

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Veuve Clicquot Brut, Champagne, FR	28
Domaine Chandon, CA	18
La Marca Prosecco, Veneto, IT	16
Chandon étoile Rosé, CA	22

WHITE

Albariño, Martin Codax, SP	15
Pinot Grigio, Terlato Family, Friuli, IT	18
Riesling Dry, Hosmer, Finger Lakes, NY	16

CHARDONNAY

Smoke Tree, Sonoma County, CA	15
Sonoma Cutrer, RRR, Sonoma, CA	18
Vins Auvige, Sain-Veran, Burgundy, FR	18
Stag's Leap Wine Cellars Karia, CA	20

SAUVIGNON BLANC

Matanzas Creek, CA	15
Loveblock, Marlborough, NZ	17
Reverdy Ducroux Sancerre, Loire, FR	18

ROSÉ

Elouan, Rosé, OR	16
Cht. d'Esclans, 'Whispering Angel' C. Provence, FR	18

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RED

Bordeaux Blend, Château Bonnet, FR	15
Malbec, B. Norton Reserve, Mendoza, AR	16
Merlot, Swanson, Napa Valley, CA	16
Tempranillo, Torres Celeste Crianza, SP	18
Tuscan Blend, Tenuta dell'Ornellaia Le Volte, IT	20
Syrah, Klinker Brick 'Farrah', Lodi, CA	17

PINOT NOIR

Lange, Willamette Valley, OR	18
Davis Bynum, Russian River, CA	21

CABERNET SAUVIGNON

Glenelly, Stellenbosch, South Africa	15
Oberon, Napa County, CA	17
Daou Vineyards, Paso Robles, CA	20
Silver Oak Alexander Valley, CA	35

“Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing.” Ernest Hemingway

PREMIUM GIN

The Botanist, Islay, Scotland	17
Plymouth Gin, Plymouth, England	16
Brooklyn Gin, Brooklyn, NY	16
Four Pillars Rare, Australia	16
Boodles, Warrington, England	16
Hendrick's, Girvan, Scotland	18
Tanqueray No 10, Cameronbridge, Scotland	18
All gin & tonic served with Q Tonic Water	

BOURBON, RYE & AMERICAN WHISKEY

Angel's Envy	20	Wild Turkey 81	16
Basil Hayden	20	Woodford Reserve	20
Blanton's	22	Jack Daniel's	16
Buffalo Trace	16	Jack Single Barrel	20
Knob Creek	18	Jim Beam	14
Maker's Mark	18	Bulleit Rye	16
Maker's Mark 46	20	Knob Creek Rye	17

SINGLE MALT SCOTCH

Balvenie 12y	17	Laphroaig 10y	17
Maccallan 18y	75	Hudson Single	18
Glenfiddich 12y	18	The Glenlivet 12y	18
Oban 14y	26	Macallan 12y	23
Glenfiddich 21y	42	The Glenlivet 18y	42
Lagavulin 16y	32	Macallan 15y	35
Glenmorangie 10yr	16	Talisker 10y	25

COGNAC

Courvoisier VS	14	Hennessy VS	16
Hennessy XO	58	Remy Martin VSOP	18
Courvoisier VSOP	20	Hennessy VSOP	23
Martell Cordon Bleu	42	Remy Martin XO	60
Courvoisier XO	50	Grand Marnier Quintessence	85
Martell Creation	95		

LIBATIONS

18

PRETTY IN PINK

Hendrick's Gin, St. Germain, Lemon,
Lychee, Hibiscus

OLD EMBASSY

Tito's Vodka, Chamomile, Lemon, Lillet Blanc

THE BATTERY

Woodford Reserve Bourbon, Mixed Berry Jam,
Mint, Orgeat, Lemon, Soda

PICANTE, PICANTE

Jalapeno Infused Casamigo's Blanco, Mango, Passion
Fruit, Lime

RUM THIS TOWN

Bacardi Limon, Crème de Banane, Pineapple,
Lime, Orgeat

BROOKLYN BEAUTY

Brooklyn Gin, St. Germain, Lemon, Prosecco

THE BEAR

Rittenhouse Rye, Maple, Orange,
Angostura Bitters

BAYOU PALOMA

Montelobos Mezcal, Grapefruit Soda, Lime,
Creole Bitters

SNACKS TO SHARE

(Available from 3pm – 11pm)

OLIVES AND MARCONA ALMONDS 8

Citrus, Piri Piri Chili, Herbs

SEASONED FRIES 8

Kennebec Potatoes, Old Bay

ATRIO CHIPS 8

House-made Chips with Ranch Seasoning

CITRUS SALT CALAMARI* 19

Thai Red Chili, Garlic, Radishes,
Parsley and Caper Remoulade

GRILLED CHICKEN WINGS* 19

Choice of Thai Chili, Honey BBQ or Harissa

VEAL AND PORK MEATBALLS* 17

Marinara, Mozzarella, Grilled Country Bread

MARGHERITA PIZZA 22

San Marzano Tomato, Mozzarella, Sweet Basil

ATRIO FLATBREAD* 23

Prosciutto, Caramelized Cipollini, Ricotta, Figs,
Baby Watercress, Balsamic Honey, Fennel Pollen

GRILLED WAGYU SLIDERS* 25

White Cheddar, House Pickles, Garlic Aioli

BUTTERMILK CHICKEN SLIDERS* 17

Brussel Sprout Slaw, House Pickles

CHEESE AND CHARCUTERIE

CHARCUTERIE PLATE* 22

Salami Finochiona, Biellese, La Quercia Prosciutto

CHEESE SELECTION 3 FOR 22 / 5 FOR 26

ALPHA TOLMAN

Cow's Milk, VT

ROOMANO PRADERA

Cow's Milk, NL

GARROTXA

Goat's Milk, SP

ST. STEPHEN

FOUR FAT FOUL

Raw Sheep Milk, NY

VALDEON

Goat and Cow's Milk,

LIGHT FARE

OCTOPUS* 25

Pork Belly, Romesco, Black Beans, Red Watercress,
Oven Roasted Tomatoes, Chimichurri

ATRIO BURGER* 25

White Cheddar, Garlic Aioli, House Pickles

CHILLED TUNA* 25

Togarashi, Avocado, Pickled Red Onions, Grapefruit-
Cucumber Juice, Radish

COBB* 25

Chicken, Avocado, Bacon, Egg, Pickles, Red Onion,
Mesclun, Blue Cheese, Heirloom Cherry Tomatoes

DRAUGHT BEER

Brooklyn Seasonal, NY

Goose Island IPA, IL

Stella Artois, Belgium

Blue Moon, Colorado

16 OZ 9

22 OZ 11

BOTTLED BEER

Sam Adams	9	Amstel Light	9
Guinness	10	Corona Extra	9
Budweiser	8	Goose Island	9
Dos Equis Lager	9	O'Douls N/A	9
Bud Light	8		
Heineken	9	9	
Michelob Ultra	8		

HOT BEVERAGES

Freshly Brewed Coffee	7
French Press Pot of Coffee	8
Lavazza Espresso	6
Cappuccino Latte	8
Palais des Thés Tea Selection	6

NON ALCOHOLIC COCKTAILS

MIDTOWN MULE

Ginger Beer, Pineapple, Lime

POMEGRANATE NOJITO

Pomegranate, Blueberry, Mint, Lime

10

JUICES

Orange | Grapefruit | Carrot

Apple | Tomato | Cranberry | V8

7