



STARTERS

Bayerischer Brezen Korb 9.5

Freshly Baked Pretzels, Bavarian Mustard
ADD CHEESE DIP +2

Schweizer Schübli 13

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

ATRIA'S FAMOUS POT ROAST NACHOS 16

Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

FIRECRACKER SHRIMP 16

Cucumber Salad, Sesame Seeds

FRIED ZUCCHINI 14

Parmesan, Marinara, Horseradish

MINI BURGERS 14 MGF

American Cheese, Ketchup, Mustard, Red Onion, Pickle

CHICKEN BITES 16

Choice of Orange Glaze, Firecracker, or Honey Dijon Dipping Sauce

SOUP & SALAD

Allgäuer Käsensüppchen Cup 5.5 Bowl 8

Bavarian Cheese Soup, Whipped Cream, Crouton

Spinat Salat Mit Spec Dressing 6.5

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

HOUSE 7 MGF

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

CHOPPED 7 GF

Mixed Greens, Fresh Vegetables,
Garlic Vinaigrette, Bleu Cheese

SHERRY CRAB

Cup 6
Bowl 9

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, Tomato,
Egg, Red Onion, Bacon, Cheddar Jack, Crouton, Hot Bacon Dressing

SALMON STRAWBERRY SALAD* 19 GF

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

STEAK SALAD* 20 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 15 MGF

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

CRAB CAKE SANDWICH* 19

Chipotle Remoulade, Lettuce, Tomato, Brioche

AWARD-WINNING CHEDDAR BURGER* 17 MGF

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

CLASSIC REUBEN 18 MGF

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

HAND BREADED COD* 16

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

ATRIA'S CLASSICS

Substitute Gluten-Free Pasta +2

CHICKEN POT PIE 19

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 22 MGF

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

CHICKEN PICCATA 22 MGF

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

OKTOBERFEST TRADITIONS

Jägerschnitzel 19

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

Paprika Hendl 19

Hand-Breaded Fried Chicken, Fresh Peppers, Creamy Paprika Sauce, Käsespätzle

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 Spätzle, 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* 26 GF

Grilled Asparagus
ADD LEMON BEURRE BLANC OR ORANGE GLAZE +2

SIGNATURE JUMBO LUMP CRAB CAKES

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

8 OZ CENTER CUT FILET* 42 GF

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

TWIN FILETS* 40 GF

Red Wine Demi Glace, Smashed Redskins

TWIN FILETS & CRAB CAKES* 42 GF

Two 4oz Filets topped with Mini Crab Cakes, Red Wine Demi Glace, Lemon Butter,
Smashed Redskins

SIDES \$6

Smashed Redskins (GF) | Hand Cut Fries | Grilled Asparagus (GF) | Charred Broccoli (GF) | Green Beans (GF) | Cucumber Salad | Coleslaw (GF)
Sauerkraut | Red Cabbage | Kraut Spätzle | Butter Spätzle | 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
Haku Vodka, Raspberry Liqueur, Pineapple Juice

PEACH BELLINI 13
Union Forge Vodka, Juliette Peach Liqueur, Orange Juice, Prosecco

GINGER’S PEARADISE 12
Haku Vodka, Ginger, Pear, Fresh Lemon

ESPRESSO MARTINI 12
Haku Vodka, Coffee Liqueur, Cold Brew

CUCUMBER MARTINI 11
Ketel One 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
Bessemer Gin, Orange, House-Made Sours, Sugar Rim

Enjoy these martinis for \$7 every Thursday.

COPPER CUP CLASSICS

BOTANICAL MULE 12
Your Choice of Ketel One Grapefruit & Rose, Cucumber & Mint, Peach & Orange Blossom or Classic Vodka, Ginger Beer, Fresh Lime

JALISCO MULE 11
Blanco Tequila, Fresh Lime, Cranberry Juice, Ginger Beer

BLACKBERRY KENTUCKY MULE 12
Maker’s Mark Bourbon, Blackberry, Fresh Lime, Ginger Beer



SIGNATURE DRINKS

Elder Spritz 12
Elderflower Liqueur, Mint, Selbach Incline Dry Riesling, Soda



PINK MOON 11
Union Forge Vodka, Strawberry, Lavender, Ginger

CLASSIC PALOMA 12
Blanco Tequila, Fresh 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 11
Pinot Grigio Infused with Peach and Strawberry

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
Club 44 Rosé <i>France</i>	12.5 48
Villa Pereire L’Eclat White Bordeaux <i>Bordeaux, France</i>	15 58
Movendo Moscato <i>Italy</i>	11 42
Simonetti Pinot Grigio <i>Italy</i>	11 42
Selbach Incline Dry Riesling <i>Mosel, Germany</i>	12 46
Ocean Road Sauvignon Blanc <i>South Australia</i>	12 46
Hess Chardonnay <i>Monterey, California</i>	11 42
Rodney Strong Chardonnay <i>Sonoma, California</i>	13 52
Cambria “Katherine’s Vineyard” Chardonnay <i>Santa Rita, California</i>	15 58

Backhouse Pinot Noir <i>California</i>	11 42
Tassajara Pinot Noir <i>Monterey, California</i>	13 50
Vignetti Del Sole Montepuciano <i>Abruzzo, Italy</i>	11 42
Scotto Zinfandel <i>Lodi, California</i>	13 50
3SAPAS Malbec <i>Mendoza, Argentina</i>	12 46
Phantom Red Blend <i>California</i>	14 54
Line 39 Merlot <i>California</i>	11 42
Avalon Cabernet <i>Lodi, California</i>	11 42
Boyer de Bar ‘Combe Croze’ Cabernet <i>France</i>	12 46
Robert Hall Cabernet <i>Paso Robles, California</i>	15 58

WINES BY THE BOTTLE

Stanford Sparkling <i>California</i>	30
Veuve Clicquot Champagne <i>France</i>	100
Santa Margherita Pinot Grigio <i>Italy</i>	65
Chateau Ste Michelle Riesling <i>Washington</i>	48
Sonoma-Cutrer Chardonnay <i>California</i>	65
Fess Parker Estate Chardonnay <i>Santa Barbara, California</i>	62

Decoy Pinot Noir <i>California</i>	60
Tenuta di Arceno Chianti Classico <i>Tuscany, Italy</i>	75
Resonance Pinot Noir <i>Willamette Valley</i>	100
Alexander Valley Red Blend <i>Sonoma, California</i>	70
Red Schooner Malbec by Caymus <i>Argentina</i>	75
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 15**

Available until October 25 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 30

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 42

Baby Spinach, Mixed Greens, Hot Bacon Dressing,
Tomato, Egg, Red Onion, Chopped Bacon, Cheddar Jack
Cheese, Crouton

Allgäuer Käsesüppchen Quart 18

accompaniments to - go

	Sauerkraut
	Red Cabbage
	Kraut Spätzle
Half Pan 25	Butter Spätzle
Full Pan 50	Hot German Potato Salad

Half Pan 35	Potato Pancakes
Full Pan 70	

entrees to - go

Jägerschnitzel

Breaded, Pan-Fried Pork Cutlets, Mushroom Gravy

1/2 Pan 60 | Full Pan 110

Die Wurst Pfanne! *(The Wurst Platter)*

Grilled Bockwurst, Knockwurst, Bratwurst,
German Mustard

1/2 Pan 55 | Full Pan 95

Rheinischer Sauerbraten

Tender Braised Beef, Raisins, Sweet & Sour Gravy

1/2 Pan 95 | Full Pan 180

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 20 | (24-Hour Notice)