

ATRIUM

ESTIATÓRIO

BRUNCH

ATRIUM PANCAKES	17	AVOCADO TOAST TARTINE	18
<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 cheese, extra virgin olive oil, micro greens. (V)</i>	
BLUEBERRY FRENCH TOAST	17	BRIOCHE SANDWICH	17
<i>brioche bread, farmers market blueberries. (V)</i>		<i>crispy bacon, scrambled eggs, burrata cheese, garlic aioli.</i>	
BREAKFAST WRAP	18	MEDITERRANEAN OMELET	18
<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>	
BAGEL & LOX	22		
<i>herbed cream cheese, red onions, capers.</i>			

SHARE

ATRIUM CHIPS	17	PARMESAN TRUFFLE FRIES	16
<i>crispy eggplant, zucchini, dill, crème fraiche. (V)</i>		<i>shoestring potatoes, truffle aioli. (V) (GF)</i>	
FALAFEL MACAROONS	15	SPICY TUNA TARTARE	28
<i>labneh, cucumber, dill, pickled vegetables, cherry tomatoes. (V) (GF)</i>		<i>chili aioli, avocado, micro green, crispy taro chips.</i>	
TRIO OF SPREADS	15	MEDITERRANEAN CHEESE & CHARCUTERIE	28
<i>hummus, smoked eggplant, cucumber dill tzatziki, crispy herb pita. (V)</i>		<i>chefs selection of assorted cheese, charcuterie, marinated olives, pickled vegetables, bread.</i>	

FIRE

(flatbread)

WILD MUSHROOM	27	MEDITERRANEAN	21
<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>	
PROSCIUTTO DE PARMA	25	DIAVOLA	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

ATRIUM CHICKEN SALAD	21	TOMATO & BURRATA	20
<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>	
MEDITERRANEAN "GREEK" SALAD	19	BEET LAYERED CAKE	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)

THE ATRIUM CLUB	19	ITALIAN PANINI	22
<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>	
GRILLED PESTO CHICKEN	21	SKIRT STEAK SHAWARMA WRAP	23
<i>sun dried tomatoes, roasted italian red bell peppers, gruyere cheese, basil aioli, ciabatta bread.</i>		<i>house made pita bread, horseradish labneh, arugula, pickled red onions, tomatoes.</i>	
MEDITERRANEAN PANINI	18		
<i>marinated tomatoes, grilled red bell pepper & eggplant, feta cheese, kalamata olives, ciabatta bread. (V)</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 (V) Vegetarian (GF) Gluten Free

ATRIUM

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HAND CRAFTED COCKTAILS

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

MIMOSA 13
sparkling champagne, chilled citrus juice, a refreshing drink.

BLOODY MARY 15
vodka, tomato juice, spices, topped with a celery stick, lemon.

BASIL BREEZE 17
cenote blanco tequila, cucumber, basil, lime.

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

ATRIUM BLISS 19
stoli vodka, velvet falernum, passionfruit, lemon.

JACKRABBIT 21
cenote reposado tequila, campari, freshly squeezed grapefruit juice & mint.

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

SPARKLING WINE & CHAMPAGNE

BISOL JEIO BRUT PROSECCO (Italy) 12 / 34

SCHRAMSBERG (Blanc de Blancs, North Coast) 15 / 52

DOMAINE CHANDON BRUT (Napa) 12

KUSH BRUT (Armenia) 45

VEUVE CLICQUOT BRUT (Reims, France) 110

ROSE

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

DAOU ROSE (Paso Robles 2021) 14 / 42

REDS

DAOU DISCOVERY (Paso Robles 2020) 13 / 40

ARGYLE PINOT NOIR (Oregon) 15 / 45

MICHEL ROLLAND, Clos de los Siete (Napa) 16 / 48

JUAN GIL MONASTRELL, Silver Label (Spain) 16 / 48

JUSTIN Cabernet Sauvignon (Paso Robles 2020) 16 / 57

AUSTIN HOPE Cabernet (Paso Robles) 1000ml 15 / 65

MOILLARD Beaujolais Villages (France) 22 / 66

SEGHESIO ZINFANDEL (Sonoma County) 44

TIKAL "PATRIOTA" (Mendoza, Argentina 2018) 51

STAGS LEAP Petite Sarah (Napa 2018) 70

DAOU RESERVE Cabernet (Paso Robles 2020) 75

PENFOLDS BIN 28 Shiraz (Australia) 75

TENUTA DI ARCENO Chianti Classico Riserva (Italy) 80

RAYMOND Cabernet Sauvignon Reserve (Napa) 88

THE PRISONER (Napa, 2021) 105

FRANK FAMILY Cabernet Sauvignon (Napa 2019) 110

SHAFER TD-9 (Napa) 125

CAYMUS, Cabernet Sauvignon (Napa) 160

DUCKHORN Merlot (Three Palms) 180

JOSEPH PHELPS Cabernet (Napa 2019) 185

WHITE

BARONE FINI VALDADIGE Pinot Grigio (Italy) 13 / 45

CUTRER RUSSIAN RIVER Chardonnay (Sonoma) 16 / 50

DAOU Sauvignon Blanc (Napa) 15 / 52

JORDAN (Russian River Valley) 60

GRGICH HILLS ESTATE Chardonnay (Napa) 80

CHATEAU MONELENA (Paso Robles) 85

DOMAINE CHAMBEYRON CONDRIEU (France) 90

BEER

STELLA (5.2% Pilsner, Belgium) 12

PERONI LAGER (4.7% Italy) 12

GYUMRI GOLD (4.5% Armenia) 10

ALEKSANDROPOL PREMIUM (4.5% Armenia) 12

\$30 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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