

THE ATRIUM

COFFEES, TEAS & BEVERAGES

HOT BEVERAGES

| | Small | Medium | Large |
|-----------------------------|--------|--------|--------|
| City Brew Coffee | 3.50 | 4.00 | 4.25 |
| Hot Chocolate | 4.00 | 4.50 | 5.00 |
| Café au Lait | 3.75 | 4.25 | 4.75 |
| Chai Tea Latte | 5.00 | 5.75 | 6.25 |
| Hot Tea | 3.25 | | |
| | Single | Double | Triple |
| Espresso | 3.50 | 4.00 | 4.50 |
| Americano | 3.50 | 4.00 | 4.50 |
| Latte | 4.75 | 5.50 | 6.00 |
| 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 |
| Add an extra shot | 1.50 | | |
| Soy, Almond or Coconut Milk | 1.25 | | |

BOTTLED BEVERAGES

| | |
|---|------|
| Naked Juice | 5.50 |
| Vita Coco Coconut Water | 5.50 |
| San Pellegrino Flavored Sparkling Water | 3.75 |
| San Pellegrino Sparkling Water | 4.00 |
| Perrier | 4.00 |
| Voss Still Water | 4.50 |
| LIFEWTR | 5.50 |
| Pure Leaf Iced Tea | 4.00 |
| Red Bull | 4.50 |
| Gatorade | 4.50 |
| Stubborn Classic Root Beer | 4.50 |

SPECIALTY DRINKS

| | Small | Medium | Large |
|---|-------|--------|-------|
| Peppermint Mocha | 5.75 | 6.25 | 6.75 |
| Espresso, Steamed Milk, Peppermint Flavor Topped with Whipped Cream and Chocolate | | | |
| Crème Brûlée Latte | | | |
| Espresso, Steamed Half & Half, French Vanilla & Caramel Flavors Topped with Whipped Cream, Caramel, Sprinkled Raw Sugar | | | |
| Almond Joy | | | |
| Espresso, Steamed Chocolate Milk, Coconut & Almond Flavors Topped with Whipped Cream, Chocolate, Chocolate Dusting | | | |
| Snickers | | | |
| Espresso, Steamed Milk, Chocolate Syrup, Almond & Caramel Flavors Topped with Whipped Cream, Chocolate, Chocolate Dusting | | | |

FLAVORINGS

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

BEVERAGES

| | Small | Medium | Large |
|-----------------------------|-------|--------|-------|
| Fresh Squeezed Orange Juice | 6.00 | 7.00 | 8.00 |
| Fountain Soda | | | 3.25 |
| Milk | 3.25 | 3.50 | 4.00 |
| Chocolate Milk | 3.50 | 4.00 | 4.50 |
| Fresh Lemonade | | | 4.50 |

BREAKFAST

GRAB & GO

| | |
|----------------------------|------|
| Chia Seed Pudding 🌱 🌱 🌱 | 6.00 |
| Yogurt Parfait 🌱 🌱 | 5.00 |
| Chilled Oats | 5.00 |
| Snowbird Bakery Granola | 6.00 |
| Hard-Boiled Eggs* (3 eggs) | 4.00 |
| Chobani Greek Yogurt 🌱 🌱 | 3.50 |
| Sliced Fruit 🌱 🌱 🌱 | 4.50 |
| Whole Fruit | 2.50 |
| Cold Cereals | 4.00 |

HOT CEREALS

| | |
|---|-------------------|
| Hot Oatmeal 🌱 🌱 | 6.00 |
| Hot Sweet Quinoa 🌱 🌱 🌱 | 6.00 |
| Toppings for Oatmeal, Quinoa (includes two) | .50 |
| Pumpkin Seeds | Sunflower Seeds |
| Flax Seeds | Cranberries |
| Apricots | Raisins |
| Coconut | Blueberry Compote |
| Walnuts | Pecans |
| Milk | Heavy Cream |
| Coconut Milk | Brown Sugar |
| Soy Milk | Sliced Almonds |

BAKED GOODS

| | |
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| Hand-made Daily by our Snowbird Pastry Chef | |
| Quiche | 6.00 |
| Baked Egg Custard inside a Savory Tart Shell; Choice of Bacon & Cheddar Quiche* or Three-Cheese Quiche 🌱 | |
| Breakfast Panini or Flatbread | 6.50 |
| Locally-Baked Panini or Flatbread Filled with Daily Assortments | |
| Breakfast Burrito* | 6.50 |
| Scrambled Egg, Applewood Smoked Bacon, Red and Green Peppers, Onions, Shredded Cheese | |
| Filled Croissant | 6.00 |
| Rich, Buttery Pastry Wrapped around Meats, Cheeses, Sweet Fillings | |
| Muffin | 4.00 |
| Pastries | 4.00 to 6.00 |


THE ATRIUM

LUNCH AVAILABLE AFTER 10:30 AM

SALADS

| | |
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| Traditional House   | 8.00 |
| Tomatoes, Cucumbers, Carrots and Mixed Greens with the Atrium's House Basil Vinaigrette | |
| Citrus & Beet   | 10.00 |
| Sliced Pink Grapefruit, Crumbled Blue Cheese, Roasted Golden Beets and Arugula, with Citrus Vinaigrette | |
| Asian Chicken* | 12.00 |
| Napa and Purple Cabbage, Green Onions, Carrots, Red Pepper, Toasted Almonds, and Fried Wontons with Sesame Soy Vinaigrette | |
| Spinach*  | 12.00 |
| Hard-Boiled Egg, Smoked Bacon and Red Onions with Dijon Vinaigrette | |
| Soup & Salad | 12.00 |
| House Salad and Cup of Soup Du Jour | |
| Quiche & House Salad | 14.00 |
| Choice of Bacon & Cheddar Quiche* or Three-Cheese Quiche  | |

À LA CARTE

| | Small | Medium |
|---|-------|--------|
| Soup Du Jour | 7.00 | 9.00 |
| Beehive Promontory White Cheddar Mac & Cheese  | | 6.00 |


HOT SANDWICHES

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|--|-------|
| Made Daily on Local Artisan Breads with choice of Garlic Aioli or Chipotle Aioli. Served with Kettle Chips. | 12.00 |
| Croque-Monsieur* | |
| Applewood Smoked Ham and Melted Gruyère Cheese, topped with Creamy Mornay Sauce | |
| PBJ Flatbread* | |
| Grilled Prime Rib, Smoked Bacon, Cornmeal Crusted Jalapeños and Pepper Jack Cheese with a Chipotle Aioli | |
| Three Cheese Panini | |
| Beehive Promontory White Cheddar, Seahive Cheddar and Havarti | |
| Cuban Panini* | |
| Fire-Braised Pork, Applewood Smoked Ham, Dill Pickles, Caramelized Onions and Melted Swiss Cheese with Dijon Mustard | |
| Chicken & Mozz Panini* | |
| Fire-Braised All Natural Chicken Breast, Fresh Mozzarella and Basil Pesto, drizzled with a Balsamic Reduction | |




COLD SANDWICHES

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|--|-------|
| Made Daily on Local Artisan Breads with choice of Garlic Aioli or Chipotle Aioli. Served with Kettle Chips. | 12.00 |
| Turkey Breast Baguette* | |
| All Natural Turkey Breast with Havarti, Lettuce and Tomato | |
| Applewood Smoked Ham* | |
| Thick-Cut Applewood Smoked Ham, Cheddar, Lettuce and Tomato on a Baguette | |
| Roast Turkey* | |
| Thick-Cut Roast Turkey, Cranberry Relish, Shaved Red Onion, Bacon and Provolone on Wheat Berry Bread | |
| Fig & Prosciutto* | |
| Wheat Berry Ciabatta, Thinly Sliced Prosciutto, Sweet Fig Jam and Goat Cheese, topped with Arugula and Fired-Roasted Red Peppers | |
| Vegetarian  | |
| Wheat Ciabatta, Red Bell Peppers, Fire-Roasted Artichokes, Sun-Dried Tomatoes, Daikon Sprouts and Feta Cheese with Basil Pesto | |
| Chicken Salad* | |
| Diced Chicken, Grapes, Carrots, Celery tossed in Honey-Mustard with Cranberry Relish on Wheat Berry Bread | |

CHILDREN'S SELECTIONS

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| Served with Chips or Fruit and choice of Soda, Milk, or Juice | 7.50 |
| Grilled Cheese  | |
| Peanut Butter & Jelly | |

UPGRADE YOUR SIDE

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|---|------|
| Beehive Promontory White Cheddar Mac & Cheese  | 4.00 |
| Salad   | 2.00 |
| Soup Du Jour | 3.00 |

LOCALLY SOURCED

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

HANDCRAFTED DAILY
BY SNOWBIRD CHEFS



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN

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.