

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

Brussel Sprouts 10 GF/VG

Cauliflower Puree, Furikaki, Togarashi, Toasted Cashews

Truffle Mac and Cheese 12

Smoked Gouda, White Cheddar, Sharp Cheddar, Gruyere, Pecorino Romano, Panko Bread Crumbs

Add Lobster or Shrimp 7

Heirloom Tomato & Burrata 14 GF

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

Local Field Greens 12 GF

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

Kale Salad 12 GF/VG

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

Classic Caesar Salad 10

Parmesan Reggiano, Torn Croutons, Garlic Anchovy Vinaigrette

Ahi Tuna Tower Salad 20 GF

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

Add

Grilled Chicken 6

Seared Prawns 8

King Salmon 10

Executive Chef Damien Jones

To Share

California Cheese Board 20

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



Ahi Tuna Poke Bowl 20 GF/VG

Avocado, Wakame, Edamame, Pickled Ginger, Purple Cabbage, Watermelon Radish, Cucumber, Steamed Jasmine Rice, * Tofu Option Available

Oysters on The Half Shell 3 (EA) GF

Chef's Daily Selection, Sourced from Point Reyes, Apple Prosecco Mignonette

Grilled Octopus 18 GF

Chorizo Chimichurri, New Potatoes, Olives, Citrus Micro Greens

Trio of Crudo 22 GF

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

Korean Style Crispy Chicken Wings 12 GF

Mary's Chicken, Sweet and Spicy Chili Glaze, Scallions

Hand Tossed Pizza

Margherita Pizza* 15

Heirloom Tomatoes, Burrata Cheese, Micro Basil, Tomato Coulis

Salsiccia Pizza* 15

Fennel Sausage, Shishito Peppers, Castelvetro 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

Sandwiches

Sandwiches Are Served With A Choice of French 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

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

Chilean Sea Bass 32 GF

Meyer Lemon Beurre Blanc, Tuscan Kale, Chanterelle Mushrooms, Smoked Bacon, Toy Box Cherry Tomatoes

Scottish 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

Pappardelle Pasta 22 VG

Exotic Wild Mushrooms, Mustard Greens, Roasted Garlic, Truffle Butter, Porcini Essence, Pine Nuts, Pecorino Romano.

Big Plates

Tomahawk Pork Chop (16 oz.) 32

Schmitz Ranch, Maple Bourbon Demi Glaze, Granny Smith Apples,

Hanger Steak (8 oz.) 26

Creek Stone Farms, Kansas, Bordelaise sauce

Wagyu Skirt Steak (8 oz.) 30

Snake River Farms, Idaho, Chimichurri Sauce

Dry Aged New York Steak (12 oz.) 36

Greater Omaha Prime, Nebraska, Green Pepper Corn Sauce

Bone In Ribeye Steak (16 oz.) 38

Schmitz Ranch, California, Miso Truffle Butter

Steak Sides

Grilled Delta Asparagus 8

Sagra Olive Oil, Manchego

Creamed Spinach 8

Panko Crust

Exotic Wild Mushrooms 8

Smoked Paprika & Thyme

Broccolini 6

Blistered Shishito Peppers 6

Cipollini Onion 5

Duck Fat Roasted Fingerling Potatoes 6

Rosemary & Garlic

Garlic Mashed Yukon Gold Potatoes 6

Truffle Parmesan Fries 6

The Finish

New York Cheesecake 8

Chocolate Ganache Cake 8

Banana Fosters 8

Beef... Pure & Simple

Kentucky

Henry McKenna Single barrel 10 year	9	Basil Hayden	14
Elijah Craig 12 year	9	Michter's Small Batch Whiskey	14
Larceny	10	Wild Turkey 101	14
W.L. Weller	10	Maker's 46	14
Evan Williams Single Barrel	10	Knob Creek Single Barrel	14
Four Roses Single Barrel	10	Old Forrester 1870	15
Buffalo Trace	10	Michter's Single Barrel Rye	15
Woodinville	11	Knob Creek Rye	15
Makers Mark	11	Blade and Bow	16
Sazerac Rye	11	Knob Creek Cask Strength Rye	18
Bulleit	11	Bookers	18
Bulleit Rye	11	Bakers	18
I.W. Harper	11		
Old Forrester Original Batch	11		
Eagle Rare	11		
Four Roses Small Batch	11		
Knob Creek	11		
Woodford Reserve	12		
E.H. Taylor Small Batch	12		
E.H Taylor Single Barrel	12		
Old Grand Dad 100	12		
Bulleit 10 year	13		
Woodford Reserve Double Oaked	13		
Old Forrester 1897	13		
Angels Envy	13		
Blantons	14		

Draft

Anchor Steam Heineken Stella	7
raft 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 Black Butte Porter Corona Corona Light Modelo Pacifico Guinness New Castle Brown Amstel Light 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, 2013, Napa Valley	22 32 88
Cabernet Franc, William Harrison 2013 Napa Valley	22 32 88
Cabernet, Pride Mt. 2015, 60% Napa /40% Sonoma	23 34 90
Cabernet, Newton Unfiltered, 2014, Napa Valley	24 36 96
Red Blend, Tapestry, Beaulieu Vineyard, Napa, 2014, Napa Valley	25 37 100
Cabernet, Frogs Leap, 2015, Napa Valley	25 37 100
Cabernet, Joseph Phelps, 2015, Napa Valley	25 37 100
Cabernet, Pahlmeyer Jason, 2014, 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 - Dry 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 14 36
Pinot Noir - MacMurry, Sonoma	13 19 52
Merlot - Wente, Livermore	10 15 40
Malbec - Catena, Mendoza	9 14 36
Zinfandel - Pedroncelli, Dry Creek	12 18 48
Syrah - Tamayo Family, Brentwood	12 18 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 - Rodney Strong Knights Valley, Sonoma	18 27 70

House Wine

Chardonnay, Pinot Noir, Cabernet	7.50 11.25 28
----------------------------------	-------------------