CHEF DE CUISINE
JAY JOHNSON

POLARIS

PASTRY CHEF / BEEKEEPER
JAMES GALLO

SMALL + SHAREABLE PLATES

Warm Artisanal Olive Sourdough 12
sea salt banner butter, georgia olive oil

Local Cheese + Hand-Carved Charcuterie 25
assorted crackers, drunken mustard, seasonal jam
doux south pickled vegetables, nuts
Polaris Blue Dome Honeycomb

King Prawns 22
ají amarillo rémoulade, avocado, watercress

Spring Berry + Thai Basil Salad 18
spring berries, radish, fried shallots, peanuts
thai basil vinaigrette

Charred Spanish Octopus 26
harissa, sumac onions, labneh, potato chips

LARGER PLATES

All-Natural Colorado Lamb Loin 56
new potatoes, carrots, pea purée, mint chimichurri

Seared Chilean Sea Bass 54
fava beans, white asparagus, capers, citrus

Ibérico Pork Chop 48
pikliz, plantain, sorrel glaze

Roasted Maitake Mushroom + Artichoke 40
tempura artichoke, hakurei turnip, pistou, aged pecorino

POLARIS STEAK OSCAR
sautéed crab, asparagus tips, whipped potato
bone marrow béarnaise, demi-glace, maldon sea salt

All-Natural Filet 8 oz* 75
All-Natural Filet 6 oz* 60
Wagyu New York Strip* 100

Steak Oscar Accompaniments

Seared Foie Gras 20
King Prawns 20

INDULGE

POLARIS BLUE DOME 16
chocolate mousse, pecan praline, Blue Dome Honey caramel
flourless chocolate cake, Blue Dome Honey ice cream

Georgia Blueberries + Mascarpone 14
lavender-scented pound cake, blueberry mousse
mascarpone white chocolate crème brûlée

Spring Strawberries + Vanilla Pavlova 14
tahitian vanilla pavlova, macerated strawberries
vanilla panna cotta, strawberry sorbet

SIGNATURE COCKTAILS

Hot Honey Manhattan 19
uncle nearest rye, Polaris Blue Dome Hot Honey
sweet vermouth, bitters

Skyline Elixir 19
raspberry, chambord, du nord vodka, lime, agave

PEANUT BUTTER CUP MARTINI 18
ten to one dark rum, LS cream liqueur
chocolate liqueur, peanut butter whiskey
peanut butter rim, chocolate dome cap

The Pour

Love Below 20
bayab pineapple, pea flower syrup, lemon

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

The Pour

ZERO PROOF

Round Trip 12
house-made blackberry lemonade, agave, ginger beer

Blue Orbit 12
house-made basil lemonade, pineapple, lemon-lime soda

Rotating Horizon 12
sgb ginger syrup, pineapple, orange, lemon, lime
grenadine, soda

Our Rooftop Bees

See how we bring hive to table– cocktails, entrées & more.
Find selections made with our Polaris Blue Dome Honey!

See Our Story

@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.

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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, Champagne, Reims, France – 130

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
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
Lagar de Cervera, Albariño, Galicia, Spain – 70

Richer Whites

Leth, Grüner Veltliner, Wagram, Austria – 16 / 55
Bodega Trivento, White Malbec Reserve, Mendoza, Argentina – 16 / 60
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
Theopolis Vineyards, Cuvée Blanc, Yorkville, CA – 75

Playful Reds

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

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 Sauvignon, Red Hill, CA – 20 / 78
Cain NV13, Bordeaux Blend, Napa Valley – 95
Orin Swift 8 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 Sauvignon, Napa Valley – 250
Lion Tamer, Cabernet Sauvignon, Napa Valley – 120

Rosé

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

The Polaris Whiskey Experience

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

Bourbon

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

Cognac

Rémy VSOP
Hennessy VS
D'Ussé VS

Whiskey

Polaris Uncle Nearest Barrel Select
Uncle Nearest Cognac Cask
Uncle Nearest 1856
Uncle Nearest Rye
Hibiki Japanese Whiskey
WhistlePig 10 Year
WhistlePig 12 Year
WhistlePig PiggyBack 6 Year
EH Taylor
Michter's Rye
Woodinville Port Cask
Suntory Toki Japanese Whiskey
Shinju Japanese Whiskey
Rye & Sons
Uncle Nearest 1884
Additional selections available upon request

Tequila + Mezcal

Patrón (Blanco, Reposado, XO)
Don Julio (Blanco, Reposado)
Gran Centenario Cristalino
Herradura (Blanco, Reposado)
Ilegal Mezcal
Anteel (Blanco, Reposado)

Rum

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

Scotch

Macallan 12
Oban
Talisker 10
Dalmore 12
Glenlivet 12
Glenmorangie 10
Johnnie Walker Black
Laphroaig

Gin

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

Vodka

Grey Goose
IslandJon
Du Nord
Tito's

Port

Quinta LBV
Quinta 10 Year White
Quinta White Port

Beer Selection

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