

CHEF DE CUISINE
JAY JOHNSON

PASTRY CHEF / BEEKEEPER
JAMES GALLO



SMALL + SHAREABLE PLATES

Artisanal Olive Sourdough 12

sea salt, banner butter, GA olive oil

Rodgers Farm Pastured Pork Belly 24

adobo glaze, grits, chicharron, smoked cave-aged cheddar

Fall Beets 18

goat cheese crema, green salsa macha, confit garlic
marcona almonds, pepitas, pickled chilies

Sapelo Island Clams 22

nduja, calabrian chili, preserved lemon, bacon, toast, fines herbes

Local Cheese + Hand Carved Charcuterie 23

assorted crackers, drunken mustard, seasonal jam
doux south pickled vegetables, nuts
Polaris Blue Dome Honeycomb 

LARGE PLATES

Scallops 48

crab claws, pancetta, parsnip, gremolata

Sustainably Caught Sea Bass 48

shredded brussels, apples, chilies, celery, hibiscus vinegar

Wagyu Short Rib 55

coconut braise, crispy rice, thai chili, peanuts

Smoked Pumpkin Risotto 38

roasted pumpkin, pecorino, mascarpone, pumpkin seed

Polaris Steak Oscar

sautéed crab, asparagus, whipped potato
bone marrow béarnaise, demi-glace, maldon sea salt

All-Natural Filet 6oz* 58

All-Natural Filet 8oz* 75

Wagyu NY Strip* 100

INDULGE

Polaris Blue Dome 16

chocolate mousse, pecan praline, Blue Dome Honey caramel 
flourless chocolate cake, Blue Dome Honey ice cream 

Carrot Cake 14

ceylon spiced carrot cake, miso ice cream
cream cheese foam, date purée

Southern Buttermilk + Apples 14

madagascar vanilla-almond crumble, buttermilk pie
apple mousse, crème fraîche ice cream

SIGNATURE COCKTAILS

Autumn in Peru 18

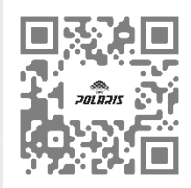
Polaris Blue Dome Apple Honey 
pisco, lemon, fee foam

Golden Ember 19

santa teresa 1796 solera rum, soursop, agave
cointreau, cinnamon, chocolate bitters

Peanut Butter Cup Martini 18

ten to one dark rum, baileys irish cream
chocolate liqueur, peanut butter whiskey
peanut butter rim, chocolate dome cap



Love Below 20

hennessy, blackberry purée, lemon, mint tea syrup

Lemon Basil Sour 16

uncle nearest whiskey, lemon, basil, bitters
Polaris Blue Dome Honey 

Mind Your Bee's Knees 16

du nord gin, lemon, Polaris Blue Dome Honey syrup 

Winter Bloom 18

grey goose peach essence, islandjon vodka
st-germain, peach tea syrup, lemon, cranberry

Pineapples On Peachtree 20

patrón reposado, mezcal
grand marnier, pineapple, lime, agave

Smoked Honey 'O 20

bacardí ocho dark rum, rye & sons whiskey
angostura bitters, orange bitters
Polaris Blue Dome Honey 



ZERO PROOF

Round Trip 11

simplicity hibiscus tea, lime, agave, ginger beer

Blue Orbit 11

simplicity lemonade, pineapple, basil, lemon
yuzu + lime tonic, Polaris Blue Dome Honey 

Gilded Zest 11

sgb ginger syrup, pineapple, orange, lemon, lime
grenadine, soda

Our Rooftop Bees

See how we bring hive to table –
cocktails, entrées & more.

Part of our commitment to
local, sustainable dining.

*Find selections made with our
Polaris Blue Dome Honey!* 



@polarisatlanta

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
OR SPECIAL DIETARY PREFERENCES.

CHEF DE CUISINE
JAY JOHNSON

PASTRY CHEF / BEEKEEPER
JAMES GALLO



Sparkling

- Neveran Brut Vintage Cava, Penedès, Spain – 15 / 60
- Clara Vie, Brut Rosé, Crémant de Limoux – 15 / 60
- Poggio Costa Prosecco Brut, Veneto, Italy – 16 / 70
- Q10, Crémant de Loire Brut, Loire Valley, France – 20 / 75
- Q10, Crémant de Loire Rose, Loire Valley, France – 20 / 75
- Veuve Clicquot, Brut – 130
- Cheurlin, Rosé, Aube, France – 120

Light Whites

- Maison Noir OPP, Pinot Gris, Willamette Valley, OR – 16 / 60
- IBest, White Blend, Western Cape, South Africa – 16 / 75
- Umberto Fiore, Moscato d’Asti, Friuli, Italy – 14 / 55
- Bodega Garzón, Albariño, Uruguay – 14 / 55
- Schloss Vollrads, Riesling Kabinett, Rheingau, Germany – 16 / 60
- Lagar d Cervera, Albariño, Galicia, Spain – 16 / 70
- McBride Sisters, Sauvignon Blanc, Marlborough, NZ – 16 / 60
- Cloudy Bay, Sauvignon Blanc, NZ – 20 / 75
- Vicus, Irpinia Falanghina, Campania, Italy – 16 / 70
- House of Brown, Chardonnay, Lodi, CA – 16 / 65

Richer Whites

- Leth, Grüner Veltliner, Wagram, Austria – 16 / 55
- Bodega Trivento, White Malbec Reserve, Mendoza, Argentina – 16 / 60
- Theopolis Vineyards, Cuvée Blanc, Yorkville, CA – 20 / 75
- Le Fête, Cuvée Blanc, Côtes de Provence – 16 / 60
- Grosses Pierres, Sancerre, Loire Valley – 90
- Michael Lavelle, Chenin Blanc, Clarksburg – 16 / 70
- Intercept, Chardonnay, Paso Robles, CA – 16 / 65
- Poseidon, Chardonnay, Red Hill, CA – 75

Playful Reds

- Daremore by Alexis George, Cabernet, Paso Robles, CA – 16 / 65
- Intercept, Pinot Noir, Paso Robles, CA – 16 / 65
- Belle Glos, Pinot Noir, Sonoma County – 105
- Le Fête, Rouge, Côtes de Provence – 16 / 60
- IBest, Red Blend, Western Cape, South Africa – 20 / 75
- Chaos Theory, Red Blend, St. Helena, CA – 95

Earthy Reds

- Alexis George, Cabernet, Paso Robles, CA – 16 / 70
- Chelsea Goldschmidt, Merlot, Alexander Valley, CA – 16 / 60
- Shatter, Grenache, Maury, France – 16 / 65
- Catena, Malbec, Mendoza, Argentina – 16 / 65
- Orin Swift Abstract, Red Blend, St. Helena, CA – 105
- Duckhorn, 2020 Merlot, Napa Valley – 75

Heavy Reds

- Obsidian, Cabernet, Red Hill, CA – 78
- Cain NV13, Bordeaux Blend, Napa Valley – 95
- Orin Swift Eight Years in the Desert, Red Blend, St. Helena, CA – 110
- Theopolis Vineyards, Petite Sirah, Yorkville, CA – 105
- Brown Estate, Zinfandel, Napa Valley – 105
- Caymus, Cabernet, Napa Valley – 250
- Lion Tamer, Cabernet, Napa Valley – 120

Rosé

- House of Brown, Lodi, CA – 16 / 70
- Le Fête, Provence, France – 16 / 60
- Minuty Prestige, Provence, France – 75

Bourbon

- Angel's Envy
- Basil Hayden
- Blanton's
- Buffalo Trace
- Eagle Rare
- Woodford Reserve

Cognac

- D’Ussé VS
- Hennessy VS
- Rémy VSOP

Rum

- Bacardi Ocho
- Equiano Dark
- Equiano Light
- Santa Teresa 1796
- Ten to One Dark
- Ten to One Light

Scotch

- Dalmore 12
- Glenlivet 12
- Glenmorangie 10
- Johnnie Walker Black
- Johnnie Walker Red
- Laphroaig
- Macallan 12
- Monkey Shoulder
- Oban
- Talisker 10

Tequila + Mezcal

- Don Julio (Blanco, Reposado)
- Herradura (Blanco, Reposado)
- Patrón (Blanco, Reposado, XO)
- Anteel reposado
- Illegal Mezcal
- Del Maguey Vida Mezcal

Whiskey

- EH Taylor
- Heaven Hill
- Jameson
- Michter’s
- PiggyBack 6
- Rye & Sons
- Shinju
- Suntory Toki
- Polaris Uncle Nearest Barrel Select
- Uncle Nearest 1856
- Uncle Nearest 1885
- Uncle Nearest Rye
- WhistlePig 10
- WhistlePig 12
- Woodinville Port Cask

Gin

- Bayab Orange & Marula
- Bayab African Rose Water
- Bombay Sapphire
- Du Nord

Vodka

- Du Nord
- Grey Goose
- IslandJon
- Tito's

Port

- Quinta LBV
- Quinta 10 Year Tawny
- Quinta white port

Beer Selection

Ask your server for our full menu of local brews, favorites + imports.

The Polaris
Whiskey Experience

A celebration of craft whiskies,
emerging voices & the spirit of our South.
Ask your server for a tasting menu.

