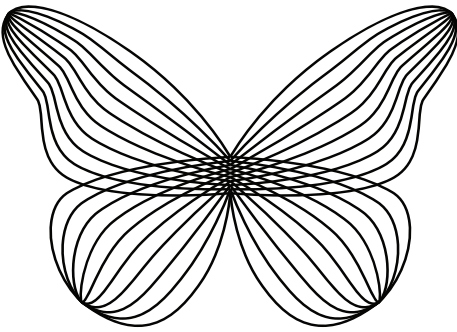


BUVETTE

LIBATIONS

- SOUTHERN BLOOM/ 18
- Southern Star Bourbon, St Germain
Elderflower Liqueur, Aperol, Pineapple
Juice, Honey Citrus Simple, Lemon Juice
- BUTTERED SPICED RUM/ 16
- Brown Buttered Plantation Rum
Chai Simple Syrup, Coconut Milk
- GRAPEFRUIT ROSE MARTINI / 16
- Ford’s Gin, Grapefruit Rose Simple
Cointreau, Lemon Juice
- THE VIOLETTE / 16
- Herradura Blanco, Basil Simple
Lime Juice, Lavendar Bitters
Layered with Creme de Violette
- THE CHEESY BLUE/ 16
- Tito’s Handmade Vodka, Blue Cheese Brine
Thyme Sprigs



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 Uno Mas Mexican Lager	5%	9
Lower Left Chamber Vienna Lager	5.5%	9
Triple C Uncle John’s White Ale	-4.9%	9

B & O C T A T N L S E S	Heist Citraquenche’l Hazy PA	7.5%	13
	Triple C WC IPA	6.2%	10
	Pilot Kolsch Me if You Can Kolsch	5%	11
	Sierra Nevada Trail Pass Non-Alcoholic IPA		8
	Lenny Boy Kombucha		6

CUCUMBER OOLONG TEA (MOCKTAIL) / 14

- N/A Gin, Oolong Tea Simple Syrup, Lime Juice
Cucumber Lime Simple, Citrus Peel Simple, Egg White

M T O A C I

ZINGER (MOCKTAIL)/ 14

- N/A Gin, Lemon Juice, Lemon Peel
Simple Syrup and topped with Grapefruit Soda

WINES BY THE GLASS

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
	Cabernet Sauvignon- Lamadrid- Mendoza, ARG 2020	14/58
	Clos de Siete- Malbec blend- Mendoza, ARG 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 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
	Gessami Penedes- Cuvee Selection, Spain, 2022	14/58
	Licia Albarino- Spain, 2023	15/60
	Chardonnay - The Calling, Sonoma, CA 2021	15/60

R O S É	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

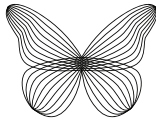


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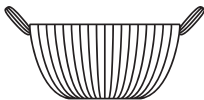
SMALL SHAREABLES

SAFFRON ARANCINI */ 17
activated charcoal, risotto, mozzarella
harissa spiked tomato aioli

MOROCCAN MEZZE BOARD/ 22
pistachio whipped feta, roasted beets salad
muhammara dip, tzatziki, seasonal
vegetables, house-made pita

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
CHEF FAVORITE
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, 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
STAFF FAVORITE
wagyu, ponzu, foie gras butter



LARGE SHAREABLES

MOROCCAN PIE / 28
Golden phyllo, chicken, moroccan
spices almonds, cinnamon, gold raisins

GULLAH PAELLA */ 44
crisped Carolina gold rice pilaf
andouille & chorizo, gulf shrimp, cod
oysters, soffrito, saffron

CRISPY SKIN SALMON */ 36
golden farro hash, smoked morels & pancetta,
English pea puree, asparagus black garlic jus,
miso-yuzu buerre blanc, crispy kombe, salmon
roe

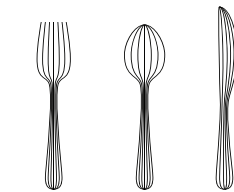
WOODLAND MUSHROOM RISOTTO/ 31
mushroom reduction, parmesan crisp, truffle

BELIZEAN CHICKEN BALLOTINE * / 28
Recado rojo-marinated chicken, recado jus
pickled habanero, crispy plantain chip

BRAISED LAMB SHANK TAGINE / 42
saffron tomato sauce, herbed couscous, pistachio
gremolata, pomegranate, kabocha squash

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



WORLD TO TABLE

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

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

IF YOU USE A CREDIT CARD, WE WILL
CHARGE AN ADDITIONAL 3% TO HELP
OFFSET PROCESSING COSTS.

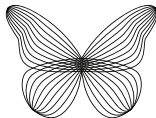
THIS IS NOT MORE THAN WHAT WE PAY IN
FEES. THANK YOU FOR UNDERSTADING!

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