

COFFEES, TEAS & BEVERAGES

HOT BEVERAGES

| | Small | Medium | Large |
|------------------|-------|--------|-------|
| City Brew Coffee | 3.75 | 4.25 | 4.50 |
| Hot Chocolate | 4.00 | 4.50 | 5.00 |
| Café au Lait | 4.50 | 4.75 | 5.00 |
| Chai Tea Latte | 5.50 | 6.00 | 6.50 |
| Matcha Latte | 5.50 | 6.00 | 6.50 |
| Hot Tea | 3.25 | | |

| | Single | Double | Triple |
|-----------------------------|--------|--------|--------|
| Espresso | 3.50 | 4.00 | 4.50 |
| Americano | 3.75 | 4.75 | 6.25 |
| Latte | 4.75 | 5.50 | 6.25 |
| Cappuccino | 4.75 | 5.50 | 6.25 |
| Mocha Latte | 5.50 | 6.00 | 6.50 |
| Macchiato | 4.50 | 5.25 | 6.00 |
| Shot in the Dark | 4.25 | 4.75 | 5.00 |
| Breve | 5.50 | 6.00 | 6.50 |
| Extra Shot | 1.50 | | |
| Soy, Almond or Coconut Milk | 1.25 | | |

BEVERAGES

| | Small | Medium | Large |
|-----------------------------|-------|--------|-------|
| Fresh-Squeezed Orange Juice | 7.00 | 8.00 | 9.00 |
| Fountain Soda | | | 3.75 |
| Milk | 3.25 | 3.50 | 4.00 |
| Chocolate Milk | 3.50 | 4.00 | 4.50 |
| Fresh Lemonade | | | 4.50 |

| | Small | Medium | Large |
|-------------------------|-------|--------|-------|
| SPECIALTY DRINKS | 5.75 | 6.25 | 6.75 |

Peppermint Mocha

Espresso, Steamed Milk, Peppermint Flavor
Topped with Whipped Cream and Chocolate

Crème Brûlée Latte

Espresso, Steamed Half & Half, French Vanilla and
Caramel Flavors Topped with Whipped Cream,
Caramel, Sprinkled Raw Sugar

Thai Latte

Espresso, Steamed Milk, Sweetened Condensed Milk,
Cardamom

FLAVORINGS

| | | |
|-----------------|---------------------|------|
| Chocolate | French Vanilla | |
| Almond | Coconut | |
| Hazelnut | Sugar-Free Caramel | |
| White Chocolate | Sugar-Free Vanilla | |
| Raspberry | Sugar-Free Almond | |
| Caramel | Sugar-Free Hazelnut | |
| Peppermint | | 1.00 |



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN









CONTAINS NUTS

BREAKFAST

GRAB & GO

| | |
|---|------|
| Chia Seed Pudding  | 6.50 |
| Yogurt Parfait   | 5.25 |
| Snowbird Bakery Granola   | 6.50 |
| Hard-Boiled Eggs (3 eggs)*    | 4.25 |
| Chobani Greek Yogurt   | 3.75 |
| Fresh Fruit Cup    | 4.75 |
| Whole Fruit    | 2.75 |
| Cold Cereals | 4.00 |

HOT CEREALS

| | |
|---|------|
| Steal Cut Oatmeal    | 6.50 |
| Sweet Quinoa    | 6.50 |
| Toppings (any 2) Brown Sugar, Sliced Almonds, Flax Seeds, Cranberries, Apricots, Raisins, Coconut, Blueberry Compote, Milk, Coconut Milk, Soy Milk | .50 |


LOCALLY SOURCED

SNOWBIRD BAKERY • BEEHIVE CHEESES
GASTON'S ARTISAN BAKERY
COX'S LOCAL HONEY • WESTERN NUT


HANDCRAFTED DAILY BY SNOWBIRD CHEFS

BAKED GOODS

Hand-made Daily by the Snowbird Pastry Chef

| | |
|--|--------------|
| Quiche  | 6.50 |
| Baked Egg Custard inside a Savory Tart Shell. Your Choice of Three-Cheese or Swiss Chard, Pancetta*, Caramelized Onion | |
| Breakfast Panini or Flatbread | 7.00 |
| Locally-Baked Panini or Flatbread filled with Daily Assortments | |
| Filled Croissant | 6.50 |
| Rich, Buttery Pastry Wrapped Around Meats, Cheeses or Sweet Fillings | |
| Muffins | 4.50 |
| Pastries | 4.50 to 6.50 |

A LA CARTE

| | |
|---|-------|
| Breakfast Burrito* | 7.00 |
| Scrambled Egg, Sausage or Bacon, Hash Browns, Red and Green Peppers, Onions, Shredded Cheese | |
| Smoked Salmon* | 10.00 |
| Capers, Cucumber, Pickled Onion, Whipped Cream Cheese, on a Griddled Everything Bagel | |
| Corn Beef Hash*  | 11.00 |
| Slow Cooked Corn Beef, Skillet Potatoes, Onions, Peppers, Scrambled Eggs, Cheddar Cheese | |

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or health care official for further information.

HOT SANDWICHES 13.00

Made Daily on Local Artisan Breads.
Served with Kettle Chips.

Croque Monsieur*

Applewood Smoked Ham and Melted Gruyère,
topped with Creamy Mornay Sauce

Three Cheese Grilled Cheese 

Beehive Promontory White Cheddar, Seahive Cheddar
and Havarti on White Chocolate Brioche

Pressed Oven Roasted Turkey*

Oven Roasted Turkey, Stuffing, Cranberry Relish,
Garlic Aioli on Squaw Wheat Cranberry Pullman

Chicken Ciabatta*

Grilled Chicken Breast, Caramelized Onion,
Applewood Smoked Bacon, Provolone, Chipotle Aioli

Pressed Cuban Sandwich*

Fire Roasted Pork, Ham, Dill Pickles, Melted Swiss
with Yellow Mustard on Cuban Bread

Pressed Vegetarian 

Ciabatta, Roasted Red Bell Peppers, Fire-Roasted
Artichokes, Sun-Dried Tomatoes, and Feta with Pesto

COLD SANDWICHES 13.00

Made Daily on Local Artisan Breads.
Served with Kettle Chips.

Atrium Club* 

Roasted Turkey Breast, Applewood-Smoked Bacon,
Sun Dried Tomatoes, Avocado, Arugula, Chipotle Aioli
on Sourdough

Chicken Salad*

Diced Chicken, Grapes, Carrots, Celery, tossed in
Honey-Mustard on Italian Seeded Pullman Bread

Fig & Prosciutto*

Parmesan & Rosemary Ciabatta, Thinly Sliced Prosciutto,
Sweet Fig Jam and Goat Cheese, topped with Arugula and
Fired-Roasted Red Peppers

Corn Beef Sandwich*

Caramelized Sauerkraut, Melted Swiss, Thousand Island
Dressing on Marble Rye

Asian Wrap  

Napa and Purple Cabbage, Green Onions, Carrots,
Pickled Fresno, and Lo Mein Noodles with
Thai Peanut Dressing.

LOCALLY SOURCED

SNOWBIRD BAKERY • BEEHIVE CHEESES

GASTON'S ARTISAN BAKERY

COX'S LOCAL HONEY • WESTERN NUT


HANDCRAFTED DAILY BY SNOWBIRD CHEFS

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LUNCH AVAILABLE AFTER 10:30 AM

SALADS

Atrium House    8.50

Tomatoes, Cucumbers, Carrots, Mixed Greens,
House Vinaigrette

Asian Chicken*   12.50

Napa and Purple Cabbage, Green Onions, Carrots,
Pickled Fresno, Lo Mein Noodles, Fried Wontons,
Thai Peanut Dressing.

Shaved Brussels Sprouts    12.50

Pomegranate Seeds, Toasted Almonds,
Shaved Parmesan Cheese, Lemon Vinaigrette

SOUPS

| | | |
|--|-------|-------|
| | Small | Large |
| Atrium Chili*  | 8.50 | 10.00 |

House-Made Chili, Shredded Cheddar,
Sour Cream, Green Onion

| | | |
|----------------|------|------|
| House Chowder* | 7.50 | 9.50 |
|----------------|------|------|

Soup Du Jour

| | | |
|-------------|------|------|
| House Soup* | 7.50 | 9.50 |
|-------------|------|------|

Soup Du Jour

À LA CARTE

Beehive Promontory
White Cheddar Mac & Cheese  6.50

Quiche & House Salad (salad is ) 14.50

Baked Egg Custard inside a Savory Tart Shell;
Choice of Swiss Chard, Pancetta, Three-Cheese Quiche
or Caramelized Onion Quiche*

Soup & Salad 14.00

House Salad and Cup of Soup Du Jour

UPGRADE YOUR SIDE

Beehive Promontory
White Cheddar Mac & Cheese  4.25

House Salad 2.25

Soup Du Jour 3.25

KID'S SELECTIONS 8.00

Served with Chips or Fruit and choice of Soda, Milk, or Juice.

Grilled Cheese 

Pressed Peanut Butter & Jelly 

DESSERTS

Biscotti  3.50

Cranberry-Orange Twice-Baked Cookie
Dipped in White Chocolate

Triple-Nut Chocolate Tart    5.50


Pastry Filled with Walnuts, Almonds and Hazelnuts

Tiramisu 5.50

Espresso-Dipped Ladyfingers, Mascarpone Cheese

Snowbird Signature Carrot Cake  5.50

Dark Chocolate Cake  5.50

Lemon Cake  5.50