DON'T FORGET TO TELL US YOUR OWN SECRET.

A SPECIAL SECRET CARD WILL COME WITH THE CHECK. WRITE YOUR SECRET ANONYMOUSLY AND LET IT OUT. THE BEST SECRETS ARE FEATURED ON OUR NAPKINS AND SOCIAL MEDIA CHANNELS.

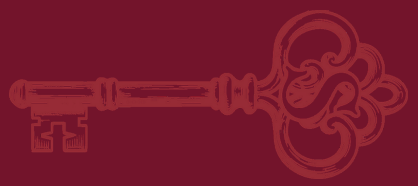
FOLLOW @SUBMISSIONNYC TO DISCOVER MORE SECRETS

SUB-MISSION
THE SECRET BAR

COCKTAILS · WINE · DINNER

SUB-MISSION
THE SECRET BAR

got a secret,
can you keep it?



THIS IS A SECRET BAR.

When you're invited downstairs, all you need to do is let yourself surrender.

Diving into Sub-Mission is allowing your senses to come alive. Flavor, music, energy, all at once.

In this speakeasy, the unknown carries you somewhere else entirely. We defy the ordinary, and let the unexpected be the guest of honor. And just like in the bottom of the ocean, some things are better left in mystery.

Hold your mystery close, and give in only when you want to.

After all, this is a secret bar.

SUB-MISSION
THE SECRET BAR

DINNER

SIDES

FOR THE TABLE

GRILLED BROCCOLINI 18
Pumpkin Seeds, Ají Amarillo, Lemon Dressing (GF)

CRISPY BRUSSELS SPROUTS 18
Algarrobina Honey Mustard (GF)

SWEET PLANTAINS 18
Goat Cheese, Nata, Sugarcane Glaze (GF)

TOSTONES 9
Fried Green Plantain, Green Pollera Sauce (GF)

HOMEMADE FRENCH FRIES 15
Spicy Rocoto Aioli

ARROZ VERDE 13
Peruvian Style Green Rice with Cilantro (GF)

SUB-MISSION
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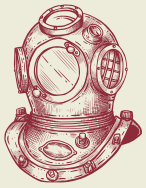

DINNER

TRADITIONALS

RECIPES PERU KEEPS CLOSE

ARROZ CON MARISCOS 50
Peruvian Style Seafood Risotto, Manchego Cheese, Heart of Palm Aioli (GF)

AJÍ DE GALLINA 39
Shredded Chicken Stew, Ají Amarillo Chili Sauce, Rice and Choclo

SECO NORTEÑO 58
Northern Traditional 12-Hour Slow Braised Short Ribs, Cilantro Sauce, Mashed Potatoes

POLLO A LA BRASA Half 48 / Whole 96
Crispy skin, slow-roasted half organic chicken, marinated in ají amarillo, garlic, lime, and Peruvian herbs, then finished with a glossy citrus-butter glaze.

Served with blistered cherry tomatoes, charred scallions, and a light herb oil.

Side choice of Truffled Mashed Potatoes (Yukon Gold Potatoes, Butter, Black Truffle) or Arroz Verde (Cilantro, Spinach, Garlic, Chicken Stock, Rice, Lime Zest).

COCKTAILS

SIGNATURE COCKTAILS

OUR FAVORITE SECRETS

SMOKIN DOVE 24
Derrumbes Mezcal, Grapefruit Lime Juice, Agave Grapefruit Cordial, San Pellegrino Aranciata Rossa, Grapefruit Salt Rim

MARGARITA AL PASTOR 24
Volcan Blanco Tequila, Triple Sec, Taco Mix, Coriander Salt

RINDA 24
Lighthouse Gin Infused With Cherry Tea, Momokawa Nigori Sake, Lychee, Yuzu Juice

A WARM WELCOME 24
Great Jone Bourbon, Maple Syrup, Lavender, Chocolate Bitters

SKINNY B 24
Fortress Cucumber Vodka, Lime Juice, Agave Nectar, Ginger Turmeric Foam

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COCKTAILS

OUR PERUVIAN CLASSICS

PISCO, THE PERUVIAN WAY

PISCO SOUR 20
Pisco Quebranta, Lime Juice, Sugar Cane, Egg White

CHICHA MORADA SOUR 22

MARACUYA SOUR 22

PINEAPPLE SOUR 22

CHILCANO 20
Pisco Quebranta, Homemade Ginger Ale, Lime Juice, Angostura Bitters

EL CAPITAN 20
Pisco Quebranta, Angostura Bitters, Sweet Vermouth, Carpano Antica Formula

PISCO PUNCH 20
Pisco, Pineapple, Lime Juice, Sugarcane, Angostura Bitters

DINNER

FROM THE OCEAN & CHIFA

THE SEA, AND PERU'S CHINESE WOK TRADITION

WHOLE GRILLED BRANZINO 52
Traditional Chorrillana Sauce, Sweet Potatoes, Rice and Choclo (GF)

RED SNAPPER CHICHARRÓN 112
Whole Fried Fish, Sweet & Sour Chicha de Jora Sauce (For Two)

PAN SEARED SALMON 45
Rocoto Romesco Sauce, Winter Vegetables (GF)

— CHIFA —

LOMO SALTADO 58
Wok Stir-Fried Filet Mignon, Tomatoes, Red Onions, Soy Sauce, Home-Made French Fries, Rice and Choclo

ARROZ CHAUFA 42
Wok Stir-Fried Chicken, Peruvian Chinese Fried Rice, Asian Vegetables, Poached Egg, Sweet Plantain, Wonton

TALLARÍN SALTADO 45
Tiger Shrimp, Stir Fried Egg Noodles, Asian Vegetables, Poached Egg, Soy Sauce, Sweet Plantain, Wonton

SUB-MISSION
THE SECRET BAR

DINNER

APPETIZERS & SALADS

— APPETIZERS —

SHRIMP TEMPURA 26
Rocoto Spicy Aioli, Katsuobushi

JALEA MIXTA 36
Fried Seafood Platter, Tártara Sauce, Yuca Fries

OCTOPUS ANTICUCHERO 36
Grilled Spanish Octopus, Chimichurri, Botija Olive Aioli, Choclo, Peruvian Crispy Potatoes (GF)

— SALADS —

CRISPY KALE 24
Manchego Cheese, Crispy Red Quinoa, Asparagus, Green Apple, Praline, Green Apple Dressing (GF)

CAESAR SALAD 22
Grilled Baby Romaine, Anchovy, Croutons, Parmigiano Reggiano

ADD CHICKEN 11 · SHRIMP 17 · SALMON 19

COCKTAILS

MARTINIS

SHAKEN. STIRRED. KEPT QUIET

ESPRESSO MARTINI 24
OG's Vodka, Fresh Espresso, Simple Syrup

SUB MARTINI 24
Highclere Castle Gin, Tomato & Basil Infused Bianco Vermouth

PICKLE MARTINI 24
Tesón Vodka, Pickle Juice, Dry Vermouth

SPICY CHIMICHURRI MARTINI 24
Chimichurri Infused Ghost Tequila, Fino Sherry, Bianco Vermouth, Rocoto Chile Tincture

VELVET ESPRESSO 24
Belvedere Dirty Brew, Fresh Espresso, Cassis de Dijon, White Cacao

SUB-MISSION
THE SECRET BAR

ZERO PROOF

NON ALCOHOLIC

ALL OF THE MYSTERY, NONE OF THE PROOF

SUNSET SERENITY 16
Coconut Milk, Cream, Pineapple

BLUE SKY ELEGANCE 16
Butterfly Pea Flower, Lavender, Yuzu

BEAUTY ELIXIR 16
Cherry-Lavender Infused Tea, Syrup, Lemon, Lime

BASIL BREEZE 16
Fresh Basil, Pineapple Juice & Syrup, Citrus Mix

GINGER TURMERIC ELIXIR 16
Ginger Syrup, Citrus Mix, Turmeric Foam

CHICHA MORADA 16
Traditional Peruvian Beverage

DINNER

NIKKEI

JAPANESE MASTERY MEETS THE FLAVORS OF PERU

ACEVICHADO ROLL 29
Shrimp Tempura, Mahi Mahi Tartare, Avocado, Acevichada Sauce, Ponzu Gel

LIMA ROLL 29
Tuna Toro, Ají Amarillo Sauce, Avocado, Cucumber Chalaca, Crispy Quinoa

ANTICUCHERO ROLL 29
Torched Filet Mignon, Queso Fresco, Sweet Plantain, Ají Panca Marinade

SALMON BELLY TARTARE 28
Rocoto Kimchi Tiger's Milk, Fish Skin Chips (GF)

TUNA TARTARE 32
Yuzu Tiger's Milk Emulsion, Guacamole, Squid Ink, Cassava Cracker (GF)

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DINNER

CEVICHES & TIRADITOS

FRESH FROM THE DEEP

CLASSIC 29
Mahi Mahi, Rocoto Tiger's Milk, Corn, Sweet Potato, Fried Plantains (GF). Add Rock Shrimp Chicharron 9

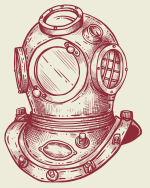
PULPO AL OLIVO 34
Spanish Octopus, Botija Olive Tiger's Milk, Avocado, Cilantro Oil, Fried Capers

SEAFOOD MIXTO 36
Mahi Mahi, Octopus, Scallops, Shrimp, Rock Shrimp Chicharron, Ají Amarillo Tiger's Milk

TRUFADITO 35
Tuna Tataki Tiradito, Ají Panca Truffle Tiger's Milk, Cucumber Micro Salad (GF)

CEVICHE NIKKEI 35
Yellowfin Tuna, Citrus Ponzu Tiger's Milk, Tomatillo, Pickled Daikon (GF)

INCA TIRADITO 25
Torched Salmon, Mission Dynamite Sauce (GF)



BEER & SAKE

BEER & SAKE

SAKE 8OZ / BY THE BOTTLE

PILSEN 11
Callao, Peru

CUSQUEÑA 11
Cusco, Peru

ALLAGASH WHITE 11
Portland, USA

LAGUNITAS IPA 11
California, USA

ATHLETIC UPSIDE DOWN GOLD NA 11
Connecticut, USA

— SAKE —

SAKE ONO 29 / 140
Junmai Daiginjo

MOMOKAWA 21 / 89
Junmai Ginjo Nigori

SUB-MISSION
THE SECRET BAR

WINE BY THE GLASS

SPARKLING & WHITE

CHAMPAGNE, SPARKLING AND WHITE WINES

EPC CHAMPAGNE BRUT 30
France, NV

EPC ROSÉ BRUT 32 / 72
The Epicurean Champagne — Reims, France

CAVA 19
Clos Amador — Catalonia, Spain

ALICE "OSÉ" ROSÉ 21
Prosseco – Valdobbiadene, Italy

PROSECCO DOC 17
Torresella — Veneto, Italy

— WHITE —

CHARDONNAY 19
Terrazas de Los Andes, Reserva – Mendoza, Argentina

SAUVIGNON BLANC 22
Cloudy Bay — Marlborough, New Zealand

SANCERRE 23
Domaine Michel Girard et Fils — Loire Valley, France 2023

ALBARIÑO 18
Castel de Fornos — Galicia, Spain 2024

TORRONTÉS 18
Bodega Lagarde, Altas Cumbres — Mendoza, Argentina 2017

DINNER

BAR BITES

SMALL PLATES TO SHARE

SHRIMP TEMPURA 27
Shrimp Tempura, Katsuobushi Dust, Chives, Spicy Rocoto-Piquillo Mayo

SPICY TUNA CRISPY RICE 22
Sushi Rice, Spicy Tuna Tartare Mixed With Rocoto Base, Micro Cilantro, Soy

TRUFFLE MINI SLIDERS 22
Sesame Bun, Black Truffle Sauce, Manchego Cheese, Shiitake Mushrooms, White Truffle Oil

SHIITAKE MUSHROOM FLATBREAD 19
Black Truffle Sauce, Crème Fraîche, Shiitake Mushrooms, Manchego Cheese, White Truffle Oil

PAPA A LA HUANCAÍNA 14
Potatoes, House-Made Huancaína Sauce, Manchego Cheese, Truffle Oil

YUCA FRIES 24
Huancaína, 6 Month Aged Manchego Cheese, Black Truffle

GUACAMOLE & TOSTONES 9
Braised Avocado, Ají Amarillo, Macha Sauce (GF)

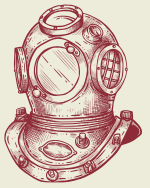
SUB-MISSION
THE SECRET BAR

DINNER MENU

NEW PERUVIAN CUISINE

SUB-MISSION'S FLAVORS

SUB-MISSION
THE SECRET BAR



WINE BY THE GLASS

RED & ROSÉ

RED AND ROSÉ WINES

— RED —

CABERNET SAUVIGNON 23
Be Forever Wild Chalk Hill — Sonoma County, California 2021

PINOT NOIR 22
Louis Dupleix — Burgundy, France 2023

RIOJA 19
LAN — Spain, 2018

MALBEC ORGANIC 18
Henry Lagarde — Mendoza, Argentina 2023

— ROSÉ —

WHISPERING ANGEL ROSÉ 19
Côtes de Provence, France

MINUTY PRESTIGE 18
Côtes de Provence, France 2023

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LIQUOR SELECTION

WHISKEY, AGAVE & PISCO

POURED NEAT, ON THE ROCKS OR YOUR WAY

WHISKEY, SCOTCH & JAPANESE

BOURBON & RYE
Makers Mark 20
Bulleit Bourbon 22
Michters Bourbon 22
Woodford Reserve 24
Bulleit Rye 22

SCOTCH SINGLE MALT
Glenlivet 12 28
Glenmorangie 12 24
Glenmorangie 18 42
Macallan 12 “Sherry Oak” 32
Macallan 18 “Sherry Oak” 87
Johnny Walker Black 26
Monkey Shoulder 23

JAPANESE
Nikka “Yoichi” 27
Hibiki Harmony 24
Shibul Whisky 21

TEQUILA & MEZCAL

CASAMIGOS
Blanco 22 · Reposado 27 · Añejo 30 · Mezcal 27 · Creyente 24
CLASE AZUL
Blanco 30 · Reposado 60 · Añejo 82 · Mezcal 69 · Gold 74
DON JULIO
Blanco 24 · Reposado 28 · Reposado Rosado 32 · Añejo 34 · 1942 60
MIJENTA
Reposado Cristalino 26 · Blanco 24 · Reposado 27 · Añejo 57
DOBEL
Diamante Cristalino 24 · Reposado 24 · Añejo 29 · Maestro Añejo 27 · 50 Extra Añejo 82
JOSE CUERVO
Añejo 55 · Reposado 45
CASA DRAGONES
Blanco 27 · Reposado 59
CENTENARIO
Cristalino Añejo 27 · Añejo 32
VOLCAN
Blanco 24 · Cristalino 27 · Reposado 30 Tahona 43 · X.A. 56
MEZCAL
Creyente Mezcal 21 · Joven 18 · 400 Conejos Joven 21 · Derrumbes Durango 90
DOS ARTES
Añejo Limited Edition 90 · Añejo Special Edition 84 · Reposado Special Edition 74 · Malavida x Dos Artes Extra Añejo 121

PISCO

PISCO 100
100% Acholado 20 · Quebranta 20 · Mosto Verde Acholado 20
CARAVEDO
Puro Quebranta 19 · Puro Torrontel 19 · Mosto Verde Acholado 22
BARSOL
Puro Quebranta 19 · Acholado 19 · Mosto Verde Italia 19 · Italia 19 · Puro Italia 19 · Torrontel 19
LA DIABLADA
Puro 19 · Moscatel 19 · Italia 19
1615
Acholado 19 · Torrontel 19
OCUCAJE
Acholado 19 · Quebranta 19
PREMIUM PISCO
Mistral Nobel 19 · Machu Pisco 19 · Suyo Italia 21 · Singani 63 19 · Viñas de Oro Quebranta 19

LIQUOR SELECTION

RUM, VODKA & GIN

POURED NEAT, ON THE ROCKS OR YOUR WAY

RUM & CACHAÇA

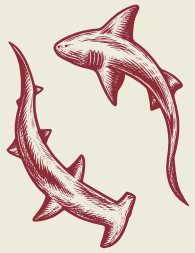
Diplomatico Reserva Exclusiva 24
Diplomatico Ambassador 27
Santa Teresa 1796 23
Zacapa XO 34
Leblon Cachaça 20
Planteray White Rum 20

VODKA

Titos 21
Grey Goose 24
Grey Goose Citron 18
Grey Goose L’Orange 18
Belvedere 24
Belvedere No. 10 42
Beluga Gold Line 42
Ketel One 22

GIN

Hendricks 22
Monkey 47 24
Tanqueray 21
Bombay Sapphire 22
Lighthouse 21
Highclere Castle 20



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