



## STARTERS

### Bayerischer Brezen Korb 9.5

Freshly Baked Pretzels, Bavarian Mustard  
ADD CHEESE DIP +2

### Schweizer Schublig 13

Baked Bratwurst, Bacon, Swiss Cheese, Puffed Pastry, Bavarian Mustard

### ATRIA'S FAMOUS POT ROAST NACHOS 15

Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

### RHODE ISLAND SHRIMP 14 GF

Sauteed Shrimp, Spicy Peppers, Garlic Butter

### FRIED ZUCCHINI 14

Parmesan, Marinara, Horseradish

### MINI BURGERS 14 MGF

American Cheese, Ketchup, Mustard, Red Onion, Pickle

### ATRIA'S WINGS 17 GF

Sweet & Tangy. Choice of Peppercorn Ranch or Bleu Cheese.

## SOUP & SALAD

### Allgäuer Käsesüppchen Cup 5.5 Bowl 8

Bavarian Cheese Soup, Whipped Cream, Crouton

### Spinat Salat Mit Spec Dressing 6.5

Baby Spinach, Mixed Greens, Diced Tomato, Hard Boiled Egg, Red Onion, Bacon, Cheddar Jack, Crouton, Hot Bacon Dressing

### HOUSE 7 MGF

Mixed Greens, Bacon, Onion, Egg, Cheddar Jack, Tomato, Crouton

### SHERRY CRAB

Cup 6  
Bowl 9

### CHOPPED 7 GF

Mixed Greens, Fresh Vegetables, Garlic Vinaigrette, Bleu Cheese

### ITALIAN WEDDING

Cup 5  
Bowl 8

HOMEMADE DRESSINGS (GF):

Peppercorn Ranch, Garlic Vinaigrette, Bleu Cheese, Poppyseed Vinaigrette, Balsamic Vinaigrette, Hot Bacon

## BIG SALADS

### Wiener Backhendl Auf Spinat Salat 16

Fried Chicken Tenders, Baby Spinach, Mixed Greens, Diced Tomato, Hard Boiled Egg, Red Onion, Bacon, Cheddar Jack, Crouton, Hot Bacon Dressing

### SALMON STRAWBERRY SALAD\* 18 GF

Chilled & Marinated Salmon, Mixed Greens, Strawberry, Goat Cheese, Almond, Poppyseed Vinaigrette

### STEAK SALAD\* 19 MGF

Mixed Greens, Egg, Tomato, Cheddar Jack, Crispy Onion Straws, Peppercorn Ranch

### LARGE CHOPPED 11 GF

Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette  
ADD GRILLED CHICKEN +7 | STEAK\* +9 | SALMON\* +11 | SHRIMP +10

### LARGE HOUSE SALAD 11 MGF

Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton  
ADD GRILLED CHICKEN +7 | STEAK\* +9 | SALMON\* +11 | SHRIMP +10

## HANDHELDS

Choice of Coleslaw or Hand Cut Fries | Impossible Burger +2 | Gluten-Free Bun +1

### Allgäuer Schnitzel Sandwich 15

Hand-Breaded, Pan-Seared Pork Loin, "Schnitzel," Fresh Mushroom Gravy, Melted Swiss Cheese, Sour Cream, Diced Tomatoes, Toasted Brioche Bun, Served with Hot German Potato Salad.

### ROAST TURKEY CLUB 14.5 MGF

Turkey Breast, Bacon, Aged Cheddar, Swiss, Lettuce, Tomato, Mayo

### CRAB CAKE SANDWICH\* 19

Chipotle Remoulade, Lettuce, Tomato, Brioche

### AWARD-WINNING CHEDDAR BURGER\* 16 MGF

Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Brioche

### CLASSIC REUBEN 17 MGF

Hand-Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

### HAND BREADED COD\* 15

Panko Breaded Filet, Brioche, Choice of House Tartar or Cocktail Sauce

## ATRIA'S CLASSICS

Substitute Gluten-Free Pasta + 2

### CHICKEN POT PIE 18

Hand-Pulled Chicken, Fresh Vegetable Stew, Puff Pastry

### TOMATO VODKA PASTA 15 MGF

Freshly Chopped Spinach, Vodka Sauce, Imported Penne  
ADD CHICKEN +7 | SALMON\* +11 | SHRIMP +10

### CHICKEN PARMESAN 21 MGF

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

### CHICKEN PICCATA 21 MGF

Pan-Seared Chicken, Capers, Asparagus, Lemon Beurre Blanc, Imported Linguine

## OKTOBERFEST TRADITIONS

### Jägerschnitzel 19

Hand-Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy, Butter Spaetzle

### Rheinischer Sauerbraten 22

Tender Braised Beef, Raisins, Sweet & Sour Gravy, Smashed Redskins, Red Cabbage

### Famous Jägermeister Platter 22

Grilled Bockwurst, Knockwurst, Braised Pork. Served with Kraut Spaetzle, Hot German Potato Salad and a Shot of Jagermeister. Must be 21+.

### Wiener Zwiebelschnitzel 21

Tender Hand-Breaded Veal Cutlets, Fried Onions, Grilled Roma Tomatoes, Signature Gravy, German Potato Pancakes

### Ofenfrische Schweinshaxe 22

"No Bavarian Would Live Without It!" | Available After 4 PM | Limited Availability.  
Crisp Roasted Pork Shank, Sauerkraut, Smashed Redskins, Signature Gravy

## STEAKS & SEAFOOD

### SIMPLY GRILLED SALMON\* 25 GF

Grilled Asparagus  
ADD LEMON BEURRE BLANC OR MISO GLAZE +2

### SIGNATURE JUMBO LUMP CRAB CAKES

Chipotle Remoulade, Hand Cut Fries, Coleslaw  
SINGLE 22 | DOUBLE 36

### MISO GLAZED HALIBUT 30 MGF

Pan-Seared, Stir Fry Vegetables, Jasmine Rice

### CENTER CUT FILET\* GF

Grilled Asparagus, Smashed Redskins  
ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +3  
6 OZ 34 | 8 OZ 40

### 14 oz. NEW YORK STRIP\* 36 GF

Grilled Asparagus, Smashed Redskins  
ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +3

## SIDES \$5.5



Smashed Redskins (GF) | Hand Cut Fries | Grilled Asparagus (GF) | Green Beans (GF) | Coleslaw (GF)  
Sauerkraut | Red Cabbage | Kraut Spaetzle | Butter Spaetzle | Hot German Potato Salad | Potato Pancakes 7.5

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FEATURED MARTINIS

### German Chocolate Cake Martini 12

Coconut Rum, Dirty Chocolate, Hazelnut Liqueur, Cream, Toasted Coconut Rim

### FRENCH MARTINI 12

Vodka, Raspberry Liqueur, Pineapple Juice

### ESPRESSO MARTINI 12

Vodka, Coffee Liqueur, Cold Brew

### CUCUMBER MARTINI 11

Cucumber Mint Vodka, Cucumber Simple Syrup, Fresh Lemon, Salt Rim

### LEMON DROP MARTINI 11

Citrus Vodka, House-Made Sours, Limoncello, Sugar Rim

### GIN & JUICE 11

Iron City Distilling Gin, Muddled Orange, House-Made Sours, Sugar Rim

Enjoy these martinis for \$7 every Thursday.

## COPPER CUP CLASSICS

### BLACKBERRY LEMONADE 12

Whisky, Blackberry Simple Syrup, Fresh Lemon, Soda

### JALISCO MULE 11

Blanco Tequila, Fresh Lime, Cranberry Juice, Ginger Beer

### KENTUCKY MULE 11

Bourbon, Fresh Lime, Ginger Beer

### MOSCOW MULE 11

Vodka, Fresh Lime, Ginger Beer



## SIGNATURE DRINKS

### Elder Spritz 12

Elderflower Liqueur, Mint, Dr. Loosen "Dr. L" Riesling, Soda

### CLASSIC PALOMA 11

Blanco Tequila, Lime, Grapefruit Soda

### ATRIA'S OLD FASHIONED 13

Buffalo Trace Bourbon, Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel

### BUFFALO TRACE BARREL-AGED MANHATTAN 14

Buffalo Trace Bourbon, Carpano Classico Vermouth, Bitters, Luxardo Cherry  
AGED IN-HOUSE AT ATRIA'S USING WHITE OAK, GENUINE AGING BARRELS

### WHITE SANGRIA 10

Pinot Grigio Infused with Peach and Strawberry

### STRAWBERRY BASIL MOJITO 11

Rum, Simple Syrup, Fresh Lemon, Basil, Strawberry, Soda

### ATRIA'S BARREL PICKS

Our team hand-selects our bourbon barrels with the help of the master distiller at each distillery.

1 oz | 2 oz

### HIRSCH SINGLE BARREL 8 | 16

### BUFFALO TRACE SINGLE BARREL 8 | 16

### MAKER'S MARK 1930 N' ATRIA'S SINGLE BARREL 9 | 18

### OLD FORESTER SINGLE BARREL BARREL STRENGTH 12 | 24

### ANGEL'S ENVY SINGLE BARREL SELECT 12 | 24

## WINES BY THE GLASS

Cinzano Prosecco <i>Italy</i>	11   42	Backhouse Pinot Noir <i>California</i>	10   38
Club 44 Rosé <i>France</i>	12.5   48	Tassajara Pinot Noir <i>Monterey, California</i>	13   50
Villa Pereire L'Eclat White Bordeaux <i>Bordeaux, France</i>	15   58	Tiziano Chianti <i>Italy</i>	11   42
Movendo Moscato <i>Italy</i>	10   38	Scotto Zinfandel <i>Lodi, California</i>	13   50
Simonetti Pinot Grigio <i>Italy</i>	10   38	3SAPAS Malbec <i>Mendoza, Argentina</i>	12   46
Dr. Loosen "Dr. L" Riesling <i>Mosel, Germany</i>	11   42	Phantom Red Blend <i>California</i>	14   54
Ocean Road Sauvignon Blanc <i>South Australia</i>	12   46	Line 39 Merlot <i>California</i>	10   38
Hess Chardonnay <i>Monterey, California</i>	10   38	Avalon Cabernet <i>Lodi, California</i>	11   42
Silver Peak Chardonnay <i>North Coast, California</i>	11   42	Robert Hall Cabernet <i>Paso Robles, California</i>	13   50
Rodney Strong Chardonnay <i>Sonoma, California</i>	13   52	Castle Rock Cabernet <i>Paso Robles, California</i>	14   54
Cambria "Katherine's Vineyard" Chardonnay <i>Santa Rita, California</i>	15   58		

## WINES BY THE BOTTLE

Stanford Sparkling <i>California</i>	30	Decoy Pinot Noir <i>California</i>	60
Veuve Clicquot Champagne <i>France</i>	100	Tenuta di Arceno Chianti Classico <i>Tuscany, Italy</i>	75
Santa Margherita Pinot Grigio <i>Italy</i>	65	Resonance Pinot Noir <i>Willamette Valley</i>	100
Chateau Ste Michelle Riesling <i>Washington</i>	48	Alexander Valley Red Blend <i>Sonoma, California</i>	70
Sonoma-Cutrer Chardonnay <i>California</i>	65	Red Schooner Malbec by Caymus <i>Argentina</i>	75
Fess Parker Estate Chardonnay <i>Santa Barbara, California</i>	62	Juggernaut Cabernet <i>California</i>	48
		The Critic Cabernet <i>Napa Valley, California</i>	62
		Elizabeth Spencer Cabernet <i>Napa Valley, California</i>	115
		Duckhorn Cabernet <i>Napa Valley, California</i>	125



HOST YOUR OWN **Oktoberfest!**  
**STARTS SEPTEMBER 16**

Available until October 26 or while supplies last.

Pickup pans of **authentic German dishes** sure to impress your friends & family.

1/2 Pan Serves 8 - 10 | Full Pan Serves 18 - 20

**appetizers to - go**

**Bayerischer Brezen Korb** 28  
 Freshly Baked Pretzels, German Mustard

**Schweizer Schüblig**  
 Baked Bratwurst, Bacon, Swiss Cheese, Puffed Pastry,  
 German Mustard  
 1/2 Pan 60 | Full Pan 110

**Spinat Salat** 41  
 Baby Spinach, Mixed Greens, Hot Bacon Dressing, Diced  
 Tomato, Hard Boiled Egg, Red Onion, Chopped Bacon,  
 Cheddar Jack Cheese, Crouton

**Allgäuer Käsesüppchen** Quart 17

**entrees to - go**

**Jägerschnitzel**  
 Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy  
 1/2 Pan 55 | Full Pan 105

**Die Wurst Pfanne!** *(The Wurst Platter)*  
 Grilled Bockwurst, Knockwurst, Bratwurst,  
 German Mustard  
 1/2 Pan 50 | Full Pan 90

**Rheinischer Sauerbraten**  
 Tender Braised Beef, Raisins, Sweet & Sour Gravy  
 1/2 Pan 85 | Full Pan 165

**Wiener Zwiebelschnitzel**  
 Tender Hand-Breaded Veal Cutlets, Fried Onions,  
 Grilled Roma Tomatoes, Signature Gravy  
 1/2 Pan 85 | Full Pan 165

**Ofenfrische Schweinshaxe**  
 Crisp Roasted Pork Shank, Signature Gravy  
 Individual Shank 19 | (24-Hour Notice)

**accompaniments to - go**

	<b>Sauerkraut</b>
	<b>Red Cabbage</b>
	<b>Kraut Spätzle</b>
Half Pan 25	<b>Butter Spätzle</b>
Full Pan 50	<b>Hot German Potato Salad</b>

Half Pan 35	<b>Potato Pancakes</b>
Full Pan 70	

**CALL ATRIA'S PETERS TWP AT (724) 942-1108 TO ORDER!**