

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Moët et Chandon Brut Rosé Impérial	28
Veuve Clicquot Brut	28
Domaine Chandon, CA	18
La Marca Prosecco, Veneto, IT	16
Taittinger Prestige Brut	26

WHITE

Albariño, Martin Codax, SP	15
Pinot Grigio, Terlato Family, Friuli, IT	18
Riesling, Cht St. Michelle, Eroica, WA	17

CHARDONNAY

Wente Vineyards, Morning Fog, CA	15
Mer Soleil Reserve, CA	18
Louis Jadot 'Bourgogne', 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
Cloudy Bay, Marlborough, NZ	21

ROSÉ

Elouan, Rosé, OR	16
Cht Minuty C. Provence, FR	18

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RED

Bordeaux Blend, Château Bonnet, FR	15
Conundrum "Red Blend", CA	18
Malbec, B. Norton Reserve, Mendoza, AR	16
Merlot, Ferrari-Carano, 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

La Crema, Monterey, CA	17
Lange, Willamette Valley, OR	18
Davis Bynum, Russian River, CA	21

CABERNET SAUVIGNON

Columbia Crest H3, WA	15
Oberon, CA	17
Napa Cellars, CA	18
Silver Oak Alexander Valley, CA, 2012	33

"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

1982

Hendrick's Gin, Cranberry, Cider, Lemon

OLD EMBASSY

Tito's Vodka, Chamomile, Lemon, Lillet Blanc

THE BATTERY

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

POCO A POCO

Casamigo's Blanco, Grand Marnier,
Domaine de Canton Ginger Liqueur, Lime,
Cracked Pepper

VICE, VICE, BABY

Illegal Mezcal, Pineapple, Lime, Egg White,
Smoked Chili Bitters

BROOKLYN BEAUTY

Brooklyn Gin, St. Germain, Lemon, Prosecco

THE BEAR

Rittenhouse Rye, Allspice Dram, Maple,
Angostura Bitters

SNACKS TO SHARE

(Available from 3pm – 11pm)

OLIVES AND MARCONA ALMONDS 8

Citrus, Piri Piri Chili, Herbs

ATRIO FRIES 8

Parmesan, Parsley, Garlic Aioli

SEA SALT AND HERB POTATO CHIPS 8

Yukon Potato, Buttermilk Dill Emulsion

SALT AND PEPPER CALAMARI* 19

Roasted Pepperade, Radish, Herbs

SMOKED HAM AND POTATO CROQUETTES* 16

Caramelized Onion, Irish Cheddar Guinness Fondue

GRILLED CHICKEN WINGS* 19

Choice of Thai Chili, Honey BBQ or Harissa

VEAL AND PORK MEATBALLS* 17

Marinara, Mozzarella, Grilled Country Bread

LAMB SLIDERS* 19

Tzatziki, Feta Cheese, Roasted Peppers,
Pickled Vegetable

MARGHERITA PIZZA 22

San Marzano Tomato, Mozzarella, Sweet Basil

TARTE FLAMBÉE 20

Fromage Blanc, Caramelized Onions, Applewood
Smoked Bacon

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

CRISPY SPANISH OCTOPUS* 23

Almond Romesco, Fingerling Potato, Celery

ATRIO BURGER* 25

C.A.B. Beef, Aged Cheddar, Garlic Aioli,
House made Pickles

TUNA TARTARE* 25

Avocado, Sesame, Ponzu, Micro Wasabi

COBB SALAD* 25

Chicken, Avocado, Pancetta, Egg, Pickled Red
Onion, Mesclun, Blue Cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRAUGHT BEER

Goose Island IPA, IL	16 OZ 9
Stella Artois, Belgium	22 OZ 11
Blue Moon, Colorado	
Brooklyn Oktoberfest, NY	

BOTTLED BEER

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

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