

# ATRIUM

## ESTIATÓRIO

### SHARE

<b>ATRIUM CHIPS</b>	17	<b>SPANISH OCTOPUS</b>	27
<i>crispy eggplant, zucchini, dill, crème fraiche. (V)</i>		<i>cannellini beans, castilano olives, fingerling potatoes, shallot puree, spanish chorizo, meyer lemon vinaigrette.</i>	
<b>FALAFEL MACAROONS</b>	15	<b>SPICY TUNA TARTARE</b>	28
<i>labneh, cucumber, dill, pickled vegetables, cherry tomatoes. (V) (GF)</i>		<i>chili aioli, wasabi soy sauce, pickled ginger, taro chips.</i>	
<b>TRIO OF SPREADS</b>	16	<b>CALAMARI</b>	17
<i>hummus, smoked eggplant, cucumber, dill tzatziki, crispy herb pita. (V)</i>		<i>tartar sauce, charred lemon.</i>	
<b>OYSTER MUSHROOM SKEWERS</b>	18	<b>MEDITERRANEAN CHEESE &amp; CHARCUTERIE</b>	28
<i>garlic butter, thyme, cipollini onion puree. (V) (GF)</i>		<i>chefs selection of assorted cheese, charcuterie, marinated olives, pickled vegetables, bread.</i>	
<b>SHORT RIB AGNOLOTTI PASTA</b>	38	<b>IMPERIAL SMOKED TROUT CAVIAR</b>	36
<i>summer truffles, black truffle butter, parmigiano reggiano.</i>		<i>chive crème fraiche, lemon herb waffles.</i>	

### FIRE

(flatbread)

<b>WILD MUSHROOM</b>	27	<b>MEDITERRANEAN</b>	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>	
<b>PROSCIUTTO DE PARMA</b>	25	<b>HOUSE SMOKED SALMON &amp; CAVIAR</b>	32
<i>burrata, baby arugula, aged balsamic, extra virgin olive oil.</i>		<i>dill crème fraiche, red onions, chives.</i>	

### GARDEN

<b>MEDITERRANEAN "GREEK" SALAD</b>	19	<b>ENDIVE &amp; FIGS</b>	19
<i>tomatoes, persian cucumbers, green bell peppers, red onion, kalamata olives, greek feta, red wine vinaigrette. (V) (GF)</i>		<i>baby arugula, manchego cheese, candied walnuts, meyer lemon vinaigrette. (V) (GF)</i>	
<b>TOMATO &amp; BURRATA</b>	20	<b>ATRIUM CHICKEN SALAD</b>	22
<i>shaved onions, aged balsamic, extra virgin olive oil, basil aioli, parmesan crisp, herbs. (V) (GF)</i>		<i>napa cabbage, carrots, scallions, toasted almonds, crispy wontons, Atrium sesame dressing.</i>	
<b>BEET LAYERED CAKE</b>	19		
<i>herb goat cheese, roasted hazelnuts, citrus vinaigrette. (V) (GF)</i>			

### SEA

<b>BLUE CALADONIAN PRAWNS</b>	36	<b>BRANZINO</b>	38
<i>prawns, caramelized cipollini onions, harissa aioli, fresh herbs, cherry tomatoes. (GF)</i>		<i>sauce de province, charred lemon. (GF)</i>	
<b>SCOTTISH SALMON</b>	38	<b>ALASKAN HALIBUT</b>	36
<i>confit cherry tomatoes, gold potato puree, asparagus, lemon vinaigrette.</i>		<i>creamy spinach couscous, white wine lemon caper mousseline, dill and tarragon herb oil. (GF)</i>	

### LAND

<b>ATRIUM ORGANIC JIDORI CHICKEN</b>	30	<b>PRIME RIBEYE (16 OZ)</b>	75
<i>crispy potato, aleppo pepper, herb goat cheese, sundried tomatoes. (GF)</i>		<i>argentinian chimichurri, arugula salad, meyer lemon vinaigrette. (GF)</i>	
<b>MEDITERRANEAN LAMB CHOPS (3 PCS)</b>	38	<b>SLOW BRAISED PRIME BEEF SHORT RIBS</b>	55
<i>horseradish labneh, micro cilantro, harissa aioli. (GF)</i>		<i>brussels sprouts, yukon gold potato puree, caramelized cipollini onions, red wine reduction.</i>	

### SIDES

<b>CRISPY POTATOES</b>	14	<b>FIRE ROASTED BRUSSELS SPROUTS</b>	17
<i>fingerling potatoes, sumac, aleppo garlic aioli. (V) (GF)</i>		<i>bacon confit, cipollini onions.</i>	
<b>GRILLED JUMBO ASPARAGUS</b>	15	<b>PARMESAN TRUFFLE FRIES</b>	16
<i>crispy prosciutto, parmigiano reggiano. (GF)</i>		<i>crispy fries, black truffle aioli.</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

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.*

SIDECAR 21  
*remy martin 1738, cointreau, lemon twist,  
lemon sugar rim.*

THE ATRIUM MARTINI 24  
*stoli elite vodka, dry vermouth house stuffed*

## 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, Côtés 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

SEGHEISIO 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

SHAFFER 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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