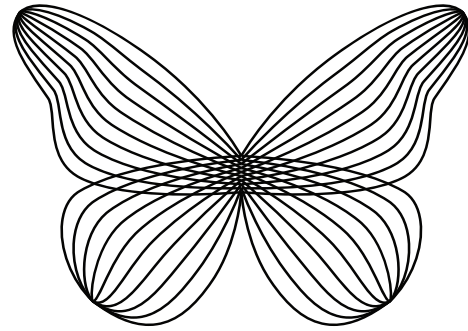
CRIMSON MULE /16

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

WARM SPICED 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

D	Wooden Robot Overachiever Pale Ale 5.3%	9
R	Sierra Nevada Celebration IPA 6.8% 12 oz	8
A	Hopfly Black IPA 5%	10
F	Triple C White Blaze 12 oz 6.0%	9
T	Divine Barrel Czech 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 &	Heist Citraquenche'l Hazy PA 7.5%	13
O C	Triple C WC IPA 6.2%	10
T A	Pilot Kolsch Me if You Can Kolsch 5%	11
L N	Sierra Nevada Trail Pass Non-Alcoholic IPA	8
E S	Lenny Boy Kombucha	6

COZY COQUITO /14

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

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K L GINGER SPICE MOCKTAIL / 14

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

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
	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	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	Riesling - Stoeffler, Riesling, GER 2020	15/60
E	Chenin Blanc - 5:01 Somewhere, Riverland, AST 2023	14/58
S	Tralivio- Sartarelli, Marche, IT 2022	15/60
	Chardonnay - The Calling, Sonoma, CA 2021	15/60

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

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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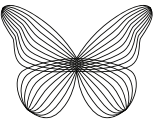


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CULINARIA

SMALL SHAREABLES

MOROCCAN MEZZE BOARD / 21

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 / 14

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

TUNA POKE TACOS* / 16

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

PULLED DUCK AREPAS / 16

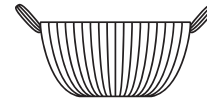
chorizo-spiced pulled duck confit, crema
pickled jalapeños, cilantro

CHILE GLAZED DUCK BREAST / 29

truffle sweet potato, foie gras

WAGYU BEEF NIGIRI* / 24

wagyu, ponzu, foie gras butter



LARGE SHAREABLES

GULLAH PAELLA */ 42

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 / 28

mushroom reduction, parmesan crisp, truffle

MOROCCAN PIE / 26

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

PIRI PIRI CHICKEN BALLOTINE / 26

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 / 29

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

THE ASADO EXPERIENCE * / 64

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

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 / 7

Greek spices, tzatziki
preserved lemon

BELGIAN ENDIVE SALAD / 21

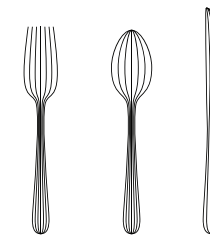
Asian pear, fennel, cara cara oranges,
prosciutto, Marcona almonds, parmesan
warm sherry vinaigrette

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
PARTIES OF SIX OR MORE



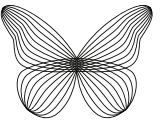
WORLD TO TABLE

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