

SPARKLING WINES

SPARKLING 750 ML	BTL
GRUET 'GOLD LABEL' BRUT, NEW MEXICO, USA	55
BORTOLOTTI, PROSECCO, VALDOBBIADENE, ITALY	64
RAVENTO BLANC DEL RUI ANOIA, CONCA, SPAIN	64
CHAMPAGNE 750ML	BTL
VEUVE CLICQOT YELLOW LABEL, REIMS, FRANCE	118
LANSON BLACK LABEL BRUT, REIMS, FRANCE	164
DOM PERIGNON, MOET&CHANDON, FRANCE	335
LOUIS ROEDERER, "CRISTAL," FRANCE	500

HALF BOTTLES

WHITE	375ML
SILVERADO VINEYARDS SAUV BLANC NAPA, USA	39
PAUL BLANCK GEWURZTRAMINER, ALSACE, FRANCE	47
GRANBAZAN ALBARINO, RIAS BAIXAS, SPAIN	38
NICOLAS FEUILLETTE BLUE LABEL BRUT, FRANCE	60
RED	375ML
CLOS LA COUTALE MALBEC BLEND, CAHORS, FRANCE	42
MOCALI ROSSO DI MONTALCINO, TUSCANY, ITALY	44
SILVERADO VINEYARDS CABERNET SAUV, NAPA, USA	55

WINE LIST

WHITE 750ML	BTL
LA CADALORA PINOT GRIGIO, TRENTINO, ITALY	66
J VINEYARDS PINOT GRIS, RUSSIAN RIVER, USA	66
SELBACH 'INCLINE' RIESLING, MOSEL, GERMANY	54
LAGOON HILL SAUVIGNON BLANC, NEW ZEALAND	46
DOMAINE DE LA PERRIER, LOIRE, FRANCE	58
CAILLBOURDIN, POUILLY-FUME, LOIRE, FRANCE	64
WOLFFER ESTATE CHARDONNAY, LONG ISLAND, USA	47
CUVAISON CHARDONNAY, NAPA, USA	55
JOSEPH DROUHIN ST VERAN, MACONNIS, FRANCE	92
FLOWERS CHARDONNAY, SONOMA, USA	88

RED 750 ML	BTL
FOG DOG PINOT NOIR, SONOMA, USA	58
LA RIOJA 'VINA ARDANZA' RIOJA RESERVA, SPAIN	90
SILVERADO VINEYARDS MERLOT, CALIFORNIA USA	68
DUCKHORN MERLOT, NAPA, USA	98
ALTOS LAS HORMIGAS 'TERROIR' MALBEC	
UCO VALLEY, ARGENTINA	49
HENDRY 'BLOCK 7 & 22' ZINFANDEL, NAPA, USA	98
LACHAPPELLE CALON, BORDEAUX,	
ST ESTEPHE, FRANCE	85
SLINGSHOT, CABERNET SAUVIGNON, NAPA, USA	110
JORDAN CABERNET SAUVIGNON, NAPA, USA	142
CIACCI PICCOLOMINI MONTALCINO, ITALY	135

ROSE 750ML	BTL
CHATEAU PAS DU CERF, PROVENCE, FRANCE	55



AT THE SURREY

BREAKFAST MENU

SERVICE: 6:00 AM – 10:30 AM (MONDAY – FRIDAY) 6:00 AM – 11:00 AM (SATURDAY – SUNDAY)

CONTINENTAL CROISSANT, YOGURT PARFAIT HARD-BOILED EGG COFFEE OR HOT TEA ORANGE JUICE OR GRAPEFRUIT JUICE \$26
BRIOCHE FRENCH TOAST ORANGE BUTTER PASSION FRUIT SYRUP \$16
BUTTERMILK PANCAKES WHIPPED LEMON RICOTTA, MAPLE SYRUP \$16
HAM AND CHEESE CROISSANT EGGS SUNNY SIDE UP, HOME FRIES SAUCE MORNAY \$17
VERMONT FARM FRESH EGGS, ANY STYLE TOASTED BRIOCHE, HOME FRIES \$15

DB SMOKED SALMON CREAM CHEESE, DILL, LEMON, AVOCADO CHOICE OF BAGEL \$21
WILD MUSHROOM QUICHE ARROWLEAF SPINACH, GOAT CHEESE, CHIVES \$19
VERMONT EGG OMELETTE “AUX FINES HERBES” \$15 ADD HAM, MUSHROOMS, SPINACH, PEPPERS ONIONS, GRUYERE OR CHEDDAR CHEESE \$3 PER CHOICE
MAINE PEEKYTOE CRAB BENEDICT WILTED SPINACH, POACHED EGG, SAUCE CHORON \$24
BAVETTE STEAK AND EGGS ARUGULA SALAD, POMMES ROSTI, TOMATO CONFIT \$21

COCKTAILS, BEER AND WINE

WHITE	4OZ GLS	BEER / CIDER	12OZ BTL
LA CADALORA PINOT GRIGIO, TRENTINO, ITALY	13	OMMEGANG RARE VOS, AMBER ALE, BELGIUM	10
J VINEYARDS PINTO GRIS, RUSSIAN RIVER, USA	14	SIX POINT SWEET ACTION, WHEAT ALE	
LAGOON HILL, SAUVIGNON BLANC, NEW ZEALAND	13	BROOKLYN, USA	10
WOLFFER ESTATE CHARDONNAY, LONG ISLAND, USA	15	HEINEKEN PALE LAGER, NETHERLANDS	10
		AMSTEL LIGHT LAGER, NETHERLANDS	10
		DOCS DRAFT HARD CIDER, HUDSON VALLEY, USA	10
RED	4OZ GLS	COCKTAIL	2OZ SPIRITS
FOG DOG PINOT NOIR, SONOMA, USA	14	SCREWDRIVER, GREY GOOSE AND ORANGE JUICE	16
SILVERADO VINEYARDS MERLOT, CALIFORNIA, USA	18	CUBA LIBRE BACARDI AND COKE	16
ALTOS LAS HORMIGAS ‘TERROIR’ MALBEC, UCO VALLEY, ARGENTINA	14	VODKA CRANBERRY, TONIC OR SODA	16
JOEL GOTT CABERNET SAUVIGNON, NAPA, USA	18	HIGHBALL WHISKEY AND GINGER ALE	16
		MIMOSA PROSECCO AND ORANGE JUICE	16
ROSÉ	4OZ GLS		
WOLFFER ESTATE, LONG ISLAND, USA	14		
CHATEAU PAS DU CERF, PROVENCE, FRANCE	16		
SPARKLING / CHAMPAGNE	4OZ GLS		
GRUET GOLD LABEL BRUT, NEW MEXICO, USA	14		
BORTOLOTTI, PROSECCO VALDOBBIADENE. ITALY	15		
RAVENTOS BLANC ‘L’HEREU’ BRUT CONCA, SPAIN	16		
VEUVE CLICQOT YELLOW LABEL, REIMS, FRANCE	28		

VODKA COCKTAILS

\$95

BASIL LIME GIMLET
BASIL LEAVES, LIME JUICE
GREY GOOSE

OR

MOSCOW MULE
FRESH MINT, LIME JUICE, GINGER BEER
GREY GOOSE

GIN COCKTAILS

\$68

ROSE MARIE
GRAPEFRUIT JUICE, ROSEMARY SPRIG
BOMBAY SAPPHIRE

OR

NO. 20
APPLE JUICE, LEMON JUICE, HONEY
BOMBAY SAPPHIRE

TEQUILA COCKTAILS

\$100

BLACKBERRY MINT MARGARITA
BLACKBERRIES, MINT, LIME JUICE
SIMPLE SYRUP, PATRÓN SILVER

OR

THE 76TH ST.
LIME, CLUB SODA
ORANGE BITTERS, PATRÓN SILVER

BOURBON COCKTAILS

\$104

BLOOD AND SAND
SWEET VERMOUTH, CHERRY BRANDY
ORANGE JUICE, HUDSON BABY BOURBON

OR

VANILLA OLD FASHIONED
VANILLA BEAN, ORANGE BITTERS
HUDSON BABY BOURBON

OR

BROWN DERBY
GRAPEFRUIT JUICE, HONEY
HUDSON BABY BOURBON

RUM COCKTAILS

\$60

DARK AND STORMY
GINGER BEER, LIME JUICE
DUE NORTH DARK RUM

OR

GOLDEN AGE
CHERRY BRANDY, LIME JUICE
SIMPLE SYRUP, BITTERS
DUE NORTH DARK RUM

BREAKFAST MENU

SERVICE: 6:00 AM – 10:30 AM (MONDAY – FRIDAY) 6:00 AM – 11:00 AM (SATURDAY – SUNDAY)

VIENNOISERIES

CROISSANT
PAIN AU CHOCOLAT
RAISIN CROISSANT
\$12

FRESH FRUIT
SLICED SEASONAL FRUITS
\$11

YOGURT PARFAIT
WHIPPED YOGURT, CITRUS GELÉE
BERRIES, GRANOLA
\$12

STEEL CUT OATMEAL
SAUTERNES-SOAKED RAISINS, BROWN SUGAR
\$12

SELECTION OF CEREALS

CHEERIOS
RAISIN BRAN
RICE KRISPIES
SPECIAL K
\$11

SIDE DISHES
BREAKFAST SAUSAGE
BACON
HOME FRIES
\$9

ALL DAY DINING MENU

SERVICE: 10:30 AM – 11:00 PM (MONDAY – FRIDAY) 11:00 AM – 11:00 PM (SATURDAY – SUNDAY)

CAULIFLOWER VELOUTÉ
PICKLED RAISINS, ALMONDS, CAPERS
\$18

BIBB LETTUCE SALAD
GRAPES, WALNUTS, BLUE CHEESE
SHERRY VINAIGRETTE
\$16

SHRIMP COCKTAIL
BIBB LETTUCE, COCKTAIL DRESSING, LEMON
\$21

TRADITIONAL COBB SALAD
HARD-BOILED EGG, BACON, AVOCADO
RED WINE VINAIGRETTE
\$19
WITH GRILLED CHICKEN \$31
WITH GRILLED SHRIMP \$29

GRILLED CHEESE SANDWICH
PICKLES, MESCLUN GREENS
FRENCH FRIES
\$19

EGGPLANT PANINI
GREEN ZUCCHINI, BASIL, TOMATO
\$22

BUTTERMILK PANCAKES
WHIPPED LEMON RICOTTA, MAPLE SYRUP
\$16

ROASTED TURKEY CLUB
ROASTED TURKEY BREAST, TOASTED BRIOCHE
LETTUCE, TOMATO, CRISPY BACON, AVOCADO
\$26

SMOKED SALMON CLUB
AVOCADO, ARUGULA, RED ONION
CRÈME FRAICHE
\$24

PRIME DRY AGED BEEF SLIDERS
CARAMELIZED ONIONS
TOMATO, LETTUCE
AGED VERMONT CHEDDAR
FRENCH FRIES
\$23

ROASTED BAVETTE STEAK
WATERCRESS, TOMATO CONFIT, POMMES ROSTI
\$37

PAN SEARED SALMON
FARRO, BASIL PESTO, WILD MUSHROOMS, SAUCE VIERGE
\$36

SPAGHETTI BOLOGNESE
AGED PARMESAN CHEESE
GROUND BEEF, TOMATO SAUCE
\$23

VERMONT FARM FRESH EGGS, ANY STYLE
TOASTED BRIOCHE, HOME FRIES
\$15

COCKTAILS



OUR EXCLUSIVE COCKTAIL PROGRAM BRINGS CLASSIC CONCOCTIONS TO YOU IN THE COMFORT OF YOUR SALON OR SUITE, TWENTY-FOUR HOURS A DAY. SIMPLY CHOOSE A COCKTAIL AND A SURREY MIXOLOGIST WILL BRING ALL THE ACCOUTREMENTS REQUIRED FOR 4-5 PERFECT DRINKS. YOUR PERSONAL BARTENDER WILL CRAFT THE FIRST ROUND FOR YOU. MIX THE ADDITIONAL ROUNDS YOURSELF OR REQUEST SERVICE AGAIN — THE CHOICE IS YOURS.



BEVERAGE

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE
TOMATO
CRANBERRY
SMALL \$8 / LARGE \$12

COFFEE

SMALL POT \$10 / LARGE POT \$14
2-3 CUPS / 5-6 CUPS

ESPRESSO

SINGLE \$8 / DOUBLE \$10
CAPPUCCINO \$10 / LATTE \$10
LARGE CAPPUCCINO \$16 / LARGE LATTE \$16

HOT CHOCOLATE

\$10

SELECTION OF TEAS

ENGLISH BREAKFAST
EARL GREY
GREEN
CHAMOMILLE
MINT
\$10

WATER

STILL OR SPARKLING
SMALL \$7 / LARGE \$14

SODA

COKE
DIET COKE
COKE ZERO
SPRITE
GINGER ALE
CLUB SODA
TONIC WATER
\$6

SPECIALTY COFFEES

SPANISH COFFEE
TIA MARIA, RUM, COFFEE, WHIP CREAM

IRISH COFFEE
LA COLOMBE COFFEE, IRISH WHISKEY, WHIP CREAM
\$14

LATE NIGHT MENU

SERVICE: 11:00 PM – 6:00 AM

CAULIFLOWER VELOUTÉ
PICKLED RAISINS, ALMONDS, CAPERS
\$18

TRADITIONAL COBB SALAD
HARD-BOILED EGG, BACON, AVOCADO
RED WINE VINAIGRETTE
\$19
WITH GRILLED SHRIMP \$29
WITH GRILLED CHICKEN \$31

EGGPLANT PANINI
GREEN ZUCCHINI, BASIL, TOMATO
MOZZARELLA CHEESE
\$22

ROASTED TURKEY CLUB
ROASTED TURKEY BREAST, TOASTED BRIOCHE
LETTUCE, TOMATO, CRISPY BACON, AVOCADO
\$26

SHRIMP COCKTAIL
BIBB LETTUCE, COCKTAIL DRESSING, LEMON
\$21

PRIME DRY AGED BEEF SLIDERS
CARAMELIZED ONIONS, TOMATO, LETTUCE
AGED VERMONT CHEDDAR, FRENCH FRIES
\$27

SPAGHETTI BOLOGNESE
AGED PARMESAN CHEESE
GROUND BEEF, TOMATO SAUCE
\$23

VERMONT FARM FRESH EGGS, ANY STYLE
TOASTED BRIOCHE, HOME FRIES
\$15

BUTTERMILK PANCAKES
WHIPPED LEMON RICOTTA, MAPLE SYRUP
\$16

CHILDREN'S MENU

SERVICE: 10:30 AM – 11:00 PM (MONDAY – FRIDAY) 11:00 AM – 11:00 PM (SATURDAY – SUNDAY)

GRILLED CHEESE SANDWICH
PICKLES, MESCLUN, GREENS
FRENCH FRIES
\$19

PRIME DRY AGED BEEF SLIDERS
CAMELIZED ONIONS, TOMATO, LETTUCE
AGED VERMONT CHEDDAR, FRENCH FRIES
\$25

SPAGHETTI BOLOGNESE
AGED PARMESAN CHEESE
GROUND BEEF, TOMATO SAUCE
\$23

BUTTERMILK PANCAKES
WHIPPED LEMON RICOTTA, MAPLE SYRUP
\$16

ALL IN-ROOM ORDERS WILL BE POSTED TO YOUR ACCOUNT. AN ADDITIONAL \$7.00
ADMINISTRATIVE FEE, SALES TAX, AND 17% SERVICE CHARGE WILL BE ADDED TO YOUR FOLIO.

DESSERT MENU

SERVICE: 10:30 AM – 6:00 AM (MONDAY – FRIDAY) 11:00 AM – 6:00 AM (SATURDAY – SUNDAY)

MOLTEN CHOCOLATE CAKE
COFFEE ICE CREAM
\$14

SEASONAL TARTELETTE
FRESH FRUITS, VANILLA ICE CREAM
\$14

DB SUNDAE
CHOCOLATE AND VANILLA ICE CREAM
CHERRIES, WHIPPED CREAM, CARAMELIZED NUTS
\$14

SELECTION OF
HOMEMADE ICE CREAMS
\$10

SELECTION OF
HOMEMADE SORBETS
\$10

ALL IN-ROOM ORDERS WILL BE POSTED TO YOUR ACCOUNT. AN ADDITIONAL \$7.00
ADMINISTRATIVE FEE, SALES TAX, AND 17% SERVICE CHARGE WILL BE ADDED TO YOUR FOLIO.

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