

# SHAREABLES

## SALT & PEPPER CALAMARI 20

serrano chilies, garlic, micro cilantro, sweet chili sauce

## CHICHARRÓN NACHOS 16

chorizo, queso blanco, cheese blend, pickled chilies, spicy radish, green onions, killer red sauce **GF**

## LOBSTER POPCORN 35

butter poached lobster, freshly popped popcorn, piment d'espelette spice, truffle zest, fresh herbs **GF**

## THE HARVEST DIP 22

fermented soybean dip, whipped feta, seasonal selection of farmers market vegetable crudite **V GF**

## NY STEAK "BAHN MI" FRIES\*

12oz creekstone farms steak, fries, spicy mayo, pickled carrots, daikon, chilies, green onions, cilantro **35**

## CHARCUTERIE AND CHEESE BOARD 42

chef's selection of artisanal meats and cheeses, cornichons, marcona almonds, honeycomb

## FRIED SHISHITO PEPPERS 12

thai vinaigrette, crispy garlic, toasted breadcrumbs **V**

## LOLLIPOP WINGS 22

crispy lollipop chicken wings, house wing sauce, funky blue cheese, baby carrots, celery **GF**

## SPICY STREET CORN DIP 18

roasted white corn, spicy cheese sauce, lime-chili seasoning, fresh white corn chips **GF**

# HANDHELDS

## PULLED PORK SANDWICH 19

bbq sauce glazed pulled pork, crispy onions, peppered honey mustard sauce, toasted brioche bun, fries

## DOUBLE EAGLE BURGER\* 22

double beef patty, aged white cheddar, caramelized onion, roasted tomatoes, lettuce, secret sauce, pickles, fries

## VEGGIE BURGER 20

cheddar, caramelized onion, roasted tomatoes, lettuce, secret sauce, house pickles **V**

## ATOMIC BIRDIE 21

nashville hot crispy chicken, thai cabbage slaw, house pickles, toasted new england style brioche bun, fries

## THE PAR 3\* 22

a pulled pork slider, a double eagle slider, and an atomic birdie slider, served with a side of pickles and fries

## STICKY RIBS 24

berkshire pork spareribs, sweet & spicy glaze, thai slaw, yuzu ranch

## BIG DOG DUO 20

*(featuring snap-o-razzo's hot dogs)*

one all beef dog topped with cheesy street corn and one jalapeño hot dog topped with queso blanco and flamin' hot cheetos on toasted new england style brioche buns

## CARNITAS STREET TACOS 18

three slow braised pork carnitas, avocado crema, killer red sauce, onion, micro cilantro

## KALUA PIG QUESADILLA 19

three cheese blend, creamy hawaiian bbq, blueberry salsa



**V** – vegetarian | **GF** – gluten-friendly

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# FLATBREADS

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## THE 3 LITTLE PIGS 24

ham, smoked bacon, italian sausage, fresh mozzarella, tomato sauce

## PAULIE'S PIZZA 24

salami, pepperoni, arugula, fresh mozzarella, ricotta, pepper jelly, tomato sauce

## THE GARDEN 21

roasted tomatoes, roasted artichoke hearts, olives, caramelized onion, creamy goat cheese **V**

## THE HIPSTER 23

smoked bacon, apple, caramelized onion, green island blue cheese fondue

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# SALADS

## BABY ICEBERG WEDGE 18

green island blue cheese, bacon, heirloom cherry tomato, red onion, egg, creamy balsamic dressing **GF**

## CAESAR 17

baby gem lettuce, sourdough croutons, white anchovy, parmigiano reggiano, champagne caesar dressing

## FAIRWAY CHICKEN 19

chicken salad, apple, toasted almonds, fine herbs, toasted seeded bread, lavash

## ROASTED BEETS 19

roasted baby beets, smoked mascarpone, arugula, toasted cashews, honeycomb, miso vinaigrette **V GF**

## AHI POKE SALAD\* 24

fresh sashimi grade tuna, cucumber, radish, edamame, avocado, smoked trout caviar, furikake, shoyu vinaigrette **GF**

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# SIDES

## CRISPY BRUSSEL SPROUTS 12

fried brussel sprouts, pepper jelly, bacon, micro cilantro **GF**

## GARLIC PARMESAN FRIES 14

crispy fries, garlic confit, parmigiano reggiano, chives **V**

## THE FRUIT STAND 12

seasonal melons, pineapple, chamoy, tajin seasoning **V GF**

## RANCH POTATO PUFFS 11

crispy potato puffs, ranch seasoning, yuzu ranch **V**



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# COCKTAILS

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## SIGNATURE 15

### ATOMIC MARGARITA

dos caras platinum tequila, lime, cointreau, agave

### VICTORY FLAMINGO

bacardi silver rum, sweet & sour, pineapple juice, orange juice, grenadine float

### CUCUMBER BURRO

casamigos blanco tequila, agave, lime juice, fever tree ginger beer

#### THE KING

absolut vanilla vodka, skrewball peanut butter whiskey, banana chip, crème de cacao

### IRISH CREAMSICLE

jameson orange, orange juice, licor 43, lime juice

### STRAWBERRY LEMONGRASS COOLER

grey goose strawberry-lemongrass vodka, sweet & sour, sweet vermouth, ginger ale

### TEQUILA MOCKINGBIRD

dos caras blanco tequila, lime juice, agave nectar, watermelon puree, hellfire bitters, jalapeño

### LUCKY LEMON DROP

good boy vodka, cointreau, lemon juice, simple syrup

## CLASSICS 14

### OLD FASHIONED

bulleit bourbon, simple syrup, angostura bitters

### SIN CITY SMASH

rumhaven coconut rum, absolut vodka, strawberry purée, pineapple juice, lime

### RUM FORREST RUM

diplomático rum, lime, cointreau, orgeat almond syrup

### ELECTRIC LEMONADE

jack daniels, triple sec, starry lemon-lime soda

### SOUTHSIDE

new amsterdam gin, lime, simple syrup, bitters, mint

#### CLASSIC PALOMA

codigo blanco, lime, fever tree grapefruit soda

### TRANSFUSION

titos vodka, owens transfusion mix

### THE STINGER

spring 44 honey vodka, owens espresso mix

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# MOCKTAILS 10

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### SPICY MANGO MARG

mango purée, lime juice, jalapeño, hellfire bitters, soda water, tajin rim

### VEGAS PALMER

lemonade, peach purée

### LAVENDER LEMONADE

lemonade, monin lavender syrup, blueberries



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# BEER

## ON TAP

	16oz	20oz	64oz
KONA	8	9	30
BUD LIGHT	7	8	28
MICHELOB ULTRA	7	8	28
ELYSIAN SPACE DUST	8	9	30
MANGO CART	8	9	30
THE ATOM	7	8	28
BLONDE BOMBER (HUDL)	8	9	30
PACIFICO	8	9	30
ANGRY ORCHARD	7	8	28
SAM ADAMS WINTER LAGER	8	9	30
LAGUNITAS IPA	8	9	30
BLUE MOON	8	9	30

## CANS

	Single	Bucket of 6
BUD LIGHT	7	38
MICHELOB ULTRA	7	38
FOUNDERS ALL DAY IPA	8	45
BUDWEISER	7	38
MODELO	8	45
805	8	45
JOHN DALEY LEMONADE/TEA	8	45
GOOD BOY CITRUS CIRCUS	8	45
GOOD BOY CRANBERRY PINEAPPLE	8	45
TWISTED TEA RASPBERRY	8	45
SAM ADAMS JUST THE HAZE	7	38
MAMITAS PINEAPPLE	8	45
MAMITAS MANGO	8	45
GUINNESS	8	45
WHITE CLAW BLACK CHERRY	7	38
WHIE CLAW MANGO	7	38
COORS LIGHT	7	38
MILLER LITE	7	38



3oz **1.75** | 6oz **9**

20oz **11**

ABLE BAKER  
 ATOMIC DUCK IPA  
 NEVADAN AMBER  
 PEACHICOT!  
 BIG DOG BREWING  
 PEACE, LOVE, & HOPPINESS  
 RED HYDRANT BROWN ALE  
 TAIL WAGGER WHEAT  
 HUDL BREWING  
 VANILLA OAK CREAMALE  
 BLONDE BOMBER  
 SCORCHED MEADOWS IPA  
 LOVELADY BREWING  
 9TH ISLAND PINEAPPLE  
 LOVE JUICE IPA  
 PALEO PORTER  
 MOJAVE BREWING  
 MOJAVE SUNRISE  
 HEFE DE JEFES



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# WINE

## WHITE

WILLIAM HILL CHARDONNAY

## RED

KLINKER BRICK

## ROSÉ

WHISPERING ANGEL ROSÉ

Glass Bottle

10 35

10 35

15 50

## SANGRIA

PULPOLOCO SMOOTH RED

Single Can 8

Bucket of 6 Cans 45

# CHAMPAGNE

	Glass	750ml Bottle	1.5ml Bottle
LA MARCA PROSECCO	10	35	-
VEUVE CLICQUOT	-	250	500
VEUVE CLICQUOT ROSÉ	-	300	-
MOËT & CHANDON	-	300	-
CHANDON	-	250	-
DOM PÉRIGNON	-	600	1,200



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# BOTTLE SERVICE

## VODKA

TITOS HANDMADE VODKA  
\$250

KETEL ONE  
\$250

GREY GOOSE  
\$300

ABSOLUT ELYX  
\$300

## WHISKEY & SCOTCH

JACK DANIELS  
\$250

JAMESON  
\$250

CROWN ROYALE REG/APPLE  
\$250

JOHNNY WALKER BLACK  
\$300

JOHNNY WALKER BLUE  
\$1,000

## RUM

CAPTAIN MORGAN  
\$250

BACARDI  
\$250

DIPLOMATICO  
\$250

## TEQUILA

CASAMIGOS BLANCO  
\$300

CASAMIGOS REPOSADO  
\$350

PATRON BLANCO  
\$250

DOS CARAS BLANCO  
\$300

DOS CARAS REPOSADO  
\$350

CLASE AZUL  
\$700

DON JULIO 1942  
\$700

## GIN

BOMBAY  
\$250

TANQUERAY  
\$250

HENDRICK'S  
\$300

## MISC

HENNESSY VSOP  
\$400

REMY MARTIN  
\$350

REMY MARTIN XO  
\$1000



**ATOMIC  
GOLF**

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# COSMIC LOUNGE MENU

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## CHILLED SHRIMP COCKTAIL 26

poached u8 shrimp, tequila cocktail sauce,  
whole grain mustard remoulade, lemon **GF**

## ROASTED BONE MARROW 30

shortrib jam, chimichurri, toasted breadcrumb,  
grilled bread

## HAMACHI KAMA 28

grilled hamachi collar, artichoke salsa verde,  
pickled chilies, fresh radish **GF**

## FARMERS MARKET CRUDITE 32

fermented soybean dip,  
chef's selection of farmers market vegetable crudite,  
olive oil **V**

## ARTISANAL CHEESE BOARD 48

chef's selection of artisanal cheeses, honeycomb,  
fresh fruit, marcona almonds, grilled breads

## SEARED SCALLOPS\* 57

heirloom squash & pork belly hash,  
lemon grass beurre blanc

## CRISPY PORK BELLY CHICHARRÓN 52

tomatillo salsa verde, avocado crema,  
pickled red onions, radish **GF**

## WAGYU STEAK FRITES\* 74

12 oz imperial american wagyu ny strip steak,  
crispy french fries, chimichurri



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# LUXURY MENU

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All items to be pre-selected by the client to be presented as a coursed menu the day of the event

**ONE APPETIZER, ONE SALAD, ONE ENTRÉE AND ONE SIDE**  
**120 PER PERSON**

*Additional items may be added for the a la carte price*

**SEAFOOD TOWER**

*Not included on Prix Fix menu, to be added a la carte*

**90 PER PERSON**

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## APPETIZERS

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**ROASTED SEASONAL MUSHROOM CREAM 16**

black truffle whipped crème fraiche **GF V**

**BEEF TARTARE 22**

capers, shallots, cornichon,  
pickled mushroom, grilled bread

**CHILLED SEAFOOD TOWER 90 PER PERSON**

shrimp | oysters | king crab | lobster  
mignonette, tequila cocktail sauce,  
whole grain mustard remoulade **GF**

**CAVIAR SERVICE MP**

royal ossetra, egg white, egg yolk, chive, shallot,  
crème fraiche, capers, blinis

**PROSCIUTTO CARPACCIO 21**

prosciutto di parma, caper gremolata,  
arugula, parmigiano reggiano,  
extra virgin olive oil, grilled bread

**ROASTED BONE MARROW 24**

warm lobster salad, finne herbs



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# ENTREES

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## ORA KING SALMON 42

crispy skin, roasted seasonal vegetables, dill beurre blanc

## CABERNET SHORT RIB 45

braised beef short rib, buttery potato puree, natural jus

## CRISPY DUCK CONFIT 40

confit of duck leg, chorizo and root vegetable hash, whole grain mustard veloute

## ROASTED BRANZINO 46

whole branzino, fennel citrus salad, citrus vinaigrette

## CRISPY SKIN JIDORI CHICKEN 40

potato puree, glazed carrot, chicken jus

## GRILLED BONE IN RIBEYE 68

18oz creekstone farms bone in ribeye, crispy fingerling potatoes, chimichurri

## WILD MUSHROOM POT PIE 42

puff pastry, seasonal root vegetables, mushroom bechamel **V**

## KORABUTA DOUBLE CHOP 56

korabuta pork chop, grilled seasonal stone fruits, stone ground mustard vinaigrette

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# SALADS

## BABY ICEBERG WEDGE 18

green island blue cheese, bacon, heirloom cherry tomato, red onion, egg, creamy balsamic dressing **GF**

## CAESAR 17

baby gem lettuce, sourdough croutons, white anchovy, parmigiano reggiano, champagne caesar dressing **V**

## APPLE & ARUGULA 16

shaved fennel, cracked black pepper, parmigiano reggiano, lemon vinaigrette **V GF**

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# SIDES

## WHIPPED POTATO PUREE **V 12**

chives **V**

## CHARRED BROCCOLINI **GF V 12**

lemon zest, garlic confit, parmigiano reggiano **GF V**

## ROASTED RAINBOW CARROTS **GF V 12**

harissa, honey **GF V**



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