

SUN: 3PM to 8PM
MON - WED : 3PM to 9PM
THUR - SAT : 3PM to 10PM



 VEGETARIAN SELECTION.

 WE LOCALY SOURCE ALL FOOD AND PICK-UP ORGANIC WHENEVER POSSIBLE.

WIFI : Atmosphere Guest
PASSWORD : Atmosphere1

BITES

MARINATED OLIVES - \$5
CHIMICHURRI & HOMEMADE CHIPS - \$6
HUMMUS & HOMEMADE CHIPS - \$6



MAC & CHEESE - \$8
CRISPY AVOCADO TACO - \$5
GARLIC BREAD - \$7

SOUPS - SALADS - BOWLS

SOUP OF THE DAY - \$8
OLD SCHOOL ONION SOUP - \$9

CAESAR SALAD - \$9 
grilled romaine, croutons & parmesan

BRUSSELS SPROUTS SALAD - \$14
shredded sprouts, raisins, green onions, bacon, parmesan & lemon vinaigrette

GRILLED VEGGIES PLATE - \$12 
zucchini, eggplant, red bell pepper & roasted fennel

KALE SALAD - \$9 

kale, cherry tomatoes, red onions, olives

QUINOA BOWL - \$14 
roasted zucchini, eggplant, cherry tomatoes, brussels sprouts & chimichurri

LENTIL BOWL - \$14 
cherry tomatoes, spring onions, red onions, shredded kale & house dressing

CAPRESE - \$13 
tomatoes, mozza, olives, croutons & balsamic reduction

TOASTS - FLATBREADS - BOARDS

MERGUEZ TOAST - \$12
spicy beef & lamb sausage, harissa & hummus on pita toast

SALMON FLATBREAD - \$12
capers, onions, olive oil, salmon

MARGHERITA FLATBREAD - \$12 
fresh tomato sauce, basil, mozzarella

BBQ CHICKEN SLIDERS - \$12

MEATBALL SLIDERS - \$12

BONE MARROW - \$10
roasted, garlic butter & baguette

FLAMBED SHRIMPS - \$15
garlic, parsley & flambéed with Pastis

SALMON TARTAR - \$15
avocado, onions, pink peppercorn, salmon

FRIED CHEESE RAVIOLIS - \$12 
marinada, pesto & parmesan cheese

BRAISED FENNEL - \$12 
with orange juice, pomegranate seeds & savory croutons

ROASTED SCALOPS - \$18
in the shell with orange blossom sauce rainbow trout caviar

OLD SCHOOL ESCARGOTS - \$13
in garlic & parsley butter

MAINS

ATMO CHICKEN BURGER - \$16
organic chicken, lettuce, tomatoes, caramelized onions, gruyere cheese & lemon pepper fries

BOHO BURGER - \$16
beef (100% grass fed), bacon, avocado, caramelized onions, tomatoes, aioli on brioche bun

BOHO VEGGIE BURGER - \$15
beyond meat, avocado, sprouts, tomatoes, lettuce, lemon sauce on brioche bun

AIRLINE ORGANIC CHICKEN - \$18
roasted with mushroom sauce & ratatouille

PRIME HANGER STEAK & FRIES - \$26
7 oz with Rockefeller (blue cheese) sauce or green chimichurri (chopped parsley, minced garlic, olive oil, oregano)

ATMO RISOTTO - \$19 
forager

RICOTTA RAVIOLIS - \$18 
marinada & peas sauce

PENNE BOLOGNESE - \$19
penne pasta, bolognese sauce (100% grass fed beef)

GARDEN GODDESS LASAGNA - \$18 
served with mix greens

ROASTED SALMON - \$20
served with roasted seasonal vegetables

SIDES - \$6

GARLIC OR PARMESAN FRIES
ZUCCHINI FRIES
RATATOUILLE
BRUSSELS SPROUTS
HERBS & LEMON ROASTED POTATOES
SWEET POTATOES FRIES - \$8

DESSERTS - \$8

BREAD PUDDING *homemade with raisins*
CHOCOLATE MOLTEN CAKE *chocolate lava cake*
APPLE TART FINE *cinamon, sugar, with vanilla scoop*
SORBET & ICE CREAM *ask for flavors*