

Surreal

Here the imaginary is what tends to become real ...



FIRST BITES

Oysters

1/2 dozen 21 / Dozen 36

Black Panther Ceviche \$ 22

Fresh catch fish*, crispy wakame, squid ink leche de tigre, sweet potato puree

Swordfish Carpaccio \$ 22

Sliced swordfish loin*, flaming totopos, radishes, spicy sauce, olives

Crispy Oysters \$ 18

Remoulade, fresno peppers, shishito peppers, sesame and paprika, roasted garlic

French Onion Soup \$ 16

Veal stock, onion compote, smoked Gouda, Muenster, housemade sourdough

Beet Tartare \$ 20

Beets, peanuts, vegan egg yolk, vegan mayo, chickpea crisps

Cheese Charcuterie \$ 24

Selection of 3 cheeses, focaccia, sweet and sour apricot jam, Mortadella, Prosciutto

Caesar Salad \$ 19

Organic salanova lettuce, puffed rice noodle, house caesar dressing.

Add on: Chicken 12/Salmon 15/ Shrimp 15/ Scallops 18

Chinese Caribbean Noodle Chicken Salad \$ 20

Rice angel hair noodles, fresh pineapple, pan seared chicken breast, house unique caribbean-asian dressing, fresh veggies

OUR PRIDE AND JOY

Steak a la Parilla \$ 53

10 oz grilled NY strip*, crispy yucca, mint-cilantro mojo, guasacaca, salsa criolla, grilled cheese foam

Crispy Pillow Tuna Poke \$ 23

Sushi grade tuna*, jalapeños, mango, wakame, togarashi, rice paper, avocado, sushi rice

Scallops & Mezcal Clouds \$ 38

roasted fennel, celery root puree, mezcal and lime air

Whole Butterflied Branzino \$ 54

wild caught branzino, citrus chimichurri, saffron aioli, mole sauce, organic corn tortilla

Surreal Style Jumbo Lump Crab Cake \$ 40

Roasted leeks cream, parmesan, pineapple remoulade, lime zest

Surreal Chinese Fried Rice \$ 30

Bok choy, shrimp, chicken breast, pork, daikon pickles, Chinese plum dressing, sunny side up egg, peanuts

The Pork Chop \$ 46

22 oz bone in pork chop*, apple and rhubarb puree, aromatic pork jus, cipollini onions

Short Rib Ragù \$ 29

Pappardelle, braised short rib, san marzano tomato

Add on: Burrata 8

LAND AND SEA

Fish N' Chips \$ 22

Battered cod, fries, cappers aioli

Footlong Hotdog \$ 24

Beef sausage, crispy garlic, oaxaca cheese, cabbage relish, crumbled bacon

Fried Half Chicken \$ 28

Papaya-miso dressing, pineapple-yuzu barbecue, fried potatoes

Cauliflower Nation \$ 23

Mole, cauliflower, mixed greens, citrus chimichurri

Passion-Q Burger \$ 19

100% organic ground beef*, Syrah caramelized onion, maple Bacon, passion fruit BBQ, white Cheddar cheese, arugula, pickles, atomic fries

Causa Frita \$ 29

Aji amarillo mashed potatoes, citric artichoke puree, scallops, shrimp with saltado sauce

Pan Seared Salmon \$ 36

7 oz organic salmon*, confit potatoes, citrus-broccoli puree, beet reduction, blood orange gel, asparagus

Veal MacParm \$ 37

Breaded organic veal sirloin, marinara sauce, mac and cheese

Caribbean BBQ Ribs \$ 30

14 hour sous vide baby back pork ribs (half rack), passionfruit glaze, atomic fries

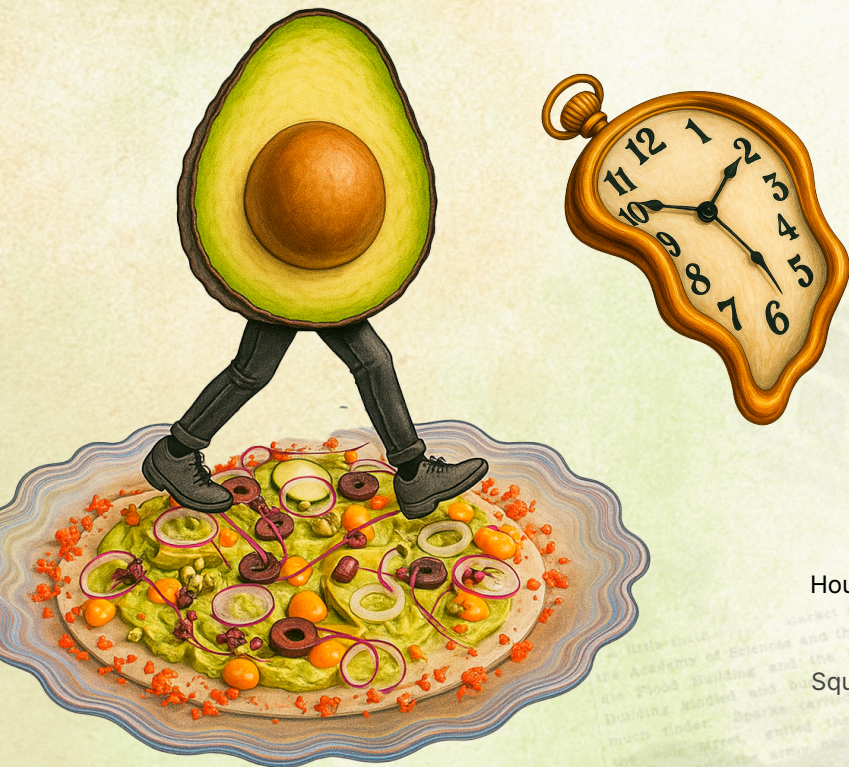


PLATE PARTNERS

Atomic Fries \$6

Mac and Cheese \$8

Mixed Green Salad \$6

Asparagus \$6



PIZZAS

Marguerita \$ 19

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

Dark Ocean \$32

Squid Ink, scallops, shrimps, citrus gel, red bell pepper cream, seaweed salad

Pepperoni Honey \$ 21

House-made tomato sauce, pepperoni, spicy garlic-chili honey

Bianca Verde \$ 20

Ricotta and leeks sauce, mozzarella, house pesto, fresh basil

Seasonal Pizza \$24

Chef's rotating pizza featuring seasonal ingredients

Capricciosa \$ 22

House-made tomato sauce, wild mushrooms, prosciutto



PASTAS

Tonnarelli Frutti di Mare \$34

Artisan Italian Pasta nero di sepia, Calamari, Scallops, Shrimps, Clams, Chorizo Crumble.

Bucatini Marinara \$ 22

Homemade san marzano tomato sauce, garlic, basil
Add on: Chicken 12/Salmon 15/ Shrimp 15/ Scallops 18

Bucatini Alfredo \$ 22

Artisanal italian pasta, house made alfredo sauce
Add on: Chicken 12/Salmon 15/ Shrimp 15/ Scallops 18

Lasagna Lovers \$ 27

Bolognese sauce, bechamel, mixed greens, dehydrated sourdough

PIZZA TOPPINGS

Prosciutto \$ 5

Pepperoni \$ 5

Anchovies \$

Burrata \$ 8

Mortadella \$ 5

Mushrooms \$ 3

Cherry Tomatoes \$ 3

Red Onions \$ 3

Jalapenos \$ 3

Arugula \$ 3

Olives \$ 3

Extra Cheese \$ 4



DESSERTS

Chocolate Lava Cake Service \$ 21
Make it a double! \$ 31

Vanilla soft serve ice cream, chocolate, feuilletine, dulce de leche

“Guangerine” New York Cheesecake \$ 15
 Guava and tangerine, cream cheese, butter cookie

Reinvented Key Lime Pie \$ 13
 Lemon foam, meringue, graham crackers, yuzu gel

Joy Soft Serve \$ 13
 Ube soft serve, salted peanut caramel, lemon ginger syrup, honeycomb toffee, waffle pieces

Upside Down Impossible Pineapple-Flan Cake \$ 15
 Passion fruit syrup, pound cake, vanilla flan, coconut ice cream



LAST CALL LIBATIONS

Maple Dreams \$ 16

Haku Vodka | Coffee Liqueur
 Spiced Maple | Espresso

Cafe Bombon \$ 15

Cruzan Rum | Licor 43 | Espresso
 Condensed Milk | Dalgona Coffee

Amarula \$ 17

Fernet Branca \$ 16

Sagamore Amaro \$ 15

Montenegro Amaro \$ 21

Nonino Quintessentia Amaro \$ 21



COFFEE SERVICE

Drip Coffee \$ 4.75

Classic Julius Meinl

Espresso

Single \$ 3.50 | Double \$ 4

Cappuccino \$ 5

Latte \$ 5.75

Caramel | Chocolate

Vanilla | Seasonal

Hot Tea Selection \$ 5

English Breakfast | Earl Grey

Green | Peppermint | Chamomile

COCKTAILS

Eclipse in Bloom \$ 16

Haku / Pamplemousse / Blueberries / Lemon /
 Basil

Lemon Cloud \$ 19

Haku / Limoncello / Gran Gala / Lemon /
 Vanilla / Condensed Milk / Lemon Foam

Electric Berry Dreamwave \$ 16

Hornitos / Gran Gala / Strawberry / Shiso /
 Jalapeños / Coriander

Pagoda Sunset \$ 17

Haku / Coconut / Lime / Melon / Kaffir / Ginger /
 Lemongrass / Sakura / Cardamom / Thai Chili

Gin of the Lotus \$ 16

Roku / Lychee / Figs / Citrus Honey / Oolong Tea

Caribbean Heritage \$ 15

Cruzan / Pineapple / Coconut / Condensed Milk

Surreal Mojito \$ 16

Cruzan / Guanabana / Lime / Mint / Pink Peppercorns

Maple Dreams \$ 17

Haku / Coffee Liqueur / Spiced Maple / Espresso

Parallel Universe Passion \$ 16

Pisco / Passion Fruit / Lime / Rosemary / Long Pepper /
 Allspice / Egg Whites*

Time-Traveler's Tipple \$ 20

Maker's Mark / Corn Flakes / Oats / Apricots / Dates /
 Raisins / Caraway / Aromatic Bitters

Enchanting Illusions \$ 17

Aperol / Limoncello / Citrus Honey
 / Club Soda / Sparkling Wine

Enchanted Lemonade \$ 11

Lemon / Lime / Condensed Milk /
 Blue Spirulina

BEER

ROTATING DRAUGHT

Rotating Seasonal \$ 8

NON-ALCOHOLIC

Athletic Free Wave Hazy IPA / Can \$ 6
 Athletic Brewing Company {Connecticut}

Lagunitas IPNA / Bottle \$ 6
 Lagunitas {California}

Peroni 0.0 / Bottle \$ 7
 Peroni Brewery {Italy}

BOTTLES & CANS

Gold Apple Hard Cider / Bottle \$ 7
 Strongbow {United Kingdom}

Peroni Lager / Bottle \$ 8
 Peroni Brewery {Italy}

Sapporo / Bottle \$ 7
 Sapporo Brewery {Japan}

Siren's Lure Saison Ale / Can \$ 7
 Fair Winds Brewing Company {Virginia}

Howling Gale IPA / Can \$ 7
 Fair Winds Brewing Company {Virginia}

Guinness Draught / Bottle \$ 7
 Guinness Brewery {Ireland}

SELTZERS

CANS

- **Vodka Seltzers / Can \$ 8**

Beverages marked with the symbol



indicate that the beverage does not
 contain alcohol or can be prepared as
 a zero-proof version upon request.



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

Allergies: we care deeply about your safety. Please let your server know about any allergies, and we'll do our best to accommodate. Please note: Our kitchen handles gluten and shellfish. Cross-contact is possible.

Gratuity: customary gratuity of 22% will be added to checks for parties of 6 or more.

