

# ATRIUM

ESTIATÓRIO

## BRUNCH

<b>ATRIUM PANCAKES</b>	15	<b>AVOCADO TOAST TARTINE</b>	16
<i>whipped cream, powdered sugar, maple syrup (V) add blueberries, strawberries, or bananas \$2 ea.</i>		<i>hass avocado mash, cherry tomatoes, pickled vegetables burrata cheesel extra virgin olive oil, micro greens (V)</i>	
<b>BLUEBERRY FRENCH TOAST</b>	17	<b>BRIOCHE SANDWICH</b>	17
<i>brioche bread, farmers market blueberries. (V)</i>		<i>crispy bacon, scrambled eggs, burrata cheese.garlic aioli.</i>	
<b>BREAKFAST WRAP</b>	17	<b>MEDITERRANEAN OMELET</b>	16
<i>crispy bacon, sausage, pasture raised scrambled eggs tater tots, American cheese, house-made jalapeno salsa cheddar cheese crust.</i>		<i>spinach, tomatoes, red onions, kalamata olives, feta cheese, herbs. (V) (GF)</i>	
<b>BAGEL &amp; LOX</b>	22		
<i>herbed cream cheese, red onions, capers.</i>			

## SHARE

<b>ATRIUM CHIPS</b>	15	<b>PARMESAN TRUFFLE FRIES</b>	15
<i>crispy eggplant &amp; zucchini, dill, crème fraiche. (V)</i>		<i>shoestring potatoes, truffle aioli. (V) (GF)</i>	
<b>FALAFEL MACAROONS</b>	14	<b>SPICY TUNA TARTARE</b>	28
<i>labneh, cucumber, dill, pickled vegetables, and cherry tomatoes. (V) (GF)</i>		<i>chili aioli, avocado, micro green, crispy taro chips.</i>	
<b>TRIO OF SPREADS</b>	15	<b>MEDITERRANEAN CHEESE &amp; CHARCUTERIE</b>	28
<i>hummus, smoked eggplant, cucumber dill tzatziki, crispy herb pita. (V)</i>		<i>chefs selection of assorted cheese &amp; charcuterie, marinated olives, pickled vegetables, bread.</i>	

## FIRE

(flatbread)

<b>WILD MUSHROOM</b>	27	<b>MEDITERRANEAN</b>	19
<i>black truffle parmesan cream, wild mushrooms, chives. (V)</i>		<i>spinach pesto, smoked eggplant, greek feta, artichoke hearts, kalamata olives, cherry tomatoes. (V)</i>	
<b>PROSCIUTTO DE PARMA</b>	25	<b>DIAVOLA</b>	24
<i>burrata mozzarella, baby arugula, aged balsamic, extra virgin olive oil.</i>		<i>spicy salami, house made tomato sauce, buffalo mozzarella, Italian basil, extra virgin olive oil.</i>	

## GARDEN

<b>ATRIUM CHICKEN SALAD</b>	21	<b>HEIRLOOM TOMATO &amp; BURRATA</b>	19
<i>napa cabbage, carrots, scallions, toasted almonds, crispy wontons, sesame asian dressing.</i>		<i>shaved onions, aged balsamic, extra virgin olive oil, basil aioli, parmesan crisp, micro greens. (V) (GF)</i>	
<b>MEDITERRANEAN "GREEK" SALAD</b>	18	<b>BEET LAYERED CAKE</b>	18
<i>tomatoes, persian cucumbers, red bell peppers, red onion, kalamata olives, greek feta, red wine vinaigrette (V) (GF).</i>		<i>herb goat cheese, roasted hazelnuts, citrus vinaigrette. (V) (GF)</i>	

## SANDWICHES

(choice of french fries or house salad)

<b>THE ATRIUM CLUB</b>	18	<b>ITALIAN PANINI</b>	19
<i>house roasted turkey, thick cut crispy bacon white cheddar, hass avocado, baby arugula, tomato, garlic aioli, whole wheat bread.</i>		<i>mortadella, spicy salami, prosciutto, Italian ham baby arugula, buffalo mozzarella, red onions tomatoes, aged balsamic, garlic aioli.</i>	
<b>GRILLED PESTO CHICKEN</b>	20	<b>VEGETARIAN FALAFEL BURGER</b>	16
<i>sun dried tomatoes, roasted, italian red bell peppers gruyere cheese, basil aioli, ciabatta bread.</i>		<i>baby arugula, heirloom tomatoes, pickled red onions, harissa aioli, cucumber tzatziki. (V)</i>	
<b>MEDITERRANEAN PANINI</b>	17	<b>SKIRT STEAK SHAWARMA WRAP</b>	21
<i>marinated tomatoes, grilled red bell pepper &amp; eggplant feta cheese, kalamata olives, ciabatta bread. (V)</i>		<i>house made pita bread, horseradish labneh arugula, pickled red onions, tomatoes.</i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of food-borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects. For more information go to [www.p65Warnings.ca.gov/alcohol](http://www.p65Warnings.ca.gov/alcohol) (V) Vegetarian (GF) Gluten Free

# ATRIUM

ESTIATÓRIO

## HAND CRAFTED COCKTAILS

**BELLINI 13**  
Prosecco & white peach puree, garnished with a slice of peach perfect for a summer brunch.

**MIMOSA 13**  
Sparkling champagne and chilled citrus juice a refreshing drink.

**BLOODY MARY 15**  
Vodka, tomato juice, spices topped with a celery stick & lemon.

**ATRIUM BLISS 19**  
belvedere heritage 176, velvet falernum, passionfruit, lemon.

**BASIL BREEZE 17**  
casamigos blanco, cucumber, basil, lime.

**MYKONOS KISS 18**  
ketel one vodka peach & orange blossom, peach schnapps, lemon.

**THE ATRIUM MARTINI 24**  
stoli elite vodka, dry vermouth, house stuffed blue cheese olives.

## SPARKLING WINE & CHAMPAGNE

**SCHRAMBERG** (*Blanc de Blancs, North Coast*) 15 / 52

**DOMAINE CHANDON BRUT 187ML** 24

**MOET IMPERIAL BRUT 375ML** 59

**KUESH BRUT** (Armenia) 45

**FREIXENET PROSECCO** 44

**FREIXENET PROSECCO ROSE** 44

**VEUVE CLICQUOT BRUT** (Reims, France) 110

## ROSE

**WHISPERING ANGEL** (*Côtes de Provence, France*) 14 / 45

**LA VIEILLE FERME ROSÉ** 10 / 30

**HAMPTON WATER** (*Rosé from Languedoc, South of France*) 45

**DAOU ROSE** (*Paso Robles 2021*) 14 / 42

**MIRAVAL ROSÉ** (*Côtes de Provence, France*) 16 / 52

## REDS

**ACHAVAL FERRER Malbec** (*Mendoza, Argentina*) 14 / 44

**JUSTIN Cabernet Sauvignon**, (*Paso Robles 2020*) 16 / 57

**MICHEL ROLLAND** (*Clos de los Siete*) 16 / 48

**MOILLARD** (*Beaujolais Villages*) 22 / 66

**MOILLARD BOURGOGNE ROUGE** (*Pinot Noir*) 22 / 66

**JUAN GIL MONASTRELL** (*Silver Label*) 16 / 48

**SEGHESIO ZINFANDEL** (*Sonoma County*) 44

**MEYER FAMILY Syrah** (*Yorkville Highlands*) 48

**SALDO Zinfandel** (*Napa Valley*) 48

**TIKAL "PATRIOTA"** (*Mendoza, Argentina 2018*) 51

**SHAFER TD-9** (*Napa Valley*) 66

**DAOU RESERVE Cabernet** (*Paso Robles 2020*) 80

**STAGS LEAP Petite Sarah** (*Napa Valley 2018*) 86

**THE PRISONER** (*Napa Valley 2021*) 91

**FRANK FAMILY Cabernet Sauvignon** (*Napa Valley 2019*) 110

**JOSEPH PHELPS Cabernet** (*Napa Valley 2019*) 130

**CAYMUS**, Cabernet Sauvignon (*Napa Valley*) 160

**RAYMOND Cabernet Sauvignon Reserve** 88

**RAYMOND Merlot Reserve** 78

**DUCKHORN Merlot** (*Three Palms*) 180

**TENUTA DI ARCENO Chianti Classico Riserva** 78

**YACOUBIAN-HOBBS SARPINA** (*Armenia*) 84

**ZORAH KARASI ARENI** (*Armenia*) 66

**ZORAH SIRENI** (*Armenia*) 107

## WHITE

**JORDAN** (*Russian River Valley*) 48

**CHATEAU MONTELENA** (*Napa Valley*) 68

**CROSSBARN** (*Sonoma Coast 2021*) 19 / 57

**MARITANA "La Reviere"** by D Patz (*Russian River 2021*) 24 / 72

**GRGICH HILLS ESTATE Chardonnay** 80

**PATZ & HALL Chardonnay** 15 / 50

**ROMBAUER CHARDONNAY** 74

**DAOU Sauvignon Blanc** 16 / 32

**CAKEBREAD Sauvignon Blanc** 52

**DUCKHORN Sauvignon Blanc** 15 / 50

**EMILIO MORO Polverete Godello** 15 / 25

**BARONE FINI Pinot Grigio** 12 / 20

**STAG'S LEAP** (*Viognier*) 54

**DOMAINE CHAMBEYRON CONDRIEU** 90

**YACOUBIAN-HOBBS Dry White** (*Armenia*) 52

**ZORAH VOSKI** (*Armenia*) 70

**ALEXANDREA Chardonnay** (*Armenia*) 60

## BEER

**GOOSE ISLAND** (*5.9% IPA, Illinois*) 9

**STELLA** (*5.2% Pilsner, Belgium*) 12

**BLUE MOON** (*3.2% Denver, Co.*) 10

**PERONI LAGER** (*4.7% Italy*) 12

**GYMRI GOLD** (*4.5% Armenia*) 10

**ALEKSANDROPOL PREMIUM** (*4.5% Armenia*) 12

\$25 corkage fee per 750 ml bottle.

We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements

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