

ATRIUM

ESTIATÓRIO

BRUNCH

ATRIUM PANCAKES	17	MEDITERRANEAN OMELET	19
<i>whipped cream, powdered sugar, and maple syrup / ADD blueberries, strawberries, or bananas for \$2 each (V)</i>		<i>spinach, tomatoes, red onions, kalamata olives, feta cheese, and herbs (V) (GF)</i>	
FRENCH TOAST	17	FRENCH OMELET	19
<i>brioche bread and your choice of farmers market blueberries or strawberries</i>		<i>softly scrambled and creamy organic eggs with chives and your choice of boursin or goat cheese</i>	
ATRIUM BREAKFAST WRAP	18	EGGS BENEDICT	22
<i>crispy bacon, sausage, pasture raised scrambled eggs, tomatoes, onions, tater tots, mozzarella, house-made jalapeno salsa, and cheese crust</i>		<i>brioche toast with poached organic eggs and hollandaise sauce with your choice of spinach, ham, or bacon</i>	
		<i>ADD smoked salmon for \$5</i>	
AVOCADO TOAST TARTINE	20	FRESH FRUIT	12
<i>hass avocado mash, cherry tomatoes, pickled vegetables, burrata cheese, extra virgin olive oil, and micro greens (V)</i>		<i>assorted seasonal fruit</i>	
<i>ADD egg of choice for \$3</i>			

SHARE

ATRIUM CHIPS	19	PARMESEAN TRUFFLE FRIES	18
<i>crispy eggplant and zucchini with cucumber dill tzatziki (V)</i>		<i>crispy fries and black truffle aioli (V) (GF)</i>	
FALAFEL MACAROONS	17	TRIO OF SPREADS	18
<i>labneh, cucumber, tzatziki, pickled vegetables, and cherry tomatoes (V) (GF)</i>		<i>hummus, olive tapenade, cucumber dill tzatziki, with crispy herb pita bread (V)</i>	
SPICY TUNA TARTARE	28	OYSTER MUSHROOM SKEWERS	21
<i>chili aioli, avocado, micro greens, and taro chips</i>		<i>garlic butter, thyme, and shallot puree (V)</i>	

FIRE

(flatbread)

WILD MUSHROOM	28	MEDITERRANEAN	28
<i>black truffle parmesean cream, wild mushrooms, and chives (V)</i>		<i>spinach pesto, smoked eggplant, greek feta cheese, artichoke hearts, kalamata olives, and cherry tomatoes (V)</i>	

GARDEN

ATRIUM CHICKEN SALAD	23	TOMATO & BURRATA	20
<i>napa cabbage, carrots, cilantro, toasted almonds, crispy wontons, and Atrium sesame dressing</i>		<i>shaved onions, aged balsamic, extra virgin olive oil, basil aioli, parmesean crisps, and herbs (V)</i>	
MEDITERRANEAN “GREEK” SALAD	21	BEEF LAYERED CAKE	21
<i>tomatoes, persian cucumbers, green bell peppers, red onions, kalamata olives, greek feta cheese, and red wine vinaigrette (V) (GF)</i>		<i>herb goat cheese, roasted hazelnuts, and citrus vinaigrette (V)</i>	

SANDWICHES

(choice of french fries or house salad)

ATRIUM TURKEY CLUB	21	ITALIAN COMBO	24
<i>house roasted turkey, thick cut crispy bacon, havarti cheese, hass avocado, baby arugula, tomatoes, and garlic aioli on multi-grain bread</i>		<i>mortadella, spicy salami, prosciutto, italian ham, baby arugula, provolone cheese, red onions, tomatoes, aged balsamic, and garlic aioli on ciabatta bread</i>	
GRILLED PESTO CHICKEN	23	RIBEYE STEAK SANDWICH	25
<i>sun-dried tomatoes, roasted italian red bell peppers, havarti cheese, and basil aioli on ciabatta bread</i>		<i>horseradish labneh, arugula, tomatoes, and pickled onions on ciabatta bread</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. We offer products with peanutes, tree nuts, soy, milk, eggs, and wheat / (V) Vegetarian (GF) Gluten Free

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HAND-CRAFTED COCKTAILS

BASIL BREEZE <i>cenote blanco tequila, cucumber, basil, and fresh lime</i>	18	JACKRABBIT <i>cenote reposado tequila, campari, freshly squeezed grapefruit juice, and mint</i>	22
MYKONOS KISS <i>ketel one vodka, peach & orange blossom, peach schnapps, and lemon</i>	19	DORÉ SOUR <i>doré vodka, lemon juice, cherry juice, simple syrup egg white</i>	22
ATRIUM BLISS <i>stoli vodka, velvet falernum, passionfruit, and fresh lemon</i>	21	THE ATRIUM MARTINI <i>stoli elite vodka, dry vermouth, & house stuffed olive</i>	24

SPAKLING WINE & CHAMPAGNE

LA GIOIOSA BRUT PROSECCO <i>(Italy)</i>	12 / 34
SCHRAMSBERG BLANC DE BLANCS <i>(Napa Valley)</i>	15 / 52
ROEDERER ESTATE BRUT <i>(France)</i>	75
VEUVE CLICQUOT BRUT <i>(Reims, France)</i>	95

ROSÉ

WHISPERING ANGEL <i>(Côtes de Provence, France)</i>	14 / 45
DAOU <i>(Paso Robles)</i>	14 / 42
ROSEBLOOD <i>(France)</i>	38
HAMPTON WATER <i>(France)</i>	38

REDS

DAOU Cabernet <i>(Paso Robles)</i>	15 / 45	KARAS Reserve <i>(Armenia)</i>	55
ARGYLE Pinot Noir <i>(Oregon)</i>	15 / 48	TENUTA DI ARCENO Chianti Classico Riserva <i>(Italy)</i>	55
JUSTIN Cabernet Sauvignon <i>(Paso Robles)</i>	16 / 62	RAYMOND Cabernet Sauvignon <i>(Napa)</i>	88
AUSTIN HOPE Cabernet <i>(Reims, France)</i>	17 / 85	THE PRISONER Cabernet Sauvignon <i>(Napa)</i>	95
MOILLARD Beaujolais Villages <i>(France)</i>	22 / 66	FRANK FAMILY Cabernet Sauvignon <i>(Napa)</i>	95
SEGHEISIO Zinfandel <i>(Sonoma County)</i>	44	SHAFER TD-9 Cabernet Sauvignon <i>(Napa)</i>	115
STAGS LEAP Petite Sirah <i>(Napa)</i>	76	CAYMUS Cabernet Sauvignon <i>(Napa)</i>	135
DAOU RESERVE Cabernet <i>(Paso Robles)</i>	75	DUCKHORN Merlot <i>(Three Palms)</i>	135
PENFOLDS BIN 28 Shiraz <i>(Australia)</i>	58	JOSEPH PHELPS Cabernet <i>(Napa)</i>	155

WHITE

BARONE FINI VALDADIGE Pinot Grigio <i>(Italy)</i>	15 / 35	JORDAN Chardonnay <i>(Russian River Valley)</i>	60
PATZ & HALL Chardonnay <i>(Sonoma)</i>	16 / 52	GRGICH HILLS ESTATE Chardonnay <i>(Napa)</i>	62
DAOU Sauvignon Blanc <i>(Napa)</i>	18 / 55	CHATEAU MONTELENA Chardonnay <i>(Paso Robles)</i>	88

BEER

STELLA Pilsner 5.2% <i>(Belgium)</i>	12	GYUMRI GOLD Pale Lager 4.5% <i>(Armenia)</i>	10
PERONI Lager 4.7% <i>(Italy)</i>	12	ALEKSANDROPOL PREMIUM Lager 4.5% <i>(Armenia)</i>	12

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