



Suraya

GARDEN

# COCKTAILS

“In the sweetness of friendship; let there be laughter and the sharing of pleasures.” —KHALIL GIBRAN

11½

## LACE & LINENS



*elderflower, saffron sugarcube,  
bitters & bubbles*

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13½

## SAND & FOAM



*espolon blanco tequila, yuu baal mezcal,  
pistachio, sea beans, lime & rose water*

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12½

## THE PROPHET



*knob creek rye, herbal liqueur, jallab,  
bitters & orange blossom water*

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12½

## THE POET



*bluecoat gin, génépy, cucumber, za'atar,  
limon omani & aquafaba*

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11½

## BUILDERS OF BRIDGES



*pineapple-baharat shrub, vodka &  
fevertree ginger beer*

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13½

## THE GOLDEN BELT



*bluecoat barrel finished, toki, laphroaig,  
turmeric, burnt honey, coriander & arak*

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# BEER

6½

## ALMAZA PILSNER (BOTTLE)

BEIRUT, LEBANON

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## LOVE CITY UNION IPA (BOTTLE)

PHILADELPHIA, PA

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## DOWNEAST CIDER (BOTTLE)

BOSTON, MA

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# WINES BY THE GLASS

## WHITES

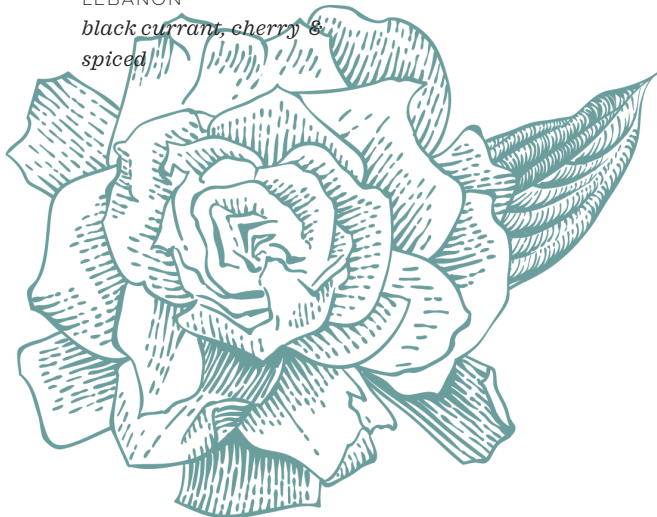
- 10½ **MOSCHOFILERO/  
RHODITIS**  
Notios, 2017  
NEMEA, GREECE  
*lush lemon, rose petals &  
crisp*
- 11 **VERDICCHIO**  
Sartarelli, 2017  
MARCHE, ITALY  
*lime zest, almonds &  
zippy*
- 11½ **OBEIDI/  
CLAIRETTE/  
SAUVIGNON  
BLANC**  
Massaya, 2017  
MOUNT LEBANON,  
LEBANON  
*white peach, fresh & long*

## REDS

- 11 **NERELLO  
MASCALÈSE**  
Palazzo Malgara, 2015  
SICILY, ITALY  
*cherry, aromatic &  
earthy*
- 11½ **GRENACHE/  
CINSAULT**  
Massaya, 2016  
BEKAA VALLEY,  
LEBANON  
*raspberry, black pepper  
& fresh*
- 14½ **CINSAULT/  
CABERNET  
SAUVIGNON**  
Château Musar, 2015  
BEKAA VALLEY,  
LEBANON  
*black currant, cherry &  
spiced*

## SPARKLING

- 12½ **LACRIMA ROSÉ**  
Luchetti  
MARCHE, ITALY  
*strawberry, white peach &  
floral*
- 11½ **CAVA**  
Casas del Mar  
PENEDES, SPAIN  
*apples, apricot & bready*



# WINES BY THE BOTTLE

## WHITES

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58 **NARINCE**  
Vinkara, 2017  
ANATOLIA, TURKEY  
*lemon, orange blossom & zippy*

64 **SAUVIGNON BLANC**  
Domaine Francis Blanchet,  
2017  
LOIRE VALLEY, FRANCE  
*meyer lemon, lime zest & flinty*

62 **VERMENTINO**  
Tenute Soletta, 2016  
SARDINIA, ITALY  
*apple, orange blossoms + fresh*

59 **CODA DI VOLPE**  
Terredora di Paolo, 2017  
CAMPANIA, ITALY  
*quince, lemon zest & soft*

68 **GRILLO**  
Calabretta, 2015  
SICILY, ITALY  
*bright lemons & zippy*

56 **PETILLANT**  
Avinyo, 2017  
PENEDES, SPAIN  
*honeysuckle, almonds & spritzzy*

56 **EMIR**  
Turasan, 2016  
ANATOLIA, TURKEY  
*fresh lime, pear & white flowers*

57 **SOAVE**  
Tenuta Santa Maria, 2017  
VERONA, ITALY  
*white stone fruit, vanilla & balanced minerality*

79 **PETITE ARVINE**  
Ottin Elio, 2017  
AOSTA VALLEY, ITALY  
*white grapefruit, wet stone & pepper*

85 **MARSANNE**  
Domaine Chevalier, 2015  
CÔTES DU RHÔNE, FRANCE  
*bright citrus fruit, herbaceous & mineral forward*

79 **CHABLIS**  
Domaine Pinson, 2016  
CHABLIS, FRANCE  
*ripe peach, wet stone & round*

125 **CHARDONNAY**  
Domaine Balland-Curtet,  
2016 BURGUNDY, FRANCE  
*pear, yellow citrus & white flowers*

## CHÂTEAU MUSAR

*A blend of ancient grape varieties Obaideh & Merwah indigenous to the mountains of Lebanon. Fermented in French oak barriques for 9 months and released seven years after harvest.*

**OBAIDEH/MERWAH**  
BEKAA VALLEY, LEBANON

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145 Château Musar **2003**

135 Château Musar **2007**

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115 Château Musar **2009**

## SPARKLING

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118 **CHAMPAGNE**  
Soutiran, Grand Cru, NV  
CHAMPAGNE, FRANCE  
*white peach, bready & great minerality*

98 **CHAMPAGNE**  
Margaine, Premier Cru, NV  
CHAMPAGNE, FRANCE  
*apples, white flowers & creamy*

61 **GLERA ROSÉ**  
Bianca Vigna, 2016  
VENETO, ITALY  
*marzipan, almonds & soft bubbles*

# WINES BY THE BOTTLE

## REDS

- 92 **CINSAULT**  
Domaine de Tourelles, 2016  
BEKAA VALLEY, LEBANON  
*black cherry, strawberry & floral*
- 69 **CANNONAU**  
Tenute Soletta, 2013  
SARDINIA, ITALY  
*pomegranate, earthy + elegant*
- 62 **KALECIK KARASI**  
Vinkari, 2014  
ANATOLIA, TURKEY  
*cassis, smoked meats & bright*
- 85 **GRENACHE/SYRAH**  
Château Saint Martin, 2013  
LANGUEDOC, FRANCE  
*wild fruits, velvety & spiced*
- 71 **CIRÒ RISERVA**  
Ippolito, 2014  
CALABRIA, ITALY  
*cherry, plum & vanilla*
- 124 **TZINGANA**  
Monte Bernardi, 2013  
CHIANTI, ITALY  
*dark strawberry, cooking spices & complex*
- 79 **PETIT ROUGE/  
CORNALIN**  
Ottin Elio, 2016  
AOSTA VALLEY, ITALY  
*fresh blackberries, eucalyptus & elegant*
- 62 **PRAGAL**  
Tenuta Santa Maria, 2016  
VALPOLICELLA, ITALY  
*black cherry, dried roses & tobacco*
- 107 **GIGONDAS**  
Domaine Raspail-Ay, 2015  
GIGONDAS, FRANCE  
*strawberry, black pepper & herbs*
- 98 **RIOJA RESERVA**  
Vina Ardanza, 2009  
RIOJA, SPAIN  
*ripe black currant, tobacco & elegant*
- 80 **RIOJA RESERVA**  
Viña Alberdi, 2012  
RIOJA, SPAIN  
*wild strawberries, raspberry & structured*
- 160 **BRUNELLO DI  
MONTALCINO**  
La Fornace, 2010  
TUSCANY, ITALY  
*plum, aromatic wood & brawny*
- 64 **XINOMAVRO**  
Alpha Estate, 2015  
AMYNDEON, GREECE  
*ripe blackberries, leather & long*
- 161 **AMARONE**  
Begali Lorenzo, 2013  
VALPOLICELLA, ITALY  
*dried fruits, spicy & smooth*

## CHÂTEAU MUSAR

*A blend of Cabernet Sauvignon, Cinsault & Carignan from the Bekaa Valley, Lebanon. Each wine is blended to reflect the character of the vintage and is released seven years after bottling.*

**CABERNET  
SAUVIGNON/  
CINSAULT/  
CARIGNAN** BEKAA  
VALLEY, LEBANON

220 Château Musar **1999**

215 Château Musar **2001**

190 Château Musar **2003**

190 Château Musar **2004**

175 Château Musar **2008**

- 79 **CALLET/SYRAH**  
Ànime Negra, 2016  
MALLORCA, SPAIN  
*savory spices, cherry & silky*
- 118 **TAURASI**  
Salvatore Molettieri, 2008  
CAMPANIA, ITALY  
*dried plum, tobacco & long*

# SPIRITS

## Arak

**ARAK** is an anise-flavored aperitif commonly enjoyed in the Levant.  
It is a clear and colorless, and typically distilled from grapes.

HOW IT'S SERVED: Traditionally, arak is mixed with a ratio of 1/3 arak to 2/3 water then poured into small, ice-filled cups. Emulsification of the anise oils turns the spirit a milky-white color when mixed with water, earning arak the nickname "the milk of lions."



2oz



8oz

<b>CHÂTEAU MUSAR</b> BEKAA VALLEY, LEBANON <i>distilled from select grapes &amp; aniseed • round, balanced &amp; zippy</i>	12		46
<b>MASSAYA</b> BEKAA VALLEY, LEBANON <i>best obeidi grapes used along with fresh, green aniseed • aged for 2 years • peppermint, milky &amp; floral</i>	12		46
<b>CHÂTEAU KEFRAYA</b> BEKAA VALLEY, LEBANON <i>estate grown cinsault grapes, distilled four times with high quality aniseed • fresh, milky &amp; medium bodied</i>	13		49
<b>DOMAINE DES TOURELLES BRUN</b> CHTAURA, LEBANON <i>soft, creamy, peppermint &amp; long</i>	13		49
<b>KSARAK</b> BEKAA VALLEY, LEBANON <i>smooth, creamy &amp; minty</i>	13		49
<b>GANTOUS &amp; ABOU RAAD</b> BEKAA VALLEY, LEBANON <i>triple distilled from white grapes and the highest quality of Syrian aniseed • fresh &amp; smooth</i>	13		49

## MEZZE

### *cold*

- 9 **HUMMOUS**  
*chickpeas seasoned with tehina, lemon & garlic*
- 12 **BABA GANOUSH**  
*charred eggplant, seasoned with tehina, lemon, garlic & urfa biber • finished with pomegranate seeds*
- 9½ **LABNE**  
*strained yogurt, finished with za'atar, tomatoes, cucumber, olives & mint*
- 9½ **MUHAMMARA**  
*roasted red pepper and walnut dip, seasoned with chilies, cumin & pomegranate*
- 11½ **TABOULÉ**  
*parsley salad with cucumber, tomato, scallion & mint • seasoned with lemon & pomegranate molasses*
- 12 **FATTOUCH**  
*salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette*
- 15½ **KIBBEH NAYYEH**  
*raw lamb mixed with bulger • seasoned with sweet onion, basil, mint, marjoram & long hots*
- 16½ **SAMKE NAYYEH**  
*raw yellowtail, seasoned with chives, parsley, garlic, lemon, jalapeño & labne*

### *hot*

- 12½ **FRIED KIBBEH**  
*beef and bulger dumplings stuffed with seasoned ground beef • served with a mint-cucumber yogurt*
- 14 **FATAR MESHWI**  
*mixed wild mushrooms grilled with savory & cilantro • served with a cilantro yogurt*
- 8½ **BATATA HARRA**  
*crispy potatoes tossed with long hots, garlic, lemon & cilantro*
- 9½ **WARAK ENAB**  
*grape leaves stuffed with rice • lightly grilled and served with lemon yogurt, crispy shallots & barberries*
- 12½ **FATTEH**  
*warm chickpeas, eggplant, crispy pita & tehina yogurt • finished with almonds, cashews & brown butter*