

ATRIUM

ESTIATÓRIO

SHARE

ATRIUM CHIPS 17
crispy eggplant, zucchini, dill, crème fraiche. (V)

FALAFEL MACAROONS 15
labneh, cucumber, dill, pickled vegetables, cherry tomatoes. (V) (GF)

TRIO OF SPREADS 16
hummus, smoked eggplant, cucumber, dill tzatziki, crispy herb pita. (V)

OYSTER MUSHROOM SKEWERS 18
garlic butter, thyme, cipollini onion puree. (V) (GF)

SHORT RIB AGNOLOTTI PASTA 32
summer truffles, black truffle butter, parmigiano reggiano.

SPANISH OCTOPUS 27
cannellini beans, castilano olives, fingerling potatoes, shallot puree, spanish chorizo, meyer lemon vinaigrette.

SPICY TUNA TARTARE 26
chili aioli, wasabi soy sauce, pickled ginger, taro chips.

CALAMARI 18
tartar sauce, charred lemon.

MEDITERRANEAN CHEESE & CHARCUTERIE 28
chefs selection of assorted cheese, charcuterie, marinated olives, pickled vegetables, bread.

IMPERIAL SMOKED TROUT CAVIAR 36
chive crème fraiche, lemon herb waffles.

FIRE (flatbread)

WILD MUSHROOM 19
black truffle, parmesan cream, wild mushrooms, chives. (V)

PROSCIUTTO DE PARMA 19
burrata, baby arugula, aged balsamic, extra virgin olive oil.

MEDITERRANEAN 19
spinach pesto, smoked eggplant, greek feta, artichoke hearts, kalamata olives, cherry tomatoes. (V)

HOUSE SMOKED SALMON & CAVIAR 22
dill crème fraiche, red onions, chives.

GARDEN

MEDITERRANEAN "GREEK" SALAD 19
tomatoes, persian cucumbers, green bell peppers, red onion, kalamata olives, greek feta, red wine vinaigrette. (V) (GF)

TOMATO & BURRATA 19
shaved onions, aged balsamic, extra virgin olive oil, basil aioli, parmesan crisp, herbs. (V) (GF)

BEET LAYERED CAKE 19
herb goat cheese, roasted hazelnuts, citrus vinaigrette. (V) (GF)

ENDIVE & FIGS 19
baby arugula, manchego cheese, candied walnuts, meyer lemon vinaigrette. (V) (GF)

ATRIUM CHICKEN SALAD 22
napa cabbage, carrots, scallions, toasted almonds, crispy wontons, Atrium sesame dressing.

SEA

BLUE CALADONIAN PRAWNS 36
prawns, caramelized cipollini onions, harissa aioli, fresh herbs, cherry tomatoes. (GF)

SCOTTISH SALMON 34
confit cherry tomatoes, gold potato puree, asparagus, lemon vinaigrette.

BRANZINO 38
sauce de province, charred lemon. (GF)

ALASKAN HALIBUT 28
creamy spinach couscous, white wine lemon caper mousseline, dill and tarragon herb oil . (GF)

LAND

ATRIUM ORGANIC JIDORI CHICKEN 28
crispy potato, aleppo pepper, herb goat cheese, sundried tomatoes. (GF)

MEDITERRANEAN LAMB CHOPS (3 PCS) 38
horseradish labneh, micro cilantro, harissa aioli. (GF)

PRIME RIBEYE (16 OZ) 75
argentinian chimichurri, arugula salad, meyer lemon vinaigrette. (GF)

SLOW BRAISED PRIME BEEF SHORT RIBS 45
brussels sprouts, yukon gold potato puree, caramelized cipollini onions, red wine reduction.

SIDES

CRISPY POTATOES 14
fingerling potatoes, sumac, aleppo garlic aioli. (V) (GF)

GRILLED JUMBO ASPARAGUS 15
crispy prosciutto, parmigiano reggiano. (GF)

FIRE ROASTED BRUSSELS SPROUTS 17
bacon confit, cipollini onions.

PARMESAN TRUFFLE FRIES 16
crispy fries, black truffle aioli.

*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

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, 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

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

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

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