



HAPPY HOUR

Wednesday - Sunday, 5-7pm

Caesar Salad \$13

Torn Romaine, Garlic Dressing, Parmesan, Radish, Torn Sourdough
Add On: Chicken +\$8 or Salmon +\$10

Burrata "Tostada" \$11

Warm Focaccia, Local Burrata, Olive Tapenade, Confit Tomato, Grilled Artichoke, Herbs

Margherita Flatbread \$12

Tomato, Basil, Buffalo Mozzarella
Add Ons \$4 each | Prosciutto, Smoked Salmon, Turkey, Chicken

El Cubano \$13

Sweet Ham, Roasted Pork, Swiss, Pickles, Dijonnaise

Raspberry Fizz \$10

Gin, Lime, Raspberry, Club Soda, Simple Syrup

Mule Your Way \$10

Moscow | Mexican | Tennessee

Peach & Passion Collins \$10

Jim Beam Peach, Passionfruit, Lemon Juice, Simple Syrup, Club Soda

Lillet Spritz \$10

Lillet Blanc, Orange Liqueur, Sparkling Wine

Wine by the Glass \$8

Red | White | Rosé

Domestic Beer \$4

Imported Beer \$5

SIGNATURE COCKTAILS

Purple Beauty \$17

Botanist Gin, Luxardo Cherry Liqueur, Butterfly Pea Flower Infused Tea, St. Germain, Lime Juice, Egg White

The Governors Club \$17

Woodinville Whiskey, Drambuie, Monsoon Chai Syrup, Aromatic Bitters, Chipotle Bitters

Old & Smokey \$17

Bulleit Rye Whiskey, Aromatic House-Made Bitters, Brown Sugar Cubes, Cherries, Blood Orange Wheel

The Wil-Mar \$17

Volcan Tequila, Cointreau, Lime Juice, Agave Syrup, Blood Orange Puree, Jalapenos

Club "8" \$16

Haku Vodka, Licor 43, Lemon Juice, Simple Syrup, Orange Bitters, Aromatic Bitters, Sage Leaf

The Taurus \$18

Zacapa Rum, Luxardo Cherry Liqueur, Cointreau, Green Chartreuse, House-made Grenadine, Pineapple Juice, Lime Juice, Aromatic Bitters

La Orchidia \$18

Montelobos Mezcal, Malibu Coconut, Coconut Cream, Dragonfruit Purée, Lime Juice, Simple Syrup

NIGHTCAPS AT 9

Starting at 9pm

Leche Mexicana \$12

Sauza Blue Agave Silver Tequila, Godiva White Chocolate Liqueur, Cream

Adult Milk & Cookie \$16

Leche Mexicana and Jumbo Cookie

Negroni \$13

Bombay Sapphire Gin, Campari, Sweet Red Vermouth

French Connection \$14

Disaronno Amaretto and Hennessy V.S

Sidecar \$14

Hennessy V.S, Cointreau, Lemon Juice, Lime Juice, Simple Syrup

TO START

Charred Octopus \$18

Salsa Verde, Pickled Jicama-Chile Slaw, Coriander

Margherita Flatbread \$16

Tomato, Basil, Buffalo Mozzarella

Add Ons \$4 each | Prosciutto, Smoked Salmon, Turkey, Chicken

Caesar Salad \$17

Torn Romaine, Garlic Dressing, Parmesan, Radish, Torn Sourdough

Add On: Chicken +\$8 or Salmon +\$10

Burrata "Tostada" \$15

Warm Focaccia, Local Burrata, Olive Tapenade, Confit Tomato, Grilled Artichoke, Herbs

SUBSTANCE

Chimichuri Half Chicken \$24

Rosti Potato, Grille Rub Heirloom Carrot, Au Jus

El Cubano \$17

Sweet Ham, Roasted Pork, Swiss, Pickles, Dijonnaise

Atlas Burger \$19

Brioche Bun, Jack Cheese, LTO, Chipotle Burger Sauce, B&B Pickles
Grille Rub Chips

TO END

Mango-Passion Lime & Coconut Cheesecake \$10

Creamy Cheesecake, Mango White Chocolate Chantilly, Mango-Passion Gel, Toasted Coconut & Lime Clusters

Chocolate Tres Leches \$10

Chocolate Milk Sponge Cake, Caramel Chocolate Mousse, Salted Chocolate Crumble, Roasted White Chantilly

CHAMPAGNE	Glass	Bottle
Perrier-Jouet Grande Brut, France		\$120
Veuve Clicquot Yellow Label, France	\$23	\$120
Veuve Clicquot Rose, France		\$135
Moet & Chandon Imperial Brut, France		\$150
Ruinart Blanc de Blancs, France		\$175
Bollinger Rose NV, France		\$200
Ruinart Rose, France		\$225
Krug Brut Grande Cuvee, France		\$255
Dom Perignon, France		\$300

SPARKLING WINE	Glass	Bottle
Bouvet, Cremant de Loire, France	\$12	\$56
Chandon Brut, Napa Valley, CA	\$15	\$65
Jean Baptiste Adam Rose, France	\$16	\$68

WHITE WINE	Glass	Glass 1.5	Bottle
Pinot Grigio, Terlato, Italy	\$14	\$18	\$48
Pinot Grigio, Ferrari-Carano, CA	\$14	\$20	\$56
Chardonnay, Stag's Leap Wine Cellar, CA	\$15	\$21	\$65
Riesling, Trimbach Reserve, Alsace, France	\$15	\$21	\$70
Sauvignon Blanc, Cloudy Bay, NZ	\$15	\$22	\$79
Sauvignon Blanc, Duckhorn, Napa Valley, CA	\$16	\$23	\$80
Sancerre, Langlois-Chateau, Loire Valley, France	\$16	\$22	\$78
Chardonnay, Sanford Estate, Sta. Rita Hill, CA	\$16	\$24	\$86
Chardonnay, Rochioli, Russian River Valley, CA			\$175
White Burgundy, Joseph Drouhin, Meursault, France			\$220

RED WINE			
Malbec, Terrazas Reserve, Mendoza, Argentina	\$14	\$18	\$56
Merlot, Skyfall, WA	\$14	\$18	\$56
Cabernet Sauvignon, DAOU, Paso Robles, CA	\$14	\$18	\$60
Pinot Noir, Belle Glos, Clark & Telephone, CA	\$19	\$28	\$80
Cabernet Sauvignon, Conn Creek, Napa Valley, CA	\$16	\$22	\$82
Pinot Noir, Ponzi Vineyards, Willamette Valley, OR	\$16	\$24	\$82
Blend, The Prisoner, CA			\$92
Cabernet Sauvignon, Caymus, CA			\$130
Sangiovese Blend, Antinori, Tignanello, Toscana, Italy			\$285

ROSE			
Smoketree Rose, CA	\$12	\$18	\$45
Whispering Angel, Côtes de Provence, France	\$14	\$22	\$55
Rock Angel, Côtes de Provence, France	\$16	\$22	\$74

MOCKTAILS

Blackberry & Mint Fizz \$10

Blackberry and Mint Mix, Lime Juice, Honey Syrup, Club Soda

Rose'La Poire \$10

Apple Juice, Fresh Pear, Lemon Juice, Rosemary Syrup, Rose Water

BOTTLED BEER

Domestic 6

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams Boston Lager, Blue Moon Belgian White, Becks (NA)

Import 7

Corona, Heineken, Stella Artois

Local 7

Wynwood Brewery, Laces IPA
Wynwood Brewery, La Rubia Blonde Ale

SOFT DRINKS

Coke, Diet Coke, Sprite \$4.50

Red Bull \$6

WATER

San Benedetto Still/Sparkling 750ml \$8

JUICE

Orange Juice \$6

Cranberry, Pineapple, Apple Juice \$5

BEANS & LEAVES

Espresso \$3

Double Espresso \$5

Americano \$5

Tealeaves Hot Tea \$4

Monsoon Chai | Relax | Oolong | Chamomile Blossoms
Earl Grey with Lavender | English Breakfast | Green