

# ATRIUM

## ESTIATÓRIO

### SHARE

<b>ATRIUM CHIPS</b>	17	<b>SPANISH OCTOPUS</b>	27
<i>crispy eggplant, crispy zucchini, cucumber dill tzatziki. (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>	26
<i>labneh, cucumber, tzatziki, 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>	18
<i>hummus, olive tapenade, 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, shallot puree. (V) (GF)</i>		<i>chefs selection of assorted cheese, charcuterie, marinated olives, pickled vegetables, bread.</i>	
<b>SHORT RIB AGNOLOTTI PASTA</b>	32	<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>	19	<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>	19	<b>HOUSE SMOKED SALMON &amp; CAVIAR</b>	22
<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>	19	<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, cilantro, 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>	34	<b>ALASKAN HALIBUT</b>	28
<i>confit cherry tomatoes, 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>	28	<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>	45
<i>horseradish labneh, micro cilantro, harissa aioli. (GF)</i>		<i>brussels sprouts, 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, parsley 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.*

DORÉ SOUR  
*Doré vodka, lemon juice, cherry juice, simple syrup egg white.*

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

## SPARKLING WINE & CHAMPAGNE

LA GIOIOSA BRUT PROSECCO (Italy) 12 / 34

SCHRAMSBERG BLANC DE BLANCS, (Napa Valley) 15 / 52

ROEDERER ESTATE BRUT (France) 65

VEUVE CLICQUOT BRUT (Reims, France) 95

## ROSE

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

DAOU (Paso Robles) 14 / 42

ROSEBLOOD (France) 35

HAMPTON WATER (France) 38

## REDS

DAOU Cabernet (Paso Robles) 15 / 40

ARGYLE Pinot Noir (Oregon) 15 / 45

JUSTIN Cabernet Sauvignon (Paso Robles) 16 / 57

AUSTIN HOPE Cabernet (Paso Robles) 15 / 85

MOILLARD Beaujolais Villages (France) 22 / 66

SEGHESSIO Zinfandel (Sonoma County) 44

STAGS LEAP Petite Sarah (Napa) 70

DAOU RESERVE Cabernet (Paso Robles) 70

PENFOLDS BIN 28 Shiraz (Australia) 55

KARAS Reserve (Armenia) 55

TENUTA DI ARCENO Chianti Classico Riserva (Italy) 50

RAYMOND Cabernet Sauvignon (Napa) 88

THE PRISONER Cabernet Sauvignon (Napa,) 95

FRANK FAMILY Cabernet Sauvignon (Napa) 90

SHAFER TD-9 (Napa) 115

CAYMUS, Cabernet Sauvignon (Napa) 145

DUCKHORN Merlot (Three Palms) 130

JOSEPH PHELPS Cabernet (Napa) 155

## WHITE

BARONE FINI VALDADIGE Pinot Grigio (Italy) 13 / 35

PATZ & HALL Chardonnay (Sonoma) 15 / 45

DAOU Sauvignon Blanc (Napa) 18 / 55

JORDAN Chardonnay (Russian River Valley) 60

GRGICH HILLS ESTATE Chardonnay (Napa) 57

CHATEAU MONELENA Chardonnay (Paso Robles) 85

## 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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