
Craft of a Cocktail

ATRIO WINE BAR

We combine unique spirits and juices to highlight subtle, yet distinct flavors. Together, these deliciously small details are just as important as those with whom you share them with.

LIBATIONS \$18



VALENCIA

Vanilla Vodka, Spiced Rum, Pear Purée, Butterscotch Schnapps, Lemon



OTOÑO

Volcan Reposado Tequila, Ginger Liqueur, Cranberry Purée, Lemon



SINCERELY, YOURS

Ford's Gin, St. Germain, Lemon, Prosecco



KICKSTARTER

Salted Caramel Vodka, Kahula, Espresso, Sea Salt, Espresso Beans



NORTH END

Maker's Mark Bourbon, Maple, Orange, House Bitters



AFTER HOURS

Grey Goose Vodka, Cointreau, White Cranberry Juice



PROPER GENTLEMEN

Hennessy VS, Dry Curacao, Cointreau, Japanese Yuzu

WINE BY THE GLASS

From New World to Old World, every bottle is a different journey. Our collection invites you to try unique varietals and the classic nobles alike.

SPARKLING & CHAMPAGNE

Chandon étoile Rosé, CA	22
Domaine Chandon, CA	19
Moët et Chandon Brut Impérial	30
Riondo Prosecco, Veneto, IT	17

WHITE

Albariño, Martin Codax, SP	16
Pinot Grigio, Terlato Family, Friuli, IT	19
Riesling Dry, Hosmer, Finger Lakes, NY	16

CHARDONNAY

Smoke Tree, Sonoma County, CA	16
Stag's Leap Wine Cellars, Karia, CA	22
Tangley Oaks, Mendocino, CA	17
Vins Auvige, Saint-Veran, Burgundy, FR	18

SAUVIGNON BLANC

Cloudy Bay, Marlborough, NZ	22
Domaine Reverdy Ducroux Sancerre, Loire, FR	18
Hubert Brochard, Sancerre, Loire, FR	19
Loveblock, Marlborough, NZ	18
Matanzas Creek, CA	17

ROSE

Cht. d'Esclans, 'Whispering Angel'	19
C. Provence, FR	
Wölffer Estate, Summer in a Bottle, NY	18

RED

Bordeaux Blend, Château Bonnet, FR	16
Malbec, B. Norton Reserve, Mendoza, AR	18
Merlot, Swanson, Napa Valley, CA	17
Tempranillo, Torres Celeste Crianza, SP	19
Sangiovese, Argiano, Rosso di Montalcino, IT	21
Syrah, Klinker Brick 'Farrah', Lodi, CA	18

PINOT NOIR

Davis Bynum, Russian River, CA	22
Lange, Willamette Valley, OR	19
Smoke Tree, Sonoma Country, CA	16

CABERNET SAUVIGNON

Daou Vineyards, Paso Robles, CA	21
Glenelly, Stellenbosch, South Africa	16
Oberon, Napa County, CA	18

DRAFT BEER 9

16 oz

Blue Moon, Colorado

Blue Point Hoptical Illusion IPA, NY

Brooklyn Seasonal, NY

Stella Artois, Belgium

BOTTLED BEER

Amstel Light	9	Heineken	9
Bud Light	8	Michelob Ultra	8
Budweiser	8	Heineken Zero	9
Corona Extra	9	Sam Adams	9

NON-ALCOHOLIC COCKTAILS

10

Our Mocktails are created with Spare Tonic, an immunity-boosting, fermented, probiotic elixir. Spare Foods is a local business aiming to reframe food waste by upcycling ingredients for the good of the planet.

**Contains Dairy*

CITRUS GROOVE

Lemon-Ginger Spare Tonic, Grapefruit Fever Tree, Fresh Squeezed Lemon, Agave Syrup

JULEP

Peach & Turmeric Spare Tonic, Peach Purée, Fresh Mint

PREMIUM GIN

Boodles, Warrington, England	17
Botanist, Islay, Scotland	18
Brooklyn, Brooklyn, NY	17
Four Pillars Rare, Australia	17
Hendrick's, Girvan, Scotland	19
Plymouth, Plymouth, England	17
Tanqueray No 10, Cameronbridge, Scotland	18

All Gin & Tonic Served With Fever-Tree Tonic Water

BOURBON, RYE &

AMERICAN WHISKEY

Angel's Envy	20	Jack Daniel's	16
Basil Hayden	20	Jack Single Barrel	20
Blanton's	25	Maker's Mark	18
Buffalo Trace	16	Maker's Mark 46	20
Bulleit Rye	16	Michter's Bourbon	16
Knob Creek	18	Woodford Reserve	20
Knob Creek Rye	17	Woodinville Bourbon	20

SINGLE MALT SCOTCH

Balvenie 12yr	23	Lagavulin 16yr	33
Glenfiddich 12yr	22	Laphroaig 10yr	20
Glenfiddich 21yr	42	Macallan 12yr	26
Glenlivet 12yr	19	Macallan 15yr	36
Glenlivet 18yr	45	Macallan 18yr	76
Glenmorangie 10yr	17	Oban 14yr	30
Hudson Single	18	Talisker 10yr	26

COGNAC

Courvoisier VSOP	21	Martell Cordon Bleu	42
Hennessy VS	16	Remy Martin VSOP	23
Hennessy VSOP	24	Remy Martin XO	60
Hennessy XO	66		

SAVORY BAR SNACKS

Available daily from 12:00PM - 12:00AM

SHERRY MARINATED OLIVES (NF/V) 10
sourdough focaccia, extra virgin olive oil,
mixed herbs, citrus, maldon sea salt

HUMMUS (NF/V) 17

harissa, pickled red onions, watercress,
garlic pita chips

JUMBO SHRIMP COCKTAIL (NF/DF) 24

horseradish cocktail sauce, lemon

ANTIPASTO PLATE (NF) 20

marinated artichoke and zucchini, cherry tomatoes,
fresh mozzarella, salami, prosciutto

ARTISANAL CHEESE PLATE 14

Spanish drunken goat cheese, Vermont cheddar,
French triple crème brie

CULINARY DELIGHTS

Available daily from 5:30PM - 10:30PM

CRISPY CALAMARI (GF/DF) 21

pepperoncini | caper berries

CHICKEN WINGS 20

hoisin BBQ or buffalo-style (GF/NF)

BLACK ANGUS BEEF SLIDERS (NF) 21

aged cheddar cheese, pickles

ATRIO FRIES (NF) 12

truffle, parmesan, chives, garlic aioli

COUNTRY POTATOES (GF/NF) 12

'CERTIFIED ANGUS BEEF' BURGER (NF) 28

aged cheddar, tomato, garlic aioli, onion ring,
pickles, served with a choice of french fries
or seasonal green salad

GF - Gluten-Free | NF - Nut-Free | V - Vegan | DF - Dairy-Free



PIZZA

MARGHERITA PIZZA (NF) 22

san marzano tomato | mozzarella | sweet basil

ROASTED TOMATO & BACON PIZZA (NF) 23

fresh mozzarella | sweet basil

SPINACH & RICOTTA PIZZA (NF) 22

garlic confit | fresh mozzarella

B.Y.O. PIZZA* (CHOICE OF 3 TOPPINGS) 24

pepperoni | sausage | chorizo | ham | olives

peppers | mushrooms | onions

each additional topping +3

SALADS

CLASSIC CAESAR (NF) 22

garlic croutons, shaved Grana Padano,

house-made Caesar dressing

grilled chicken +8* | salmon +14* | hanger steak +18*

SOBA NOODLE SALAD (NF) 26

seared tuna, cucumber, sugar snaps,

spicy miso vinaigrette

DESSERTS

RASPBERRY CHEESECAKE 14

rose honey

CHOCOLATE MOUSSE DOME 14

crème chantilly

LEMON MERINGUE TART (NF) 14

fresh strawberries

HONEY GOAT CHEESE PANNA COTTA (NF) 14

lavender coulis

GELATO & SORBETS (GF/NF) 13

vanilla, chocolate, strawberry cream,

raspberry, mango

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