

Surreal

BRUNCH

APPETIZER

Roasted beet & Goat Cheese Salad

Roasted Golden Beets, arugula, creamy goat cheese, caramelized walnuts,
balsamic glaze

Tropical Salad

Mixed greens, passion fruit and coconut milk dressing, chipotle ricotta, arepa crust

MAIN COURSE

Bikini Croque Madame

Honey turkey breast, cotto ham, swiss cheese, mayo deli, homemade white
bread, bechamel, sunny side egg*

Avocado Toast

Egg yolk cream, chile cascabel, burrata, mix greens & breakfast potatoes

Pancake, Egg & Bacon

House made pancake, 2 eggs, bacon

DESSERT

Vanilla Soft Serve

Waffle Cone Chocolate Pearls.

Red Velvet Cookie

white chocolate, cream cheese whipped ganache

2026 Restaurant Week, choose one of each section \$35 per person