

Bubbles

Bisol, 'Jeio' Brut, Prosecco DOC,
Veneto, Italy NU \$20

Pierre Peters, 'Cuvée de Réserve',
Blanc de Blancs Brut,
Le Mesnil-sur-Oger, Champagne, France NU \$50

White

Bailly-Reverdy, Sancerre, Loire Valley,
France 2023 \$28

Au Bon Climat, 'Los Alamos' Chardonnay,
Santa Barbara, California, USA 2022 \$35

Rosé

Clos Sainte Magdeleine, Côtes de Provence,
France 2022 \$29

Red

Podere Sapaio, 'Volpato', Bolgheri DOC,
Tuscany, Italy 2022 \$35

Domaine Germaine, Hautes-Côtes
de Beaune, Burgundy, France 2022 \$48

Beer

Peroni Lager (Italy) \$17

Allagash White (Maine) \$17

Menabrea Lager (Italy) \$17

V= Vegetarian VE= Vegan LF= Lactose Free GF= Gluten Free SC= Sustainably Certified LS= Locally Sourced

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Charges for in-room dining at The Surrey, A Corinthia Hotel, include a 20% gratuity, added for your convenience, which is distributed directly to your service staff; an administrative delivery fee of \$10.00 which is retained by the Hotel to defray overhead costs; and all applicable taxes. Any additional gratuity is optional, but most appreciated.

Cocktails

Casa Tua \$32

Carpano Antica Sweet Vermouth, Campari,
Aperol, Lime, Orange & Prosecco

Leti's Jimadores \$25

Centinela Reposado, Lime, Jalapeño & Agave

The Aztec Roots \$25

Akul Mezcal, Ginger, Mint & Lime

Sir Martin Martini \$28

Beluga Transatlantic Vodka, Sherry Fino &
Tanqueray 10 Gin

Ginger Passion Fruit Martini \$32

ALB Vodka, Ginger Falernum, Passion Fruit &
Cranberry

Ale's Negroni \$33

Akul Mezcal, Campari, Antica Formula Sweet
Vermouth & Orange Mousse

Mocktails

Mango Twist \$24

Mango, Agave, Ginger & Lime

Flower Sour \$24

Grapefruit, Lime, Rose Syrup &
Elderflower Tonic Water

Cucumber Mint Cooler \$24

Cucumber, Mint, Lemon & Club Soda

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Mocktails, cont.

Pink Mountain \$20
Ginger Ale, Citrus, Ginger & Pomegranate

Breeze \$20
Mint, Basil, Citrus, Simple Syrup & Club Soda

Beverages

Coca-Cola \$9
Diet Coca-Cola \$9
Sprite \$9
Fever Tree Club Soda \$9
Fever Tree Tonic Water \$9
Fever Tree Ginger Ale \$9
Fever Tree Ginger Beer \$9

Juice Bar

Freshly Squeezed Orange Juice \$14
Freshly Squeezed Grapefruit Juice \$14
Green Juice \$14
Kale, Apple, Cucumber & Lemon
Detox Wellness Shot \$10
Ginger, Lemon, Honey & Turmeric
Power Wellness Shot \$10
Celery, Coconut, Cucumber & Lime

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Coffee & Tea

(Decaf Available Upon Request)

All Coffee & Tea Options are Sustainably Certified

Espresso \$7

Espresso Doppio \$10

Macchiato \$10

Americano \$10

Cappuccino \$12

Latte \$12

Cold Brew \$12

Nitro Cold Brew \$12

Matcha Latte \$12

Freshly Brewed Pot of Coffee

Small \$12 Large \$16

Selection of Palais des Thés \$14

Golden Darjeeling, Breakfast Tea,
Earl Grey, Sencha, Arake, The Vert a la
Menth, Grand Jasmine Imperial &
Rooibos Bourbon

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Late Night Menu

Available 11pm to 6am

Antipasti

Miky's Salad \$27 (VE)

Lentils, Ancient Grains, Greens, Avocado &

Caesar Salad \$28

Baby Gem Lettuce, Parmigiano Reggiano,
Herb Crostini & Caesar Dressing

Add ons: Chicken \$17 Salmon \$26 Lobster \$32

Formaggi \$38

Selection of Soft, Semi-Soft and Hard Cheeses
served with Homemade Bread, Marinated
Olives & Honey

Charcuterie \$38 (LF)

Selection of Cured Meats, Homemade Bread,
Marinated Olives & Assorted Nuts

Primi

Mezzi Rigatoni al Ragout del Borgo \$42 (LS)

Beef, Veal and Pork Ragout with
San Marzano Tomatoes

Cavatelli al Pomodoro e Basilico \$34 (LS)

San Marzano Tomatoes, Parmigiano Reggiano
& Basil

* Substitute Gluten-Free Penne Pasta \$4.50 *

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Secondi

Wagyu Cheeseburger \$42

Grass-Fed Beef Patty, Smoked Mary Rose Sauce,
Onions & Cheese
served with french fries

Chicken Paillard \$40 (LS, GF)

Grilled Chicken Breast, Arugula, Cherry Tomatoes,
Parmigiano Reggiano & Lemon

Lochduarte Salmon \$52 (GF)

Alla Plancha, Zucchini Purée, Green Beans
& Salmoriglio

Beef Medallion (8oz) \$78 (GF)

Filet Mignon, Roasted Potatoes & Demi-Glace

Contorni

Roasted Potato, Rosemary & Olive Oil \$16 (V)

French Fries \$16 (V)

Sauteed Spinach \$16 (GF, VE)

Dolci

Casa Tua Tiramisu \$20

Assorted Italian Cookies \$20 (V)

Gelato (Assorted Seasonal Flavors) \$20 (V)

Sorbet (Assorted Seasonal Flavors) \$20 (LF, VE)

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