

# SIGNATURE COCKTAILS

## 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

# BOTTLES

## 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

# WINE

<b>BUBBLES</b>	<b>GL</b>	<b>BTL</b>
Lamarca Prosecco Italy	\$12	\$50
Zardetto Prosecco Italy - Draft	\$12	
Gruet, Brut New Mexico	\$12	\$50
Chandon Brut Classic California		\$50
Moet & Chandon, Brut France	\$18	\$85
Veuve Clicquot, Brut France		\$150
Perrier-Jouet Grand Brut France		\$140

<b>WHITE</b>	<b>GL</b>	<b>BTL</b>
Kris, Pinot Grigio Italy	\$11	\$43
St Supery, Sauvignon Blanc Napa, CA	\$13	\$50
Pascal Jolivet, Sauvignon Blanc Loire, France		\$60
Kim Crawford, Sauvignon Blanc New Zealand	\$12	\$46
Melacce, Vermentino Cinigiano, Italy	\$13	\$50
Sonoma Cutrer, Chardonnay Sonoma, CA	\$15	\$65
Grgich Hills Estate, Chardonnay Napa, CA	\$18	\$85
Nickel & Nickel, Chardonnay Sonoma, CA		\$90

<b>ROSÉ</b>	<b>GL</b>	<b>BTL</b>
La Grande Courtâge Brut, France	\$15	\$55
Elouan, Rosé Oregon		\$60
Whispering Angel, Rosé France	\$15	\$65

<b>RED</b>	<b>GL</b>	<b>BTL</b>
Graywacke, Pinot Noir New Zealand	\$18	\$85
Scheid, Pinot Noir Monterey, CA		\$70
Terrazas de los Andes, Malbec Argentina	\$11	\$43
Stag's Leap Wine Cellars, Red Blend Napa, CA		\$95
The Prisoner, Red Blend Napa, CA	\$18	\$85
Velvet Devil Merlot Washington	\$11	\$43
Duckhorn, Merlot Napa, CA		\$70
Spellbound, Merlot California	\$15	\$65
Noble Tree, Cabernet Sauvignon Sonoma, CA	\$11	\$43
Van Duzer, Cabernet Sauvignon Napa, CA	\$15	\$65
Niner Wine Estates, Cabernet Sauvignon Paso Robles, CA	\$18	\$85
Heritage, Cabernet Sauvignon Napa, CA		\$90

# 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 11AM-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 Melacce 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

### Crispy Chicken Wings 14

Choice of BBQ, Honey-Buffalo,  
Lemon-Pepper

### Southern Sampler 22

Chef's choice of regional cheeses,  
charcuterie, pickles and jams

### Vegetarian Hop N' Johns 12

Shiitake Bacon, Carolina Gold Rice, Field  
Peas, Peppers, Onions, Hot Sauce

### Korean Shrimp Po'Boy

Steam Bun, Fried Shrimp, Pickled Carrots,  
Spicy Mayo, Cabbage, Tomato

1 for \$4

3 for \$10

### The Burger 15

Zoo Style, Special sauce, American  
Cheese, Lettuce, Tomato, Pickle,  
Mustard braised onions

Hand-Cut Fries

### Shrimp and Grits 16

Logan Turnpike Grits, Andouille Sausage, Cajun  
Cream

### Butternut Squash Hummus 11

Pickled veggies, Crudit , Grilled Naan,  
Pumpkin seed oil

### 12oz Southern River Farms Ribeye 38

Parmesan-Truffle Fries, Asparagus, Red Wine  
Demi

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

Gluten free and kid's options available.

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

# DESSERT 11 AM - 11 PM

Peach Cobbler A La Mode 8

**Selection of Seasonal  
Gelato & Sorbet 7**

**Seasonal Cheesecake 11**

# LATE NIGHT 11 PM - CLOSE

## **The Burger 15**

Zoo Style, Special sauce,  
American Cheese, Lettuce,  
Tomato, Pickle, Mustard braised  
onions  
Hand-Cut Fries

## **Chicken Wings 14** Choice

of: Lemon Pepper, Honey  
Buffalo or BBQ  
Served with Celery and  
Bleu Cheese

## **Fried Shishito Peppers 8**

Gochujang Aioli, Peanut, Black  
Sesame

## **Steak Frites 36**

12oz Ribeye, Parmesan-Truffle Fries,  
Asparagus, Red Wine Demi

## **Buffalo Chicken Caesar Salad 14**

Buffalo Tenders, Croutons,  
Aged Parmesan, Caesar Dressing

## **Korean Shrimp Po'Boy**

Steam Bun, Fried Shrimp, Pickled Carrots,  
Spicy Mayo, Cabbage, Tomato

**1 for \$4**

**3 for \$10**

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# CIGAR SELECTIONS

## MILD SELECTIONS

<b>Davidoff Tubos: <i>Special R</i></b>		<b>50</b>
<i>Flavor: 2.5</i>	<i>5 x 50</i>	<i>Wrapper: Connecticut Shade</i>
<b>Rocky Patel Limited Reserve: <i>1999 Vintage</i></b>		<b>28</b>
<i>Flavor: 3</i>	<i>6 x 50</i>	<i>Wrapper: Connecticut Shade</i>
<b>Monte Cristo Tubos: <i>Assorted Sizes</i></b>		<b>28</b>
<i>Flavor: 2.5</i>	<i>6 x 42</i>	<i>Wrapper: Connecticut Shade</i>
<b>Macanudo: <i>Hyde Park</i></b>		<b>22</b>
<i>Flavor: 2</i>	<i>5 ½ x 49</i>	<i>Wrapper: Connecticut Shade</i>
<b>Macanudo Minis: <i>Cigarillo</i></b>		<b>8 packs 22</b>
<i>Flavor: 2</i>		
<b>Arturo Fuente: <i>Chateau</i></b>		<b>20</b>
<i>Flavor: 2.5</i>	<i>4 ½ x 50</i>	<i>Wrapper: Connecticut Shade</i>
<b>Flavored Trios:</b>		
<i>Vanilla, Vanilla Bourbon and Irish Cream</i>		<b>3 cigarillos 18</b>
<b>Acid: <i>Blondie</i></b>		<b>14</b>
<i>Flavor: 2.5</i>	<i>4x38</i>	<i>Wrapper: Connecticut Shade</i>
<b>Baccarat: <i>Robusto</i></b>		<b>14</b>
<i>Flavor: 2.5</i>	<i>5x 50</i>	<i>Wrapper: Honduran</i>
<b>The W: <i>Connecticut</i></b>		<b>15</b>
<i>Flavor: 2.5</i>	<i>7x54</i>	<i>Wrapper: Connecticut Shade</i>

## MEDIUM SELECTIONS

<b>Avo: <i>XO Intermezzo Robusto</i></b>		<b>26</b>
<i>Flavor: 3.5</i>	<i>5 ½ x 50</i>	<i>Wrapper: Connecticut Shade</i>
<b>Cohiba: <i>Blue Toro</i></b>		<b>24</b>
<i>Flavor: 3.5</i>	<i>6 x 54</i>	<i>Wrapper: Honduran</i>
<b>Romeo y Julieta: <i>Reserva Real</i></b>		<b>22</b>
<i>Flavor: 3.5</i>	<i>6 x 54</i>	<i>Wrapper: Connecticut Shade</i>
<b>Arturo Fuente: <i>Short Story</i></b>		<b>22</b>
<i>Flavor: 3.5</i>	<i>4½ x 49</i>	<i>Wrapper: Cameroon</i>
<b>Acid: <i>Kuba Kuba</i></b>		<b>20</b>
<i>Flavor: 3.5</i>	<i>5x54</i>	<i>Wrapper: Sumatra</i>

## FULL BODIED SELECTIONS

<b>Ashton VSG: <i>Eclipse</i></b>		<b>32</b>
<i>Flavor: 5</i>		<i>Wrapper: Ecuadorian Sun Grown</i>
<b>Gurkha Cellar Reserve</b>		
<b>15 Year Aged Solara: <i>Robusto Gordo</i></b>		<b>26</b>
<i>Flavor: 3.5</i>	<i>5 x 58</i>	<i>Wrapper: Criollo</i>
<b>Partagas: <i>Black Maxima</i></b>		<b>24</b>
<i>Flavor: 4</i>	<i>6 x 50</i>	<i>Wrapper: Medio Tiempo</i>
<b>Punch: <i>Elite</i></b>		<b>16</b>
<i>Flavor: 4</i>	<i>5 ¼ x 45</i>	<i>Wrapper: Ecuadorian</i>