
COSMIC LOUNGE MENU

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



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

Additional items can be modified to be Vegetarian or Gluten-Friendly upon request

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COCKTAILS

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

MOCKTAILS 10

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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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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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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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



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FLATBREADS

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

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**

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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LUXURY MENU

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

APPETIZERS

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

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

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**

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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