The Mad Hatter 14
Patron Silver, Grand Marnier, Lime Juice, Agave Syrup, Activated Charcoal, Edible Glitter

The Red Queen 14 on draft
Absolut Elyx Basil Infused Vodka, Simple Syrup, Lemon Juice, Raspberries, Basil, Salt Rim

The French Saint 14
Ketel One Citroen Vodka, St. Germain, Lemon Juice, Pineapple Juice, Simple Syrup, Sparkling Wine, Blackberries, Lemon, Mint, Half Sugar Rim

The Forbidden Garden 14 Empress
Indigo Gin, Simple Syrup, Soda, Edible Flowers, Rose Water Spritz

The Blackberry Smash 14 Bulleit
Bourbon, Agave Syrup, Ginger Beer, Blackberries, Mint

The Saint Fashioned 14
Woodford Reserve, St. Germain, Simple Syrup, Bitters, Orange Peel, Cherries

The Bentley Coupe 14 Hennessy, Grand Marnier, Lemon Juice, Agave Syrup, Orange Twist

VODKA
Titos 175
Ketel One 200
Belvedere 250
Grey Goose 250
Ciroc 250

GIN
Hendricks 200
Bombay Sapphire 250

RUM
Bacardi 200
Sailor Jerry 200

TEQUILA
Patron Silver 250
Don Julio 1942 400

COGNAC
Hennessy VS 300
Dusse VSOP 350

BOURBON WHISKEY/SCOTCH
Maker’s Mark 200
Bulleit 200
Jack Daniels 200
Jameson 200
Crown Royal 250
Johnnie Walker Black 250
Macallan 12 300
Johnnie Walker Blue 500
### Bubbles

<table>
<thead>
<tr>
<th>Drink</th>
<th>Country</th>
<th>GL</th>
<th>BTL</th>
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<tbody>
<tr>
<td>Lamarca Prosecco Italy</td>
<td>Italy</td>
<td>$12</td>
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<tr>
<td>Zardetto Prosecco Italy</td>
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<tr>
<td>Gruet, Brut New Mexico</td>
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<tr>
<td>Chandon Brut Classic</td>
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<tr>
<td>Moet &amp; Chandon, Brut France</td>
<td>France</td>
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<tr>
<td>Veuve Clicquot, Brut France</td>
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<tr>
<td>Perrier-Jouet Grand Brut France</td>
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### White

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### Rose

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<tbody>
<tr>
<td>La Grande Courtâge Brut, France</td>
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<tr>
<td>Elouan, Rosé Oregon</td>
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<tr>
<td>Whispering Angel, Rosé France</td>
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### Red

<table>
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</thead>
<tbody>
<tr>
<td>Graywacke, Pinot Noir New Zealand</td>
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<tr>
<td>Scheid, Pinot Noir Monterey, CA</td>
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<tr>
<td>Terrazas de los Andes Malbec Argentina</td>
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<tr>
<td>Stag’s Leap Wine Cellars, Red Blend Napa, CA</td>
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<tr>
<td>The Prisoner, Red Blend Napa, CA</td>
<td>Napa, CA</td>
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<tr>
<td>Velvet Devil Merlot Washington</td>
<td>Washington</td>
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<td>$43</td>
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<tr>
<td>Duckhorn, Merlot Napa, CA</td>
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<tr>
<td>Spellbound, Merlot California</td>
<td>California</td>
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<tr>
<td>Noble Tree, Cabernet Sauvignon Sonoma, CA</td>
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<td>Van Duzer, Cabernet Sauvignon Napa, CA</td>
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<td>Niner Wine Estates, Cabernet Sauvignon Paso Robles, CA</td>
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<td>Heritance, Cabernet Sauvignon Napa, CA</td>
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</table>

18% service charge is included for parties of 6 or more and is distributed to your service team.

W Atlanta Midtown 188 14th Street NE Atlanta, GA 30361 404.892.6000
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BEER & NON-ALCOHOLIC

DRAFTS
Arches Brewing Mexican Empire Vienna Lager, Atlanta GA 7
Red Hare Brewing Long Day Lager Pilsner, Atlanta GA 7
Terrapin Luau POG IPA, Athens GA 7
Creature Comforts Tropicalia Indian Pale Ale, Athens GA 7
Monday night Brewing Blind Pirate Blood Orange IPA, Atlanta GA 7
Orpheus Brewing Atalanta Tart Plum Saison, Atlanta GA 7

LOCALS WE LOVE
Sweetwater 420 Pale Ale, Atlanta GA 7
Sweetwater IPA Indian Pale Ale, Atlanta GA 7

IMPORTED
Amstel Light 7
Corona Extra 7
Heineken 7
Stella Artois 7
Guinness Draught 7
Strongbow 7
Modelo 7

DOMESTIC
Budweiser/Bud Light 6
Miller Light 6
Michelob Ultra 6
Sam Adams Lager 6
Blue Moon 6

NON ALCOHOLIC
Clausthaler 6
Smart Water 6
San Pellegrino Sparkling Water 6
Coffee 4
Espresso 5
Redbull/Flavors 6
Soda/Juice 4
**ALL DAY**
**11 AM-11PM**

**Chefs Corner**
Ask Your Server about What’s Inspiring the Chefs

- **Fried Shishito Peppers 8**
  - Gochujang Aioli, Peanuts, Black Sesame Seeds

- **Fall Salad 11**
  - Roasted Apples & Squash, Thomasville Tomme Cheese, Carrots, Honey Walnut Vinaigrette

- **Garden Panzanella Salad 12**
  - Seasonal Veggies, Sweet Herbs, Corn Bread, Tomato Vinaigrette

- **Tuscan Salad 12**
  - Arugula, Romaine, Avocado, Olives, Cucumber, Tomato, Red Onion, Parmesan, Aged Balsamic, Olive Oil, Lemon
  - Pairs with Mel accurate Vermentino

- **Warm Crab Dip 14**
  - Lump Crab, Crisps

- **Living Room Pot Roast 18**
  - Braised Short Rib, Confit Potatoes & Carrots, Onions, Gravy

- **Parmesan Truffle Fries 8**
  - Pancetta, Aged Parmesan, Garlic-Herb Aioli

- **Chef’s Choice Soup of The Day 12**
  - See server for offering

**Add Protein**
- Chicken 6
- Shrimp 9
- Salmon 11
- Steak 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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Gluten free and kid’s options available.

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CIGAR SELECTIONS

MILD SELECTIONS

Davidoff Tubos: Special R
Flavor: 2.5  5 x 50  Wrapper: Connecticut Shade  50

Rocky Patel Limited Reserve: 1999 Vintage
Flavor: 3  6 x 50  Wrapper: Connecticut Shade  28

Monte Cristo Tubos: Assorted Sizes
Flavor: 2.5  6 x 42  Wrapper: Connecticut Shade  28

Macanudo: Hyde Park
Flavor: 2  5 ½ x 49  Wrapper: Connecticut Shade  22

Macanudo Minis: Cigarillo
Flavor: 2  8 packs 22

Arturo Fuente: Chateau
Flavor: 2.5  4 ½ x 50  Wrapper: Connecticut Shade  20

Flavored Trios:
Vanilla, Vanilla Bourbon and Irish Cream  3 cigarillos  18

Acid: Blondie
Flavor: 2.5  4x38  Wrapper: Connecticut Shade  14

Baccarat: Robusto
Flavor: 2.5  5 x 50  Wrapper: Honduran  14

The W: Connecticut
Flavor: 2.5  7x54  Wrapper: Connecticut Shade  15

MEDIUM SELECTIONS

Avo: XO Intermezzo Robusto
Flavor: 3.5  5 ½ x 50  Wrapper: Connecticut Shade  26

Cohiba: Blue Toro
Flavor: 3.5  6 x 54  Wrapper: Honduran  24

Romeo y Julieta: Reserva Real
Flavor: 3.5  6 x 54  Wrapper: Connecticut Shade  22

Arturo Fuente: Short Story
Flavor: 3.5  4½ x 49  Wrapper: Cameroon  22

Acid: Kuba Kuba
Flavor: 35  5x54  Wrapper: Sumatra  20

FULL BODIED SELECTIONS

Ashton VSG: Eclipse
Flavor: 5  Wrapper: Ecuadorian Sun Grown  32

Gurkha Cellar Reserve
15 Year Aged Solara: Robusto Gordo
Flavor: 3.5  5 x 58  Wrapper: Criollo  26

Partagas: Black Maxima
Flavor: 4  6 x 50  Wrapper: Medio Tiempo  24

Punch: Elite
Flavor: 4  5 ½ x 45  Wrapper: Ecuadorian  16