

To Begin

San Francisco Clam Chowder Sourdough Bowl 10

Sea Clams, Smoked Bacon, Potatoes

French Onion Soup 9

Gruyere Cheese, Brandied Onion Beef Stock, Duck Fat Crouton

Avocado Toast 11

Pomegranate Seeds, Persimmon, Black Quinoa, Edamame, Radish, Sunflower Seeds, Chard Toast

Brussel Sprouts 10 GF/VG

Cauliflower Puree, Furikaki, Togarashi, Toasted Cashews



Steak Tartare 16 GF

Fresh chopped Kobe Filet, Smoked Bacon, Dijon, Quail Egg, Gaufrette Potato Chips

Heirloom Tomato & Burrata 12 GF

Aged Balsamic, Extra Virgin Sonoma Olive Oil, Opal Basil, Crushed Pistachios, Sea Salt

Local Field Greens 9 GF

Granny Smith Apple, Blackberries, Humboldt Fog Goat Cheese, Pistachio's, Champagne Vinaigrette

Kale Salad 9 GF/VG

Pomegranate Seeds, Quince, Avocado, Edamame, Watermelon Radish, Golden Balsamic Vinaigrette

Classic Caesar Salad 9

Parmesan Reggiano, Torn Croutons, Garlic Anchovy Vinaigrette

Plus

Grilled Chicken 6,

Seared Prawns 8

Pan Roasted Wild King Salmon 10



California Cheese Board 20

Cremont, Drunken Goat, Manchego, Taleggio, Point Reyes Blue, Honeycomb, Candied Walnut, Toast

To Share



Trio of Crudo 18 GF

Ahi Tuna Carpaccio, Rock Shrimp Ceviche, Salmon Poke, Wasabi Soy, Wontons

Ahi Tuna Tower Salad 18 GF

Sashimi Grade Tuna, Local Lettuces, Fried Wontons, Pickled Ginger, Wakame, Lemongrass Ginger

Oysters on The Half Shell 3 (EA) GF

Bodega Bay, Chef's Daily Selection, Apple Prosecco Mignonette



Poke Bowl 18 GF/VG

Avocado, Wakame, Edamame, Pickled Ginger, Purple Cabbage, Watermelon Radish, Cucumber, Steamed Jasmine Rice, Lemongrass Ginger Soy **Choice of Ahi Tuna, Hamachi, Wild King Salmon, or Organic Miso Glazed Tofu**

Margherita Pizza* 15

Heirloom Tomatoes, Burrata Cheese, Micro Basil, Tomato Coulis

Salsiccia Pizza* 15

Fennel Sausage, Shishito Peppers, Castelvetrano Olives, Tomato Sauce, Arugula, Mozzarella

Chicken Pesto Pizza* 15

Mary's Chicken, Smoked Bacon, Artichokes, Toy Box Cherry Tomatoes, Roasted Garlic, Mozzarella Cheese, Basil Pesto

Grilled Octopus 18 GF

Chorizo Chimichurri, New Potatoes, Olives, Citrus Micro Greens

Penn Cove Mussels 18

Spanish Chorizo, Lager Beer, Sweet Peppers

Truffle Mac and Cheese 12

Smoked Gouda, White Cheddar, Sharp Cheddar, Gruyere, Pecorino Romano, Panko Bread Crumbs **Add Lobster or Shrimp 7**

Big Plates

Duck Fat Pan Roasted Chilean Sea Bass 32 GF

Yuzu Tarragon Vinaigrette, Romanesco Puree, Pancetta, Chanterelle Mushrooms, Sugar Snap Peas



Wild King Salmon 32 GF

Bloomsdale Spinach, Artichoke Hearts, Toy Box Cherry Tomatoes, Kalamata Olives, Saffron Sauce

Jumbo Prawns Pasta 26

Linguine Nero, Burrata, Plum Tomatoes, Basil, Lemon Oil, Garlic Butter

Butternut Squash Ravioli 24

Delicata Squash, Romanesco, Chioggia Beet Coulis, Hazelnuts, Pomegranate Seeds, Brown Butter

French Cut Chicken Breast 26 GF

Mary's Chicken, Natural Pan Juices, French Green Beans, Roasted Fingerling Potatoes, Cipollini Onion, Hen of The Woods Mushroom



Cider Brined Pork Porterhouse Chop 28

14 oz. Schmitz Ranch, Marsala Demi Glaze, Granny Smith Apples, Escarole, Smoked Bacon, Shishito Peppers, Cannellini Beans, Onions

New York Steak 36

12 oz. Schmitz Ranch, Béarnaise Sauce, Roasted Fingerling Potatoes, Broccolini, King Oyster Mushroom

Bone In Ribeye Steak 42

16 oz. Creek Stone Farms, Miso Truffle Butter, Padron Peppers, Cipollini Onion, Watercress

Filet Mignon 44

8 oz. Mishima Reserve Wagyu, Port Wine Demi Glaze, Celery Root Puree, Baby Fall Root Vegetables

Steak Frites 28

8 oz. Creek Stone Farms Hanger Steak, Bordelaise Sauce, Béarnaise Butter, Hand Cut Kennebec Fries

Sandwiches are served with a choice of Hand Cut Kennebec Fries or Side Salad

Atrio Burger 16

Sierra Nevada White Cheddar Cheese, Grilled Vidalia Onions, Artisan Lettuce, Tomatoes, House Made Pickles, Brioche Bun **add Bacon, Avocado or Sunny Side Up Egg 2**

Fried Chicken Sandwich 14

Mary's Chicken, Apple Jalapeno Slaw, Honey Aioli, Brioche Bun

Turkey Club 13

Boar's Head Smoked Turkey, Hobbs Bacon, Avocado, Artisan Lettuce, Tomatoes, Tarragon Aioli, Croissant

Black Bean and Quinoa Burger 14 VG

Poblano Pepper, Tomato Jam, Avocado, Artisan Lettuce, Pickled Red Onions, Smoked Paprika Aioli

Crab Jack & Avocado 19

Dungeness Crab, Avocado, Pepper Jack Cheese, Thousand Island, Sourdough



Ahi Tuna Burger 18

Avocado, Tomatoes, Portabella Mushroom, Pickled Red Onions, Artisan Lettuce, Pickled Ginger Aioli, Lemongrass Ginger Soy

Sides

Exotic Wild Mushrooms & Thyme 8 GF/VG

Duck fat Roasted Rosemary Fingerling Potatoes 8 GF

Shishito Peppers, Anchovy, Miso Truffle Butter 8 GF



The End

New York Cheesecake 8

Red Velvet Marquise 8

Executive Chef **Damien Jones**, grew up in the Bay Area and infuses his farm-to-table cooking with California sensibilities, maintaining working relationships with local farmers, fisheries and ranchers, and putting on the table the most delectable fresh seasonal fare, perfectly executed and artfully plated

Kentucky

Henry McKenna Single barrel 10 year	9	Blanton's	14
Elijah Craig 12 year	9	Basil Hayden	14
Larceny	10	Michter's Small Batch Whiskey	14
W.L. Weller	10	Wild Turkey 101	14
Evan Williams Single Barrel	10	Maker's 46	14
Four Roses Single Barrel	10	Knob Creek Single Barrel	14
Buffalo Trace	10	Old Forrester 1870	15
Woodinville	11	Michter's Single Barrel Rye	15
Makers Mark	11	Knob Creek Rye	15
Sazerac Rye	11	Blade and Bow	16
Bulleit	11	Bookers	18
Bulleit Rye	11	Bakers	18
I.W. Harper	11		
Old Forrester Original Batch	11	Jack Daniels	9
Eagle Rare	11	Jack Daniels Single Barrel	10
Four Roses Small Batch	11	Dickel Barrel Select	10
Knob Creek	11		
Woodford Reserve	12	Hudson Baby Bourbon	12
E.H. Taylor Small Batch	12	Hudson Manhattan Rye	14
E.H Taylor Single Barrel	12	Hudson Single Malt	18
Old Grand Dad 100	12		
Bulleit 10 year	13	Jameson	9
Woodford Reserve Double Oaked	13	Bushmills	10
Old Forrester 1897	13	West Cork 10yr.	12
Angels Envy	13	2 Gingers	16

Tennessee

United States

Ireland

Draft

Anchor Steam | Heineken | Stella
 Craft Beer IPA Feature | Craft Beer Guest Tap 7
 Coors Light 5

Bottle

Budweiser | Bud light | Michelob Ultra | Miller Lite 5
 Lagunitas IPA | Sam Adams Lager | Sierra Nevada Pale Ale |
 Red Seal Ale | Corona | Corona Light | Guinness |
 New Castle Brown | Amstel Light | Modelo | Pacifico |
 Angry Orchard Cider | Clausthaler NA. 6

FROM THE BAR

Signature Cocktails

The Amsterdam Mule

New Amsterdam Vodka, Lime Juice, Ginger Beer
 10

The Aperol Spritz

Aperol Aperitif, La Marca Prosecco, Splash of Club Soda
 12

Belvedere Lemonade

Belvedere Vodka, Lemon Juice, Simple Syrup, Club Soda
 12

Atrio Negroni

Spirit Works Gin, Campari, Sweet Vermouth,
 13

Walnut Creek Sipper

Nolet's Gin, St. Germain Elder Flower Liqueur, Grapefruit Juice, Club Soda
 13

Atrio Margarita

Volcan De Mi Tierra Blanco, Agave Syrup, Fresh Lime,
 13

Kentucky Buck

Woodinville Bourbon, Strawberry, Lemon, Ginger Beer
 13

Sazerac

Bulleit Rye Whiskey, Simple Syrup, Angostura & Peychad's Bitters
 13

Tropical Sunrise

Capt. Morgan Rum, Malibu Coconut Rum, Grenadine, Orange & Pineapple Juice
 13

Martinis

Cavo Licious

Don Julio Anejo, Grand Marnier, Agave Nectar, Fresh Lime Juice

Rizalde

Spirits Works Barrel Aged Gin, Honey Syrup, Lemon Juice

Ravenous Rabbit

Patron Silver, Agave Nectar, Pineapple, Lime Juice, Mint

Elegant Side Car

Hennessy VS Cognac, Grand Marnier Liqueur, Fresh Lemon, Simple Syrup,
 Sugar Rimmed Glass

14

All Cocktails are made from fresh fruit squeezed

Orange, Grapefruit, lemon & lime juice.

Wine Selections

Wine Station

	6 oz. 9oz. Bottle
Cabernet Trinchero Forte Red Blend, Napa Valley 2012	22 26 88
Cabernet, Pride Mt. -201460% Napa/40%, Sonoma	23 34 90
Cabernet, Newton Unfiltered, 2014, Napa Valley	24 36 96
Cabernet Frogs Leap, 2014, Napa Valley	25 37 100
Cabernet, Joseph Phelps, 2014, Napa Valley	25 37 100
Cabernet Pahlmeyer Jason, 2014, Napa Valley	25 37 100
Cabernet, Caymus 2015, Napa Valley	25 37 100

Sparkling Wine

	5oz. Bottle
Prosecco, La Marca, 187 ml. Italy	11
Chandon. Brut 187 ml- Yountville	11
Veuve Clicquot Brut - France	22

Rose

	6oz. 9oz. Bottle
Rose of Nebbiolo Terra d Oro, Amador	10 15 34

White Wine

Riesling, - Kung Fu Girl, Washington	8 12 30
Pinot Grigio - Zaccagnini Abruzzo	9 13 36
Pinot Blanc / Viognier Valley of the Moon, Sonoma	9 13 36
Sauvignon Blanc - Ancient Peaks Paso Robles	10 15 40
Pinot Gris - MacMurry, Sonoma	10 15 40
Chenin Blanc - Cry Creek Winery, Clarksburg	10 15 40
Chardonnay - Newton, Sonoma	12 18 48
Chardonnay - Neyers, Sonoma	13 19 52
Chardonnay - Laguna, Russian River	14 20 56
Chardonnay - Miner Napa Valley	16 23 64

Red Wine

Pinot Noir - Hang Time, California	9 13 36
Pinot Noir - MacMurry, Sonoma	13 19 52
Merlot - Wentz, Livermore	10 15 40
Malbec - Catena, Mendoza	9 13 36
Zinfandel - Pedroncelli, Dry Creek	12 18 48
Syrah - Tamayo Family, Brentwood	11 17 44
Red Blend - Neyers, Sage Canyon, Rhone Blend, California	14 20 56
Red Blend - The Sum, Napa	15 22 60
Cabernet - Louis M. Martini, North Coast	14 20 56
Cabernet - Beringer Knights Valley, Sonoma	18 27 70

House Wine

Chardonnay, Pinot Noir, Cabernet	7.50 11.25 28
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