**Organic Drinks**
- all-natural 100%
- non-GMO 2.95

**BERRY PATCH**
- FRIENDLY AND FAMILIAR
- raspberry and pomegranate up front, light strawberry and lavender mid-palate with a clean finish.

**SWEET TEA**
- PURELY SATISFYING
- true tea flavor up front with lemon and apricot mid-palate and a perfectly sweet finish.

**LEMONADE**
- PERFECTLY BALANCED & REFRESHING
- lemon and turmeric up front, slightly sweet with a hint of acidity mid-palate and a tangy, clean finish.

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**To Start & Share**

**ROASTED CHICKEN TORTILLA SOUP** 7.95
crema, cilantro, tortilla strips

**BUTTERNUT SQUASH SOUP** 6.25
spiced pepitas, smoked paprika

**CHIPS AND DIPS** 13.95
fresh guacamole, house-made queso, roasted tomato salsa, corn tortilla chips

**WHITE BEAN HUMMUS** 14.95
raw vegetables, warm pita bread

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**Tacos**

**BAJA FISH** 13.95
mahi-mahi, cabbage slaw, pico de gallo, chipotle aioli, corn tortilla

**HOUSE-SMOKE CARNITAS** 13.95
pickled radish, cotija cheese, pasilla aioli, corn tortilla

**CHICKEN TINGA** 14.95
chipotle-braised chicken, onion, shaved jalapeño, cilantro, flour tortilla

**VEGGIE** 13.95
tempeh chorizo, red cabbage slaw, salsa verde, crispy chickpeas, corn tortilla

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**Salads**

**ROCKET** 13.50
arugula, prosciutto di parma, bosc pear, pecorino cheese, toasted pine nuts, balsamic reduction

**WINTER GREENS** 13.50
watercress, baby spinach, smoked beet, goat cheese, dried cherries, Marcona almonds, herb & mint vinaigrette

**THE CAESAR** 12.50
baby romaine, shaved parmesan, fried capers, croutons

**NEW WALDORF** 13.50
red endive, celery, apple, grape, walnuts, green onion, creamy citrus dressing

**STEAK FRITES** 21.00
grass-fed sirloin, garlic-parmesan fries, béarnaise sauce

**CAULIFLOWER RICE STIR-FRY** 17.75
sautéed bell pepper, broccoli, onion, mushroom, farm egg, cashews, scallion, nikiri sauce, sambal aioli + PROTEIN

**CITRUS-GLAZED SKUNA BAY SALMON** 22.95
roasted carrots, garlic kale, citrus-chili glaze

**CREAMY BUTTERNUT SQUASH PASTA** 15.25
treccciata, caramelized onion, spinach, mushroom, scallion, pine nuts + PROTEIN

**PAN-SEARED ORGANIC CHICKEN BREAST** 18.50
roasted sunchoke, wild mushroom ragu, field greens

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**Main Courses**

**ROASTED BUTTERNUT SQUASH** 15.25
orecchiette, caramelized onion, spinach, mushroom, scallion, pine nuts + PROTEIN

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**Sandwiches**

**CLASSIC REUBEN** 14.75
corned beef, sauerkraut, swiss, thousand island, rye bread

**BUFFALO CHICKEN WRAP** 13.95
crispy chicken, romaine, bacon bits, cheddar, ranch dressing

**HOUSE-SMOKE PULLED PORK** 13.95
coleslaw, pickles, yellow onion, homemade BBQ sauce, bistro bun

**ATRIUM BURGER** 15.50
6oz Strauss Farms hamburger, bacon, arugula, tomato, white cheddar, pickles, chipotle aioli

**MEATLESS PATTY MELT** 13.95
seared seitan, vegan provolone, mushroom, caramelized onion, arugula, black garlic aioli, sourdough

**CHEESEBURGER** 13.95
6oz Straus Farms hamburger, cheddar, lettuce, tomato, pickles

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**Sweets**

**WARM COWBOY COOKIES** 3.50

**LEMON BARS** 4.50

**CHOCOLATE MOUSSE CAKE** 5.50

**NY-STYLE CHEESECAKE** 5.50

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Smaller portions are available for children 12 years of age or younger at half price for designated a la carte menu items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a severe food allergy.*
## Bottled Beer & Cider

<table>
<thead>
<tr>
<th>Brand</th>
<th>Style</th>
<th>ABV</th>
<th>Region</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Lite</td>
<td>LIGHT LAGER</td>
<td>4.1%</td>
<td>Wisconsin</td>
<td>6</td>
</tr>
<tr>
<td>Bud Light</td>
<td>LIGHT LAGER</td>
<td>4.2%</td>
<td>Missouri</td>
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<tr>
<td>Coors Light</td>
<td>LIGHT LAGER</td>
<td>4.2%</td>
<td>Colorado</td>
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</tr>
<tr>
<td>Dos Equis</td>
<td>PALE LAGER</td>
<td>4.2%</td>
<td>Mexico</td>
<td>7</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>LIGHT LAGER</td>
<td>4.2%</td>
<td>Missouri</td>
<td>6</td>
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<tr>
<td>Corona</td>
<td>PALE LAGER</td>
<td>4.6%</td>
<td>Mexico</td>
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</tr>
<tr>
<td>Budweiser</td>
<td>AMERICAN LAGER</td>
<td>5.0%</td>
<td>Missouri</td>
<td>6</td>
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<tr>
<td>Heineken</td>
<td>LAGER</td>
<td>5.0%</td>
<td>Netherlands</td>
<td>7</td>
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<tr>
<td>Stella Artois</td>
<td>PALE LAGER</td>
<td>5.0%</td>
<td>Belgium</td>
<td>7</td>
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<tr>
<td>Sierra Nevada</td>
<td>PALE ALE</td>
<td>5.6%</td>
<td>California</td>
<td>7</td>
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<tr>
<td>Guinness Stout</td>
<td>IRISH DRY STOUT</td>
<td>5.6%</td>
<td>Ireland</td>
<td>7</td>
</tr>
<tr>
<td>O’Doul’s</td>
<td>LOW ALCOHOL</td>
<td>0.50%</td>
<td>Missouri</td>
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<tr>
<td>Bishop Cider</td>
<td>CRACKBERRY</td>
<td>6.0%</td>
<td>Texas</td>
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<tr>
<td>Daura Damm</td>
<td>GLUTEN-FREE LAGER</td>
<td>5.4%</td>
<td>Spain</td>
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</table>

## Bottled Water

- AQUAFINA 0.5L: 3.5
- PERrier 0.33L: 4
- ACQUA Panna 1L: 8
- SAN Pellegrino 1L: 8

## Hot Beverages

- TORREFAZIONE ITALIA COFFEE: regular / decaf
- Tazo Tea: assorted varieties
- Cappuccino: 6
- Latte: 6
- Espresso: 4

## Wine

### Sparkling, White & Rosé

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Style</th>
<th>Region</th>
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</thead>
<tbody>
<tr>
<td>Michael Mondavi, Canvas, Blanc de Blancs</td>
<td>Brut NV</td>
<td>Italy</td>
</tr>
<tr>
<td>Lucien Albrecht, Cremant d’Alsace, Rosé de Pinot Noir</td>
<td>Alsace, France</td>
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<tr>
<td>Veuve Clicquot, Yellow Label, Brut NV</td>
<td>NV</td>
<td>Champagne, France</td>
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<tr>
<td>Allegro, Moscato, California</td>
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<tr>
<td>The Seeker, Riesling, Mosel, Germany</td>
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<tr>
<td>Pierre Sparr, Pinot Blanc, Alsace, France</td>
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<tr>
<td>M. Chapoutier, Belleruche, Rosé, Cotes-du-Rhône</td>
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<td>France</td>
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<tr>
<td>Murphy-Goode, Sauvignon Blanc, North Coast, Calif</td>
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<tr>
<td>Pahlmeyer, Jayson, Sauvignon Blanc, Napa Valley, Calif</td>
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<tr>
<td>Michael Mondavi, Canvas, Pinot Grigio, Veneto, Italy</td>
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<tr>
<td>Toressella, Pinot Grigio, Venezia DOC, Veneto, Italy</td>
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<tr>
<td>Michael Mondavi, Canvas, Chardonnay, California</td>
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<td>Hess Collection, Chardonnay, Napa Valley, Calif</td>
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<td>Grgich Hills, Chardonnay, Napa Valley, Calif 2014</td>
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<tr>
<td>Shafer, Red Shoulder Ranch, Chardonnay, Napa Valley, Carneros, Calif 2015</td>
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<tr>
<td>Chateau Montelena, Chardonnay, Napa Valley, Calif</td>
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### Red

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Style</th>
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<tbody>
<tr>
<td>Michael Mondavi, Canvas, Pinot Noir, California</td>
<td></td>
<td>California</td>
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<tr>
<td>MacMurray, Pinot Noir, Central Coast, Calif</td>
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<tr>
<td>Belle Glos, Pinot Noir, Las Alturas, Calif</td>
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<tr>
<td>The Prisoner “Eternally Silenced”, Pinot Noir, Calif 2017</td>
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<tr>
<td>Whitehall Lane”Trei Leoni”, Blend, Napa Valley, Calif</td>
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<tr>
<td>Rene Lequin-Colin, Santenay 1er Cru “La Comme”, Burgundy, France 2014</td>
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<tr>
<td>Michael Mondavi, Canvas, Merlot, Calif</td>
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<td>California</td>
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<tr>
<td>Michael Mondavi, Canvas, Cabernet Sauvignon, Calif</td>
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<tr>
<td>Brancaia Tre, SUPER TUSCANE, Tuscany, Italy</td>
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<tr>
<td>Montepeloso, A Quo, Tuscan, Tuscany, Italy 2014</td>
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<tr>
<td>Simi, Alexander Valley, Cabernet Sauvignon, Sonoma County, Calif</td>
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<td>Drumheller, Cabernet Sauvignon, Columbia Valley, Calif</td>
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<td>Bodega Catena Zapata, Vista Flores, Malbec, Cantena, Argentina</td>
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<td>Charles &amp; Charles, Red Blend, Columbia Valley, Washington</td>
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<tr>
<td>Fess Parker, Syrah, Santa Barbara County, Calif</td>
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<tr>
<td>Napa Cellars, Zinfandel, Napa Valley, Calif</td>
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