



ATLAS
RESTAURANT GROUP

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With an uncompromising effort to deliver authentic cuisine from around the world, Baltimore-based Atlas Restaurant Group is a lifestyle hospitality group that focuses on the integrity of product and provides an unparalleled entertainment experience that has redefined dining.



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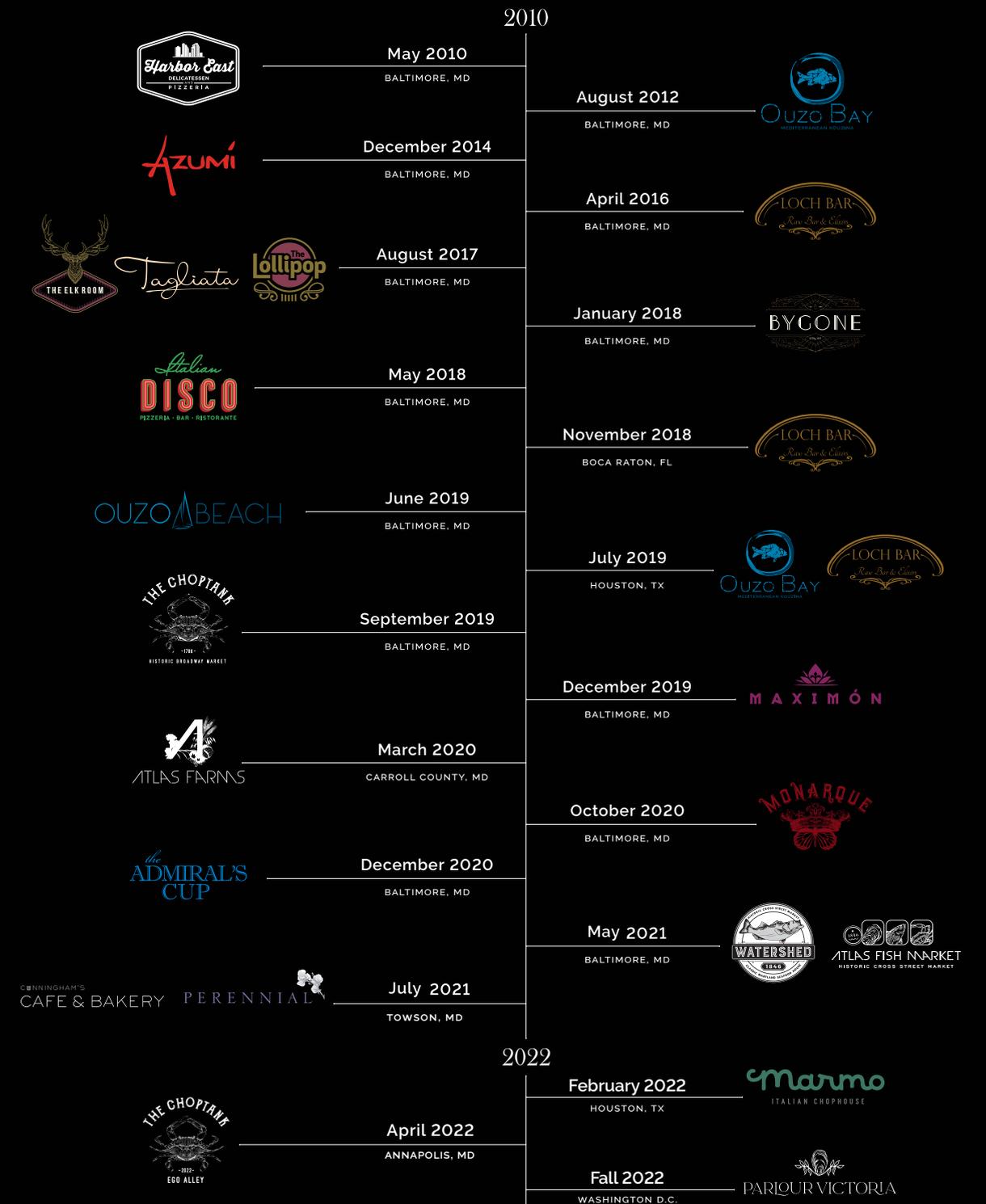
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COMPANY HISTORY

Atlas Restaurant Group is a Baltimore-based national hospitality group led by founder and president Alex Smith and his brother, co-owner Eric Smith. Founded in 2012 with the opening of Ouzo Bay in Baltimore's Harbor East neighborhood, Atlas Restaurant Group now includes Azumi, Bygone, Loch Bar, Tagliata, Italian Disco, The Elk Room, Harbor East Delicatessen, and Loch Bar in Baltimore, Boca Raton, FL, and Houston, TX.

Following five years as a professional lacrosse player and inspired to pursue a career in hospitality by his grandfather's immense success with Baltimore's H&S Bakery, Alex got his start operating a Häagen-Dazs franchise in Baltimore's Harbor East neighborhood. His younger brother Eric began working for the group as a bartender, before joining Atlas Restaurant Group as Managing Partner and overseeing the restaurants' impressive beverage programs.

With each restaurant, Atlas Restaurant Group provides an unparalleled experience that is redefining Baltimore's culinary culture. Atlas Restaurant Group recently opened Loch Bar in Boca Raton, FL as well as Ouzo Bay in Houston, and Loch Bar Houston with projects in Washington, D.C. on the horizon as well. In Summer 2019, the group debuted The Choptank, a seafood & crab house in Baltimore's historic Fell's Point Broadway Market.



FOUR SEASONS HOTEL BALTIMORE

Nestled at the edge of Baltimore's Harbor East waterfront stands a soaring glass tower, the luxury Four Seasons Hotel Baltimore. A stunning urban retreat, the Hotel delights with world-class service and commanding water views of the historic Inner Harbor. Four Seasons Hotel Baltimore is the first and only hotel in the region that offers guests a resort-like experience within a city. Expanding the restaurant scene in Baltimore, the Atlas Restaurant Group offers waterfront dining overlooking the marina and harbor including the Bygone, Azumi, Loch Bar, and Maximón where the fun and relaxed atmosphere creates long lasting memories for couples and families.



HARBOR EAST
200 INTERNATIONAL DRIVE, BALTIMORE, MD 21202
410.576.5800 | [FOURSEASONSHOTEL.COM/BALTIMORE](https://fourseasonshotel.com/baltimore)



BYGONE

Opened by Atlas Restaurant Group in January 2018, the Bygone is a 1920s-style gastro bistro serving contemporary American and French cuisine. Located at the top of the Four Seasons Hotel with sweeping, 360° views of Baltimore City, the Executive Chef prepares an elaborate menu consisting of exquisite meats and seafood, many presented tableside. Featuring crushed velvet accents and leather-tufted banquettes, the Bygone offers a warm and welcoming respite reminiscent of a vintage social club. Open for dinner, breakfast, Sunday brunch, and lunch Monday through Saturday, the Bygone offers one of Baltimore's most coveted dining experiences.



FOUR SEASONS HOTEL ROOFTOP

400 INTERNATIONAL DRIVE, BALTIMORE, MD 21202

443.343.8200 | THEBYGONERESTAURANT.COM



CUISINE

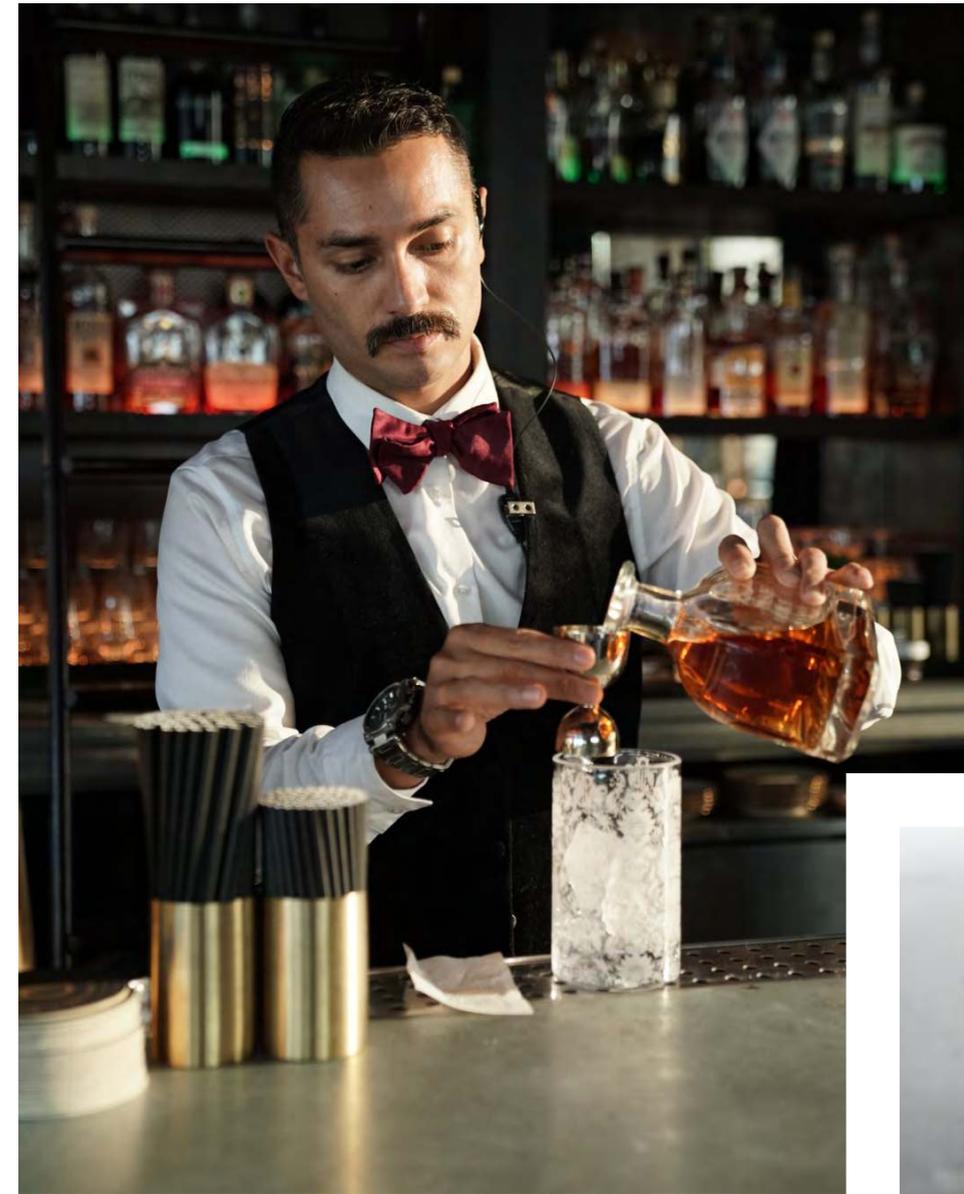
Feel the opulence of the era with the locally-sourced one-of-a-kind menus. Appreciate truly inspired dishes and drinks that bring elevation, sophistication and timelessness like the Bygone's open rotisserie grill offering perfectly cooked meats such as the signature Bygone prime rib and duck flambé. Many tableside preparations are available on the menu from the duck a la presse appetizer, to a full chef's tasting dinner, or the baked Alaska.



BEVERAGE PROGRAM

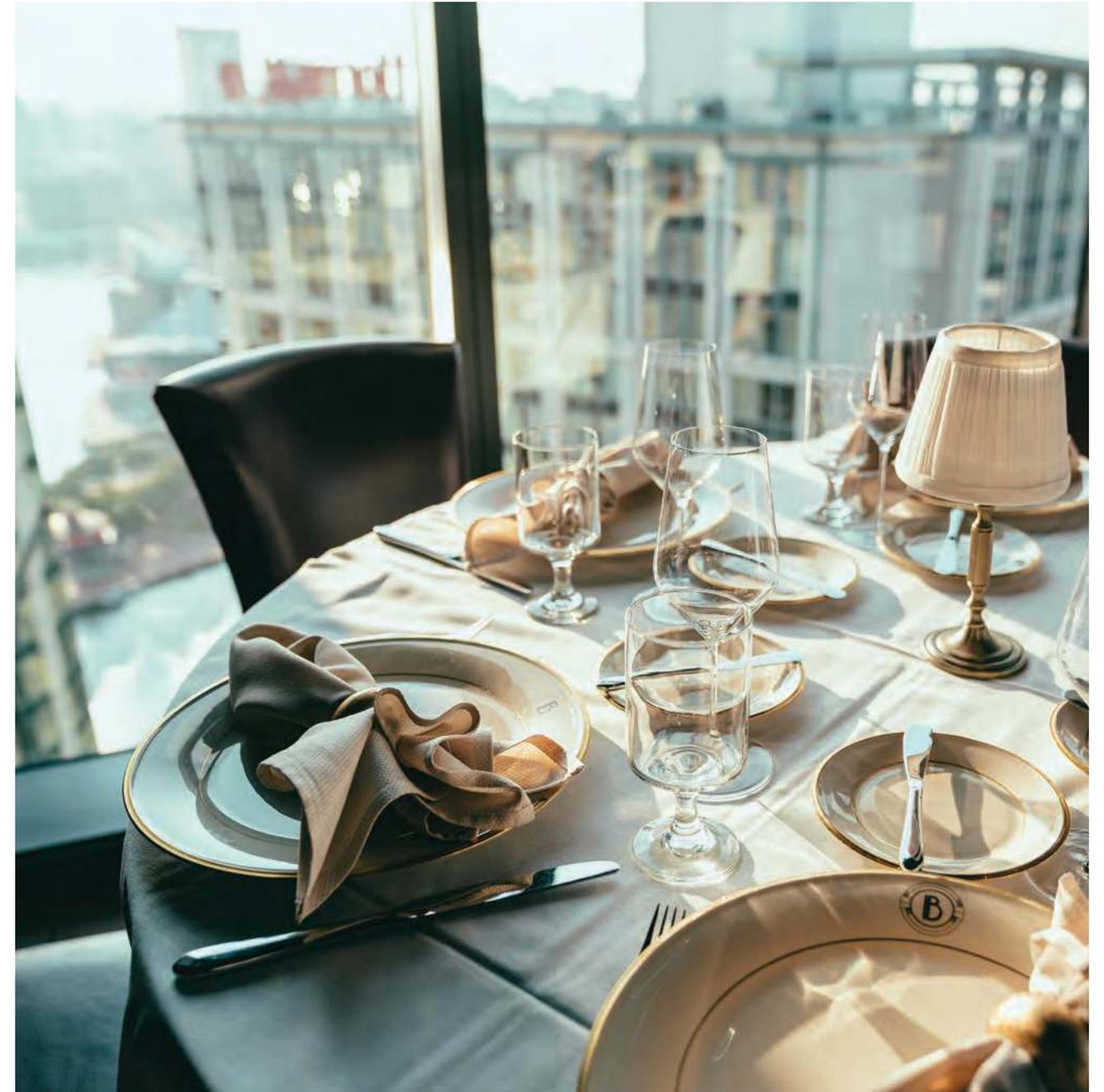
The Bygone has a second level mezzanine with a subtly glowing, signature whiskey bar (the largest selection in Maryland) and an expansive selection of over 750 wines to complement the cuisine crafted by the Executive Chef. Enhance your experience at the Bygone by choosing from the extensive collection of French wines. The in-house sommelier can help you navigate the wine list and select a special and rare bottle of wine that will elevate your dining experience. Or take a look at the 30 wines available by the glass!

The Bygone cocktail program is a collection of drinks that were created between the inception of the original cocktail in the early 1800s through the better part of the early 1900s. Each cocktail's recipe stays true to the original formula and is presented with a classic yet contemporary presentation. Attention to detail and balance is the highest priority, also taking into account the look, aroma, and taste of the cocktails.



PRIVATE DINING

Host an affair! The Bygone's private dining room is the perfect venue for your next soirée. From intimate receptions to larger celebrations, make memories in this premier hot spot. Guests will enjoy the refined, vibrant atmosphere, and tangible energy. With floor-to-ceiling glass pane windows and a private balcony, this space gives you the best views of Charm City. Perfect for business meetings, holiday parties, rehearsal dinners, reunions and more! Additionally, our mezzanine offers the perfect setting for smaller happy hours and cocktail parties.



AZUMI

Azumi is Atlas Restaurant Group's Japanese fine-dining restaurant located in Baltimore's Harbor East neighborhood inside the Four Seasons Hotel. The name "Azumi" is a traditional Japanese girl's name meaning "safe harbor." It's a perfect fit for this oasis of style, comfort and warmth. Opened in 2014 and named Best Japanese Restaurant by Baltimore Magazine, Azumi brings an uncompromising commitment to Japanese cuisine. The atmosphere at Azumi is like no other Japanese restaurant with its modern underground Tokyo aesthetics including low lights, bamboo tables, rustic pottery, and touches of neon. Azumi is open every day for dinner and lunch Monday-Saturday.



FOUR SEASONS HOTEL

725 ALICEANNA STREET, BALTIMORE, MD 21202

443.220.0477 | AZUMIRESTAURANT.COM



CUISINE

Azumi's Executive Chef offers a diverse menu with a focus on upscale dishes and high-end ingredients. Azumi sources ingredients fresh from Japan daily bringing in fish as large as a 250lb tuna! With fresh fish flown in daily, it's a safe bet that you'll taste the quality. Don't stop at the sushi! The Japanese wagyu offers a unique taste and tenderness unrivaled to any other beef variety. New to Azumi's menu is the authentic Japanese robatayaki cooking meat and vegetable skewers barbecue style over an 1800° binchōtan (white oak) charcoal grill. Be sure to complete your meal with the wagyu fried rice made with mushroom, scallion, and quail egg! (You can thank us later.)



FLAME ROOM

An entertainment experience for all your senses. Introducing an interactive dining experience featuring only the highest-quality products, prepared right before your eyes in an intimate and relaxed setting. Azumi's Flame Room offers five teppanyaki grills in a private room located off of the bar and lounge area. The space is adorned with backlit, Japanese landscape photography and offers front row views of Baltimore's picturesque Inner Harbor

The cooking techniques of Azumi's highly-skilled chefs are on full display in our Flame Room as they cook fresh meats, seafood, vegetables, and rice on a solid-surface iron griddle right in front of you.



BEVERAGE PROGRAM

Creativity extends to the Azumi drink menu, with the light Japanese citrus of the Jinja Satsuma and an Old Fashioned crafted with Japanese whiskey. Each ingredient is tailored specifically to each drink using Japanese ingredients such as matcha, lychee, shiso, and shochu, not to mention a masterfully curated selection of sake. Azumi has diligently developed this compilation of wine and sake from all across the globe. There are sake elements for the most experienced sake aficionado all the way to those who are just beginning their journey into the world of sake. It's a safe bet that your night is about to get extraordinary.



PRIVATE DINING

In the heart of Azumi is our private dining room, allowing parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner. Perfect for celebrations, business meetings, and presentations, this space will host up to 20 guests and comes equipped with a 60" TV with computer and sound capability. Our waterfront lounge serves as a perfect space to host standing cocktail parties or happy hour events for up to 40 guests.



THE CHOPTANK

Opened in the newly renovated 200-plus-year old Broadway Market, The Choptank is a classic fish & crab house, located in the heart of historic Fells Point, serving Maryland's famous cuisine, highlighted by steamed hard-shell blue crabs. Enjoy a cocktail, crush or one of 20 draft beer selections while listening to live local music 7 nights a week. The Choptank's spacious patio features an outdoor bar, gas lanterns, games and plenty of seating so you can watch the bustling neighborhood that surrounds you.

Join us 7 days a week, 11am–12am (bar until 2am), and for happy hour on Sunday–Friday, 3–6pm.



FELLS POINT

1640 ALICEANNA STREET, BALTIMORE, MD 21231

443.707.3364 | THECHOPTANKBALTIMORE.COM



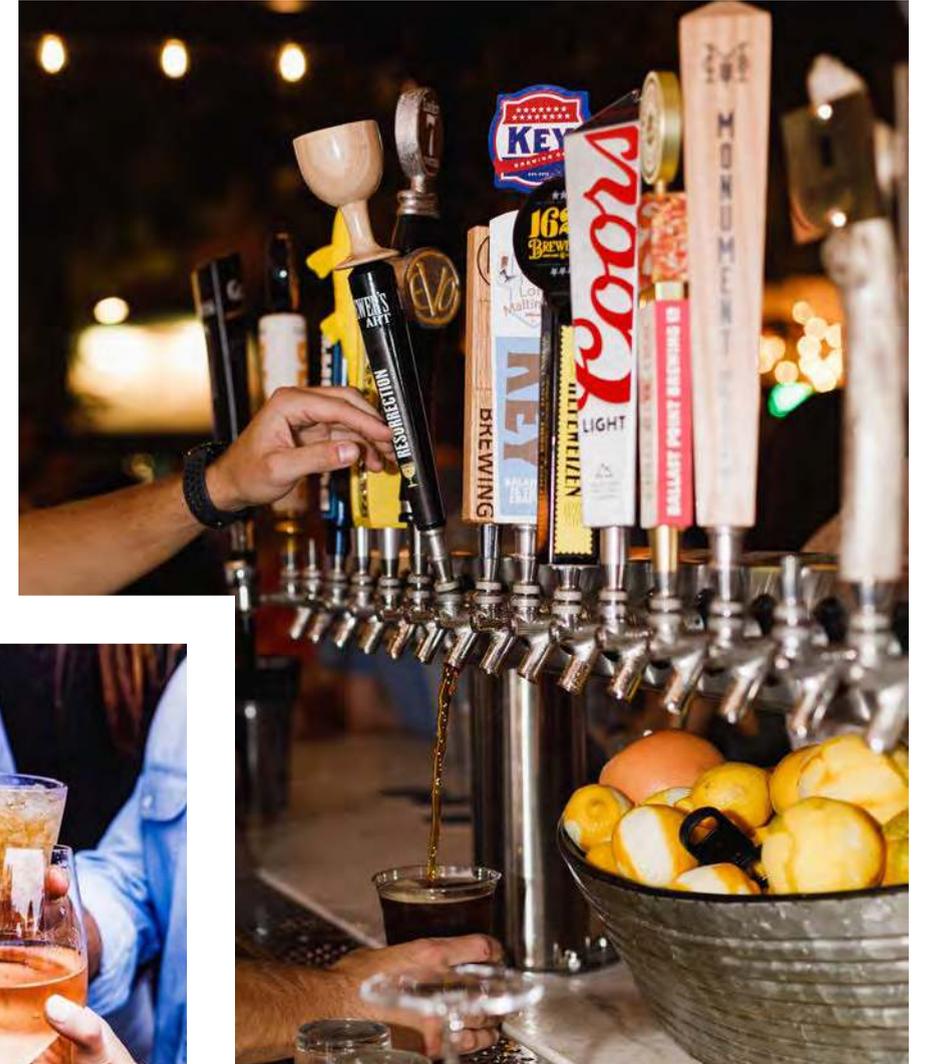
CUISINE

Local seafood takes the spotlight on The Choptank menu with many selections that are freshly caught in Maryland's Chesapeake Bay. Enjoy our famous steamed blue crabs and crab cakes that are seasoned with The Choptank's own special proprietary recipe. The menu also includes shucked oysters, soups, sandwiches, entrées and house-battered Eastern Shore fried chicken.



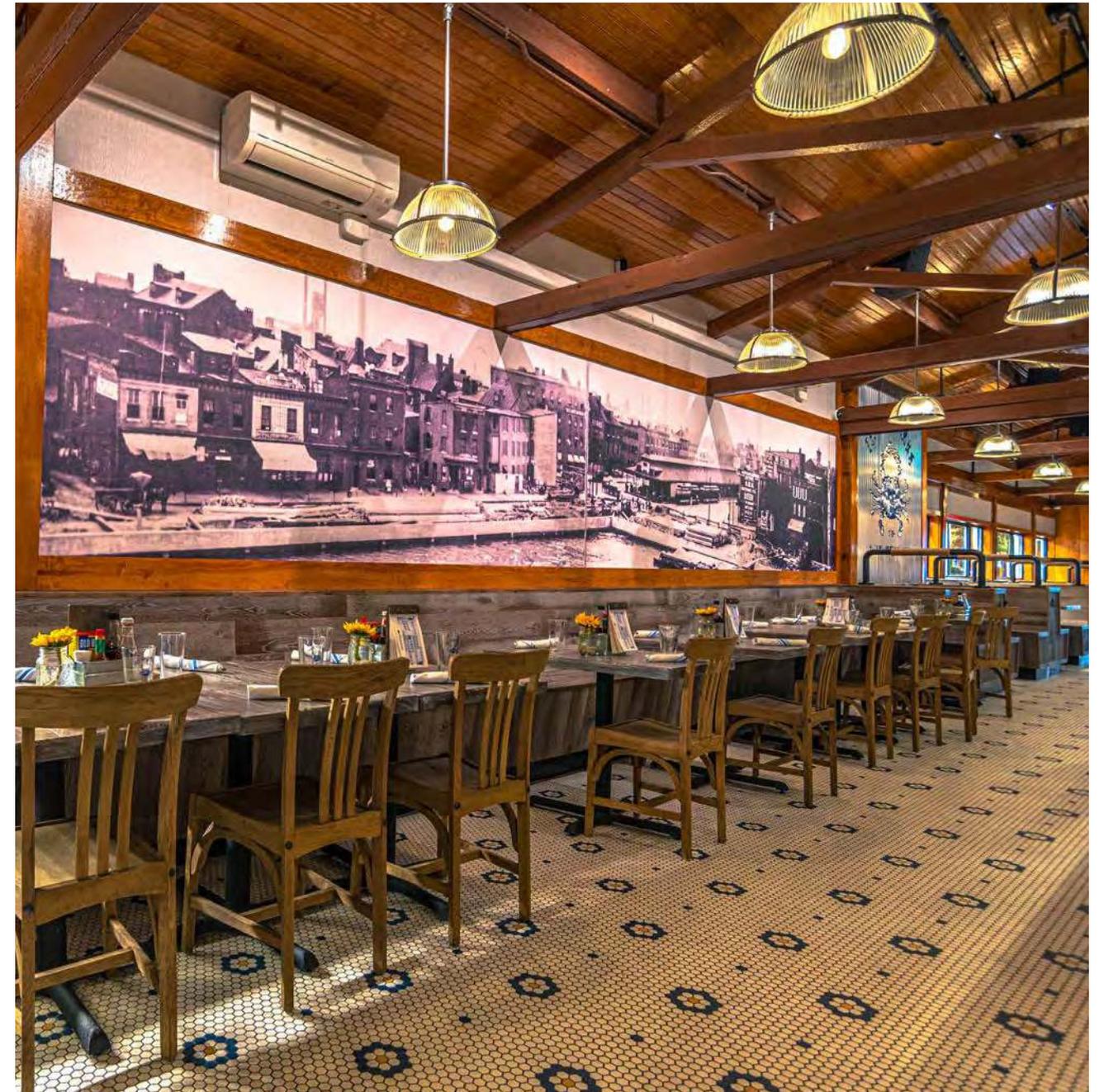
BEVERAGE PROGRAM

The Choptank's beverage program prides in their variety of beer with over 20 selections on tap, the majority from local breweries. Enjoy a tiki inspired craft cocktail, frozen drink, or sip on an orange crush (a Maryland classic!) while listening to live music by local musicians any day of the week.



PRIVATE DINING

This charming, rustic venue is the ideal location for any type of event. The Choptank can accommodate up to 50 guests for casual or formal events, celebrations, showers, weddings, team bondings, and more! Choose from one of our plated dinner packages or crab feast options inclusive of appetizers, sides, and dessert.



LOCH BAR

Located inside the Four Seasons Hotel, Loch Bar is Atlas Restaurant Group's classic Maryland tavern overlooking Baltimore's picturesque Inner Harbor. Opened in 2016, Loch Bar serves up seafood dishes synonymous with Maryland cuisine and curates one of the region's largest raw bars. In addition to offering a wide selection of craft beers and handcrafted cocktails, the beverage program centers around one of the city's largest whiskey lists. Loch Bar offers live music seven days a week, and during the summer months guests can enjoy the outdoor bar and patio for lunch, dinner, happy hour and late-night.



FOUR SEASONS HOTEL

240 INTERNATIONAL DRIVE, BALTIMORE, MD 21202

443.961.8949 | LOCHBAR.COM



CUISINE

Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east and west coast oysters that rotate daily. The popular shellfish towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter. Loch Bar has received two awards in the past two years for the lobster roll including "Best Lobster Roll" in Baltimore Magazine's Best of Baltimore issue and voted "Top 15 Lobster Rolls" in the country by Tasting Table. Whichever you decide to order, be sure to complete your meal with Maryland's iconic 17-layer Smith Island cake for the full Loch Bar experience.



BEVERAGE PROGRAM

Loch Bar centers the beverage program around their extensive whiskey collection of over 400 bottles. Easily sample multiple whiskeys by ordering one of the eleven whiskey flights sold by brand and region. In addition to the whiskey selection, Loch Bar has 12 craft beer taps such as Flying Dog, Union Brewery, Hysteria, RAR, and other selections from local breweries. The cocktail program takes inspiration from classic cocktails such as the Old Fashioned, Manhattan, and Negroni as the foundation to create new, inventive craft cocktails. Loch Bar additionally offers five different crush flavors and two signature frozen drinks to the cocktail menu that are balanced and refreshing. In the summer months enjoy beer, wine, and cocktails at the outdoor bar overlooking the marina.



PRIVATE DINING

If you're looking for a more casual atmosphere with quality food and premier service then you'll want your events at Loch Bar! Loch Bar's beautiful dining room adorned with tufted leather banquettes, brass embellishments, and cozy fireplace can seat up to 20 people for formal dining and 30 people for a standing cocktail party. Opt to have your event outside on our patio (weather permitting) to enjoy the waterfront views of the Inner Harbor!



LOCH BAR BOCA RATON

Loch Bar is a classic seafood tavern located in the heart of downtown Mizner Park. Following the success of the concept's flagship location in Baltimore, the Atlas Restaurant Group opened its second location in Boca Raton November 2018. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east and west coast oysters that rotate daily. The popular shellfish towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter.



MIZNER PARK

346 PLAZA REAL, BOCA RATON, FL, 33432

561.939.6600 | LOCHBAR.COM/BOCA-RATON



LOCH BAR HOUSTON

Loch Bar is a classic seafood tavern located in the heart of River Oaks District. Following the success of the concept's flagship location in Baltimore and in South Florida, the Atlas Restaurant Group opened its third location in Houston June 2019. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east coast oysters that rotate daily. The popular shellfish towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter.



RIVER OAKS DISTRICT

4444 WESTHEIMER ROAD, SUITE G110, HOUSTON, TX 77027

832.430.6601 | LOCHBAR.COM/HOUSTON



OUZO BAY

Opened in Baltimore's Harbor East neighborhood in 2012 and the first of Atlas Restaurant Group's dining concepts, Ouzo Bay offers contemporary Mediterranean cuisine with a seafood focused menu. The menu of Mediterranean favorites is paired with our bar program's list of colorful handcrafted cocktails, available at Ouzo Bay's full-service bar or lounge. An extensive open-air patio is available during the spring and summer months. Ouzo Bay is open for lunch and dinner Monday–Sunday and brunch on Sunday.



HARBOR EAST

1000 LANCASTER STREET, BALTIMORE, MD 21202

443.708.5818 | OUZOBAY.COM



CUISINE

Celebrate the real deal in Mediterranean cuisine without booking a flight. Ouzo Bay brings the Mediterranean to you with daily wild catches from around the world where you can hand select your fish made to order straight out of our seafood display, or try our grass-fed lamb and prime dry-aged meats. Other signature dishes include Keftedes Sto Fournos (lamb meatballs with tomato sauce and feta) and Saganaki Tiganito (pan-fried Kefalograviera cheese flambéed tableside with brandy and served with toasted pita). Be sure to complete your meal with our traditional baklava made with cinnamon walnuts, seasonal fruit, and house made vanilla ice cream.



BEVERAGE PROGRAM

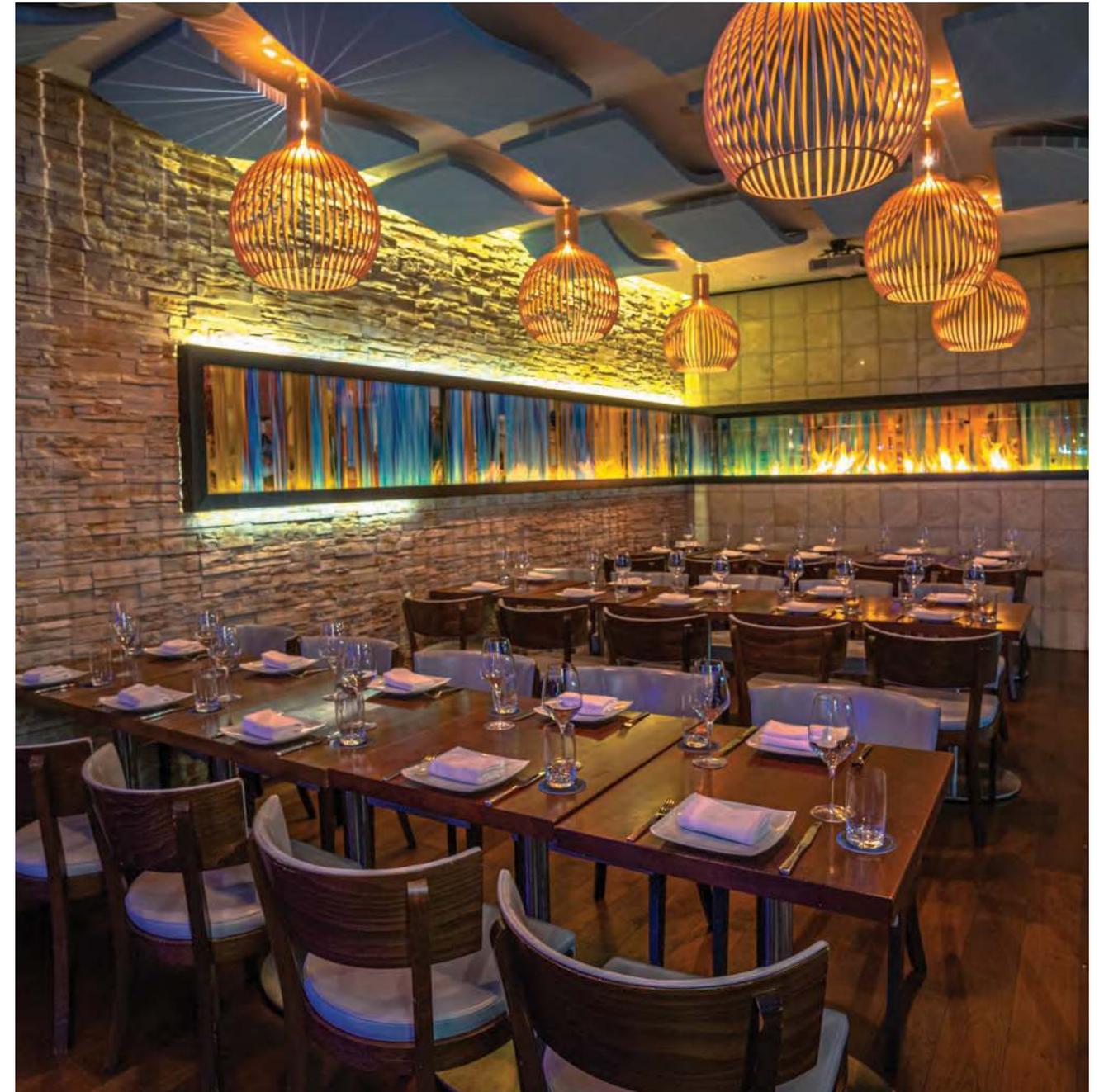
At the heart of Mediterranean culture is a passion for exploration. Using this as our inspiration, Ouzo Bay offers wines from all over the world, with a strong Greek emphasis. The in-house sommelier has curated a diverse selection of unique wines to perfectly pair with the preparations by Ouzo Bay's Executive Chef.

Celebrate the flavors of the Mediterranean with one of Ouzo Bay's cocktails. Incorporating Mediterranean spirits like Tsipouro and Mastiha with combinations of house made tinctures, cordials, and orgeats, adds a refreshing quality that is nostalgic to the Greek Isles. Creativity is always flowing from behind the bar with new craft cocktail creations every season.



PRIVATE DINING

Ouzo Bay offers a premier private event space for parties of all occasions! Located on the bay in Harbor East, Ouzo Bay offers beautifully decorated and spacious private rooms for seated meals for up to 36 guests! Our lounge makes the ideal setting located next to the bar for your cocktail parties and happy hour events for 20–40 guests. Alternatively, the communal table accommodates up to 14 guests for smaller, casual events. You will be charmed by our personalized service, world-class cuisine, and elegant style.



OUZO BAY HOUSTON

Serving Mediterranean cuisine with a modern Greek influence, Ouzo Bay opened in Summer 2019 at the main entrance of Houston's chic River Oaks District. Highlighted by fresh seafood flown in daily from around the world, Ouzo Bay's menu includes a variety of whole fish that are charcoal grilled and deboned like the Aegean Bronzino (Greece), Dover Sole (Holland) and Kona Kampachi (Hawaii). Boasting one of Texas's largest Greek wine lists, Ouzo Bay's beverage program also features handcrafted cocktails that can be enjoyed in our bar and lounge complete with a live DJ every Wednesday through Saturday night.



RIVER OAKS DISTRICT

4444 WESTHEIMER ROAD, SUITE G130 HOUSTON, TX 77027

832.430.6610 | OUZOBAY.COM/HOUSTON



OUZO BEACH

A relaxing oasis of style & entertainment overlooking Baltimore's Inner Harbor. Escape the city hustle and step into Ouzo Beach's beautiful Mediterranean villa-inspired interior where you can unwind with delightful seasonal cocktails and your favorite Ouzo Bay classics while listening to a live DJ.

Located on the Harbor East promenade directly across the street from Ouzo Bay, Ouzo Beach is open during the warmer seasons occurring in April–September.



HARBOR EAST

1000 LANCASTER STREET, BALTIMORE, MD 21202

443.708.5818 | OUZOBEACH.COM



MAXIMÓN

Named for a protective Mayan deity, Maximón infuses fine-dining with an exciting Latin flavor and flair to Harbor East's beautiful Four Seasons Hotel.

The menus, inspired by South American and Mexican cuisines, perfectly complement the stunning stone architecture, wood and marble furniture, and lush greenery throughout the space. An expansive Spanish-style courtyard with fountains, an outdoor bar, and panoramic Inner Harbor views can be enjoyed in the warmer months.

Maximón hosts live Latin jazz music acts from all across the nation that can be enjoyed every Friday and Saturday evening and includes a unique tequila tasting room experience.



FOUR SEASONS HOTEL

200 INTERNATIONAL DRIVE, BALTIMORE, MD 21202

410.927.3020 | MAXIMONRESTAURANT.COM



CUISINE

By pulling inspiration from Mexican and Southern American cuisine, ingredients and techniques, Maximón's mission is to create an unforgettable dining experience while showing respect and appreciation to the cultures we have learned from.

The food and beverage menus reflect these ideals and give us a chance to show our gratitude by purchasing products directly from the communities where we draw inspiration. It is our responsibility to carefully source our ingredients directly from these communities as a way to contribute to their local economies.



BEVERAGE PROGRAM

At Maximon, the beverage program is guided by a passion for tradition. We recognize that agave spirits have a rich history and we seek to honor that legacy by supporting producers that use artisanal and ancestral production methods. We search for labels that are honest about the value that they return to their mezcaleros, farmers, and communities. We acknowledge that as the industry grows, so do concerns about sustainability. We will always source from brands who contribute to replanting efforts and we encourage our staff and guests to not take for granted the limited nature of rare agave species. As outsiders, we strive to understand the values of the producers we work with and do our part to honor their vision in all that we do. We will not cut corners or sacrifice quality for the sake of convenience. Good drinks are worth fighting for and we will always do our part to maintain the integrity of the beverages that we serve.



PRIVATE DINING

Our private dining room is the perfect setting for any occasion whether you're hosting a breakfast meeting, business presentation, dinner party, or small reception. Select from four beautiful dining spaces to host your event, most equipped with flat screen televisions for all of your presentation needs. We offer multiple menu options that utilize the freshest ingredients that celebrate the flavors of Mexican & Latin American cultures. With our creative menu and our dedication to excellent service, Maximón is the perfect place to host your special event!



TAGLIATA

Tagliata is Atlas Restaurant Group's Italian chophouse located in Baltimore's Harbor East neighborhood. Featuring an elegant space with Tuscan farmhouse accents, the impressive menu includes Italian favorites by Tagliata's Chef Partner.

The dining room features an expansive open kitchen, where guests can see their handmade pasta rolled and cut to order, while open windows overlook the restaurant's private outdoor courtyard complete with a bar and live music on a nightly basis. Tagliata offers a weekday happy hour from 3-7pm featuring pastas, cocktails and wine. Tagliata is open for lunch and dinner Monday-Sunday.

Tagliata

HARBOR EAST

1012 FLEET STREET BALTIMORE, MD 21202

410.244.5830 | TAGLIATARESTAURANT.COM



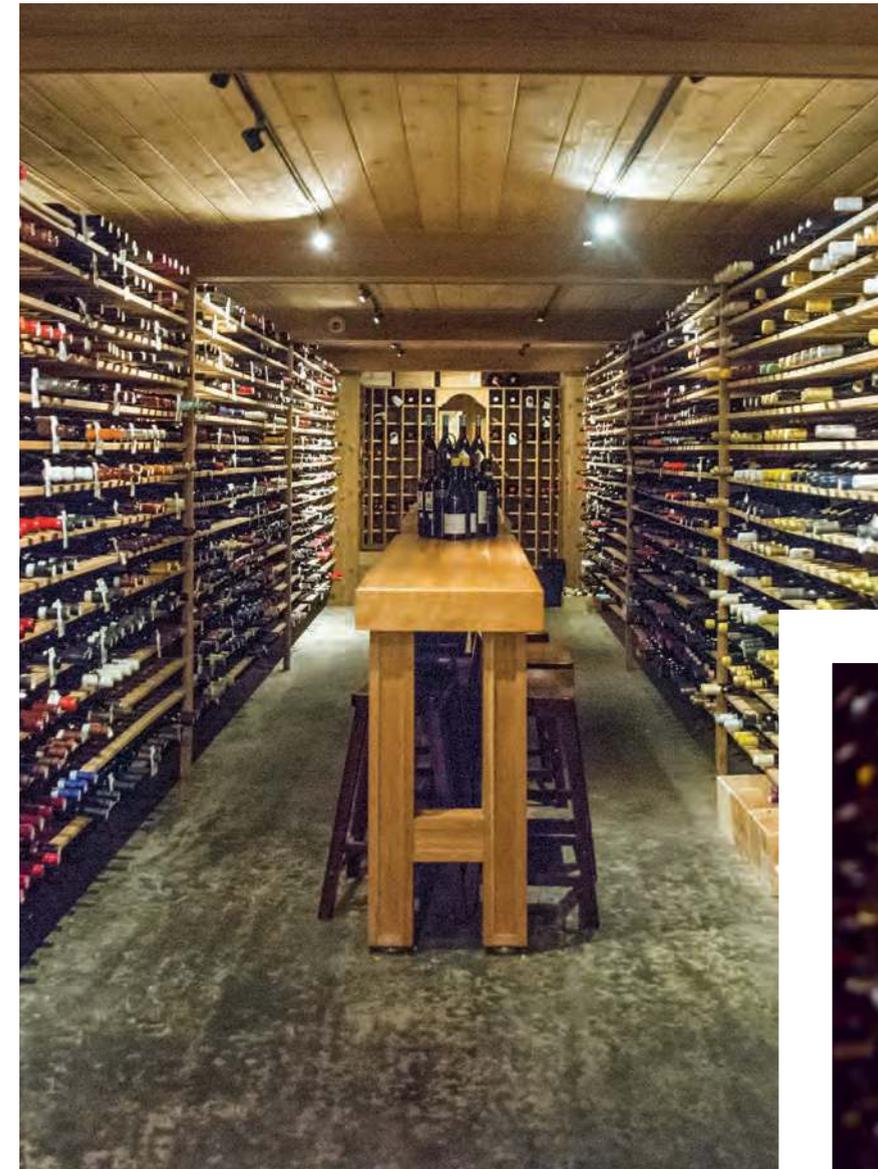
CUISINE

Tagliata's Chef partner brings his vast knowledge of Italian cuisine to Baltimore with hand-cut steaks, house-cured charcuterie, a bounty of fresh seafood and has created an incredible menu highlighted by a dozen selections of handmade pasta. Not sure what to order? Squid ink campanelle is a favorite across the board. This striking dish made with sea urchin cream sauce and fat clumps of Eastern Shore crabmeat will not disappoint. In addition to pasta, Tagliata has a large selection of steaks and chops that are hand-cut by Pat LaFrieda in New York City. Finish your meal with house made bomboloni (soft, Italian ricotta donuts) with strawberry sauce or the tiramisu, followed by complimentary limoncello for the table.



BEVERAGE PROGRAM

Tagliata's beverage program prides themselves on their expansive wine list curated by the in-house sommelier. Named one of Wine Enthusiast's Top 100 Wine Restaurants of 2018, Tagliata offers one of the largest wine lists in Maryland with an array of 1,000+ bottles sourced from around the world with a strong focus on Italian wines, particularly Piedmont and Tuscany regions. Additionally featured are Burgundy and California wines to round out the wine list offerings that perfectly pair with the cuisine.



PRIVATE DINING

Tagliata's private dining atrium offers an urban chic look with its exposed brick walls and warm string lights that makes you feel like you're dining al fresco. The intimate space comfortably seats 22 guests and offers premium privacy for business lunches, dinners, and presentations, and serves as a memorable space for rehearsal dinners, small receptions, baby/bridal showers, birthdays, anniversaries, and other celebrations. For semi-private events, the piano lounge is a fun and energetic option for happy hours and cocktail parties. Lastly, Tagliata's wine cellar is also available exclusively for salumi and wine tasting for up to ten guests.



MONARQUE

Monarque, Atlas Restaurant Group's French steakhouse located in Baltimore's Harbor East neighborhood, is inspired by the French era of prosperity when culture boomed and extravagance flourished. Monarque takes its name from the monarch butterfly, a symbol of transformation and new opportunity. Striking a balance between transporting guests to another time and place while being rooted in the present, Monarque hosts an exciting rotation of acts on stage every night including dancers, singers, musicians, contortionists, sword swallows and more. Elaborate lighting and evocative artwork further establish the narrative, proving that, at Monarque, more really is more.



HARBOR EAST

1012 FLEET STREET BALTIMORE, MD 21202

443.384.2480 | MONARQUEBALTIMORE.COM



CUISINE

Executive Chef Marc Hennessy's menu is highlighted by an impressive selection of steaks that are dry-aged in house, fresh seafood delivered daily and modern takes on French classics. The steak section of the menu includes everything from traditionally aged filet mignon to dry aged tomahawk ribeyes and even the premier Japanese wagyu beef. One of the most popular appetizers on our menu, black truffle beef tartare, features a table side preparation where your server will mix the tartare, pickled mustard, tomato preserve and fresh quail eggs together into a perfectly balanced dish served with toasted baguette.



BEVERAGE PROGRAM

Paris was the world's ultimate cocktail city in the roaring '20s and Monarque's beverage menu perfectly reflects that flavor and energy. Chef Marc Hennessy's classic menu is expertly paired with a beverage program featuring over 500 French wine labels and an extensive collection of cognac, armagnac and absinthe. Our mixologists have created a menu that pays homage to the cocktail classics like the French 75 which was created in the 1860's, while also offering cocktails for the modern palate like the Ma Cherie which uses gin from local distiller Baltimore Spirit Company.



PRIVATE DINING

Host your soiree in Monarque's beautifully adorned private dining room that comfortably sits 20 guests. An earthy palette of muted rust, moss green and bleached walnut give the space a sense of antiquity, almost like a sepia toned photograph. The amalgam of materials and details that are traditionally associated with a French bistro, brasserie or Burlesque theater help transport patrons to those places reinforced by the food they are eating and the cocktails they are sipping.



THE ELK ROOM

Hidden behind Italian chophouse, Tagliata, lies a speakeasy cocktail bar that transports patrons back into the 1920s era. Featuring inventive cocktails, The Elk Room offers guests a distinct cocktail experience complemented by live music Thursdays–Saturdays. Outfitted with Victorian memorabilia in a dimly lit, intimate space, The Elk Room pairs its cocktails with a whimsical menu of craveable bar snacks such as dry-aged beef sliders and cheese or chocolate fondues. Between the transformed atmosphere, classically prepared cocktails, live jazz performers, and a few select “rules,” this Baltimore bar will immerse you in a clandestine 1920’s experience. The Elk Room is open Monday–Sunday from 4pm–12am, while the bar remains open until 2am.



HARBOR EAST

1012 FLEET STREET BALTIMORE, MD 21202

410.244.5830 | THEELKROOM.COM



BEVERAGE PROGRAM

The Elk Room is the quintessential modern cocktail bar using progressive techniques and unique flavor combinations to create a novel drinking experience. Fire, liquid nitrogen, and crystal clear ice are used across the program. Our current menu takes guests on a journey around the world, focusing on the areas that have impacted Baltimore's cuisine. The spirits program focuses on American and Scotch Whisk(e)y, but includes a selection of spirits from every category.

The bartenders at The Elk Room are highly driven, passionate craftsmen who have spent countless hours learning their trade. Their knowledge of spirits and cocktails allows them to create bespoke drinks that will suit any palate. Attentive and considerate service only complements their technique.



PRIVATE DINING

The Elk Room's candlelit bar & lounge offers an elegant, sultry atmosphere with its crystal chandeliers and 1920s vintage touches. The space best accommodates social gatherings, including cocktail parties and happy hour events with stationary appetizers and passed hor d'oeuvres for up to 75 guests, or seated dinners for up to 20 guests. Menus are customizable to fit your taste!

Please e-mail Events@AtlasRestaurantGroup.com for more information about booking private events at The Elk Room.



ITALIAN DISCO

Now open in Baltimore's Harbor East neighborhood, Italian Disco is inspired by the casual Italian-American pizzerias and restaurants of the 1970s–1980s. Baltimore's newest opening from Atlas Restaurant Group offers classic Italian appetizers, sandwiches, and entrées for lunch, dinner, takeout and late-night. Located in the historic Bagby building in downtown Baltimore, Italian Disco is reminiscent of the days of MTV, the Brat Pack and Mystic Pizza. The 75-seat space features an elevated DJ booth made from a vintage turquoise FIAT and a neon Wurlitzer jukebox, along with modern light fixtures set against exposed brick and retro patterned wallpaper in green and red hues.



HARBOR EAST

1012 FLEET STREET BALTIMORE, MD 21202

410.605.0444 | THEITALIANDISCO.COM



CUISINE

The Executive Chef of the group's neighboring restaurants Tagliata and The Elk Room serves signature Italian comfort food at Italian Disco including house made garlic bread, classic Italian meatballs, 16 varieties of wood-fired pizza, calzones and sandwiches, a selection of pastas, and all of your bar favorites made with quality ingredients. Complete your meal with a piece of a house made chocolate chip cannoli or a traditional Italian affogato.



BEVERAGE PROGRAM

The beverage program's foundation would be credited to the extensive beer selection. With 30 beers on draft, Italian Disco has something to satisfy all. In addition to the beer, a selection of Italian wines and craft cocktails will throw you back to the '80s including classics such as the Zombie, sloe gin fizz, and Singapore Sling. The Elk Room's bar manager escalates the cocktail list by creating seasonal, Italian inspired cocktails using amaros and other Italian herbal liquors.



THE LOLLIPOP

The Lollipop is Atlas Restaurant Group's members-only club and cigar lounge located behind elevator doors of The Elk Room. Members have biometric thumb scan access to the club and receive their own personal engraved locker with a complimentary bottle of whiskey to have in the room. Special events including music entertainment, live performances, and wine & whiskey tastings, are brought into the cigar lounge regularly. Membership status additionally includes preferential seating and reservations to the Atlas Restaurant Group properties through our concierge service.

To inquire about a cigar lounge membership, please speak with Tagliata management or contact: CigarBar@AtlasRestaurantGroup.com



HARBOR EAST

1012 FLEET STREET BALTIMORE, MD 21202

410.244.5830



WATERSHED

Opened in summer 2021 in the newly remodeled Cross Street Market, Watershed is a classic Maryland seafood house serving some of the region's signature dishes, including steamed hard-shell crabs. An expansive rooftop deck provides an intimate outdoor experience in the heart of Federal Hill, complete with a covered bar, gaming area and projector screen for sports viewing. With its close proximity to both Camden Yards and M&T Bank Stadium, Watershed has become a popular destination for sports fans to enjoy a beverage while in the area for Orioles and Ravens games.



FEDERAL HILL

1065 S CHARLES ST SUITE 101 BALTIMORE, MD 21202

410.888.3878 | WATERSHEDBALTIMORE.COM



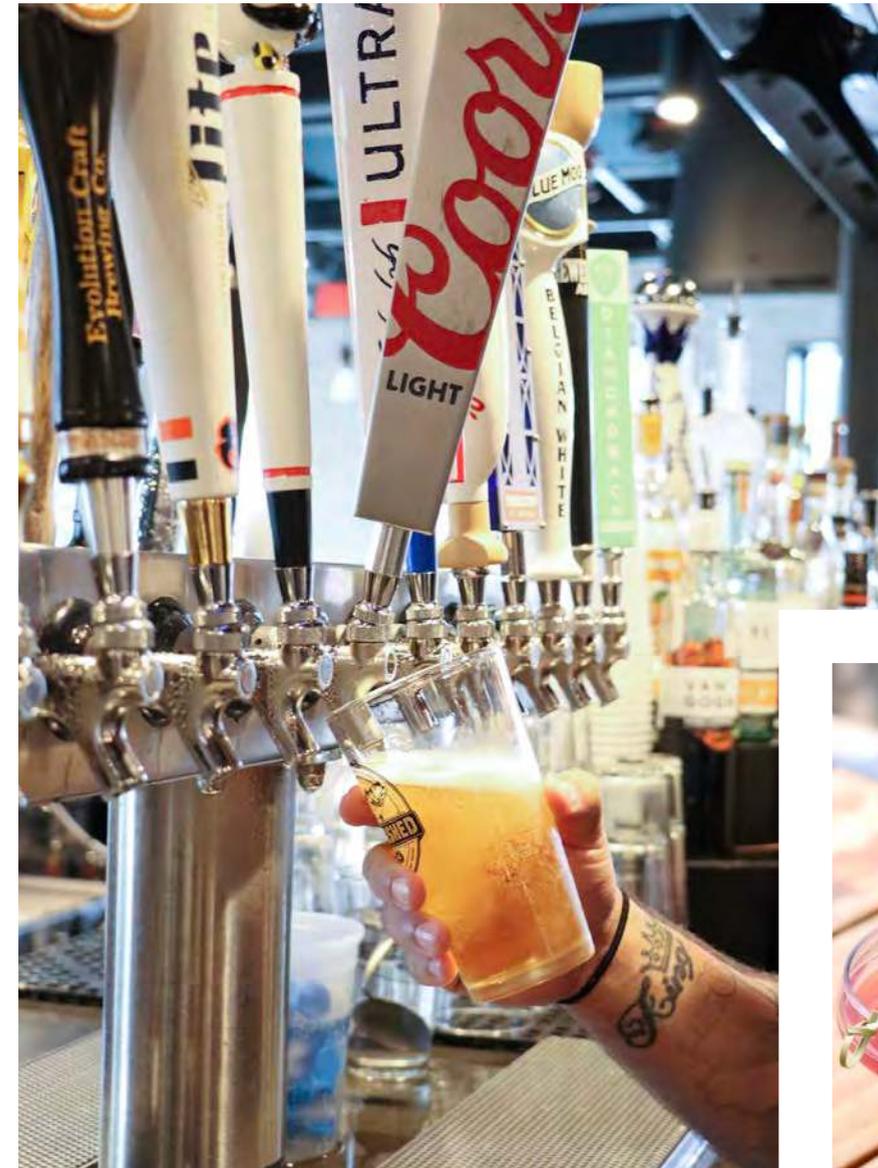
CUISINE

Highlighted by fresh local seafood selections and a substantial raw bar, Watershed's menu is filled with some of the Chesapeake region's favorite dishes. Enjoy our famous steamed blue crabs and crab cakes that are flavored with our own proprietary seasoning recipe. Watershed's menu also includes soups, salads, sandwiches, entrees and house-battered Eastern Shore fried chicken. Guests can also order whole fish from next door's Atlas Fish Market, including red snapper, bronzino, rockfish or black bass.



BEVERAGE PROGRAM

Watershed's interior bar and rooftop bars boast an impressive lineup of craft beers, many from local Maryland breweries. You can also sip on an Orange Crush, Maryland's unofficial state cocktail, mixed with fresh squeezed orange juice, orange vodka, triple sec and Sprite. Our bartenders also have a list of signature cocktails that appeal to any palate and flavor profile.



PRIVATE DINING

This renovated venue offers amazing rooftop views of the city while conserving the historic charm of the 1950's marketplace. A short walk to both Baltimore stadiums, Watershed is a perfect location for pre and post game gatherings.

Watershed is also an excellent location for casual and formal events, celebrations, showers, weddings, team building and more! Choose from one of our plated dinner packages or our crab feast options inclusive appetizers, sides, and dessert.



ATLAS FISH MARKET

Atlas Fish Market is a classic seafood market that provides the community with a wide variety of fresh seafood options that are flown in daily from around the world. This stall, located adjacent to Atlas's Watershed concept, sells many of the fresh, quality products you can get at your favorite Atlas restaurants, including Maryland crab meat, Chilean sea bass, Scottish salmon, Chesapeake Bay rockfish, Portuguese octopus, Gulf shrimp, local oysters and more. These selections can be purchased raw or cooked by our culinary team.

Atlas Fish Market also features a 12-seat bar where market goers can enjoy the atmosphere, order a cocktail, glass of wine or one of our 20 draft beers to go with their choice of freshly shucked east and west coast oysters.



FEDERAL HILL

1065 S CHARLES ST SUITE 101 BALTIMORE, MD 21202

410.888.3878 | WATERSHEDBALTIMORE.COM



PERENNIAL

Unparalleled quality, exceptional service and innovative cuisine from Chef Jay Rohlfing come together in a warm, inviting and comfortable setting in the heart of Towson, Maryland.

Perennial offers a traditional dining room, casual bar, and private area inside, as well as a courtyard and a wrap-around veranda with built-in heaters that can accommodate 75 people.

With decor imagined by local designer Patrick Sutton, Perennial evokes a garden-like atmosphere with lavender and green touches, soft wooden panels, lime plaster walls, marble topped banquettes, hanging lanterns, and lots of foliage sourced from local nurseries throughout the space.



TOWSON

1065 S CHARLES ST SUITE 101 BALTIMORE, MD 21204

410.339.7730 | PERENNIALTOWSON.COM



CUISINE

In harmony with the seasons, Chef Jay Rohlfing and his culinary team imagine and create dishes steeped in American tradition. We believe in giving the small scale farmer a voice. Supporting these producers helps ensure the continual growth of our local food systems, while also giving us the opportunity to showcase our creative spins on regional classics. For example, the fan-favorite Utz Crusted Halibut entree, which was inspired by the first time Chef Rohlfing recalls tasting the crunchy and salty kettle potato chips.



BEVERAGE PROGRAM

Our robust cocktail program also leans into the seasonal approach and features a lineup of classic spirits highlighted by hometown and neighboring new age favorites. Fine wines from around the world ensure a perfect pairing for every meal. Guests can sit at the interior bar or outside on the open-air garden veranda that features live music during happy hour every night of the week.

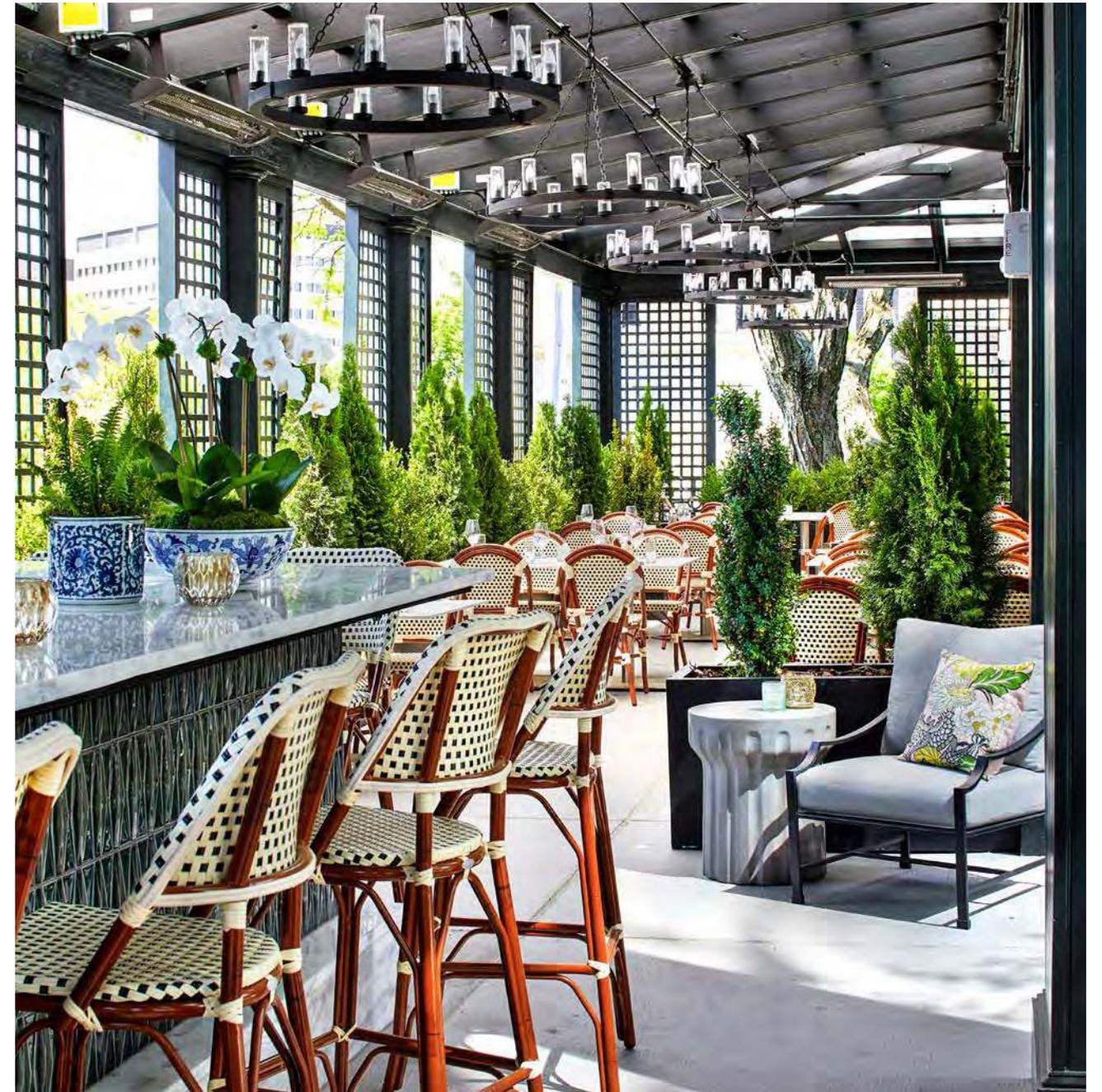


PRIVATE DINING

Host your private dining event with us and enjoy exceptional service and innovative cuisine in a comfortable and intimate setting.

Perennial's private dining room accommodates 40 seated guests for dinner events. Amenities include flat screen television, computer capability with sound, and a private outdoor area for cocktails and hors d'oeuvres.

For semi-private events for up to 50 standing, the patio lounge offers a hip open-air option for happy hours and cocktail parties. An outdoor bar and spacious lounge seating all surround our perennial blooming magnolia tree.



CUNNINGHAM'S CAFE & BAKERY

Located in the heart of Downtown Towson, Cunningham's Café & Bakery offers quick, handcrafted breakfast and lunch fare. Guests can relax inside our cozy, rustic cafe or on our spacious outdoor patio.

Open 7am-3pm daily, Cunningham's also has a wide variety of house made breads, pastries, and an outstanding selection of coffee, espresso and teas.

Cunningham's Bakery is proud to offer wholesale artisanal bread delivery to select local restaurants and retailers. We take great pride in the quality of our product, and strive to provide you with breads and pastries that you will be proud to offer to your guests.



TOWSON

1 OLYMPIC PLACE, TOWSON, MD 21204

410.339.7750 | CUNNINGHAMSTOWSON.COM



THE ADMIRAL'S CUP

The Admiral's Cup has come to be recognized as a quintessential Baltimore destination, an integral part of the very fabric of the Fells Point waterfront neighborhood. This after-work meeting place and live music venue draws a steady influx of locals and tourists alike. With its nautical decor and friendly staff, "The Cup" hosts live entertainment seven nights a week featuring local cover bands with good drinking music. Grab a stool, order a local beer and listen to some of Baltimore's best live music.

the
**ADMIRAL'S
CUP**

FELLS POINT

1647 THAMES STREET, BALTIMORE, MD 21231

[THEADMIRALSCUP.COM](http://theadmiralscup.com)



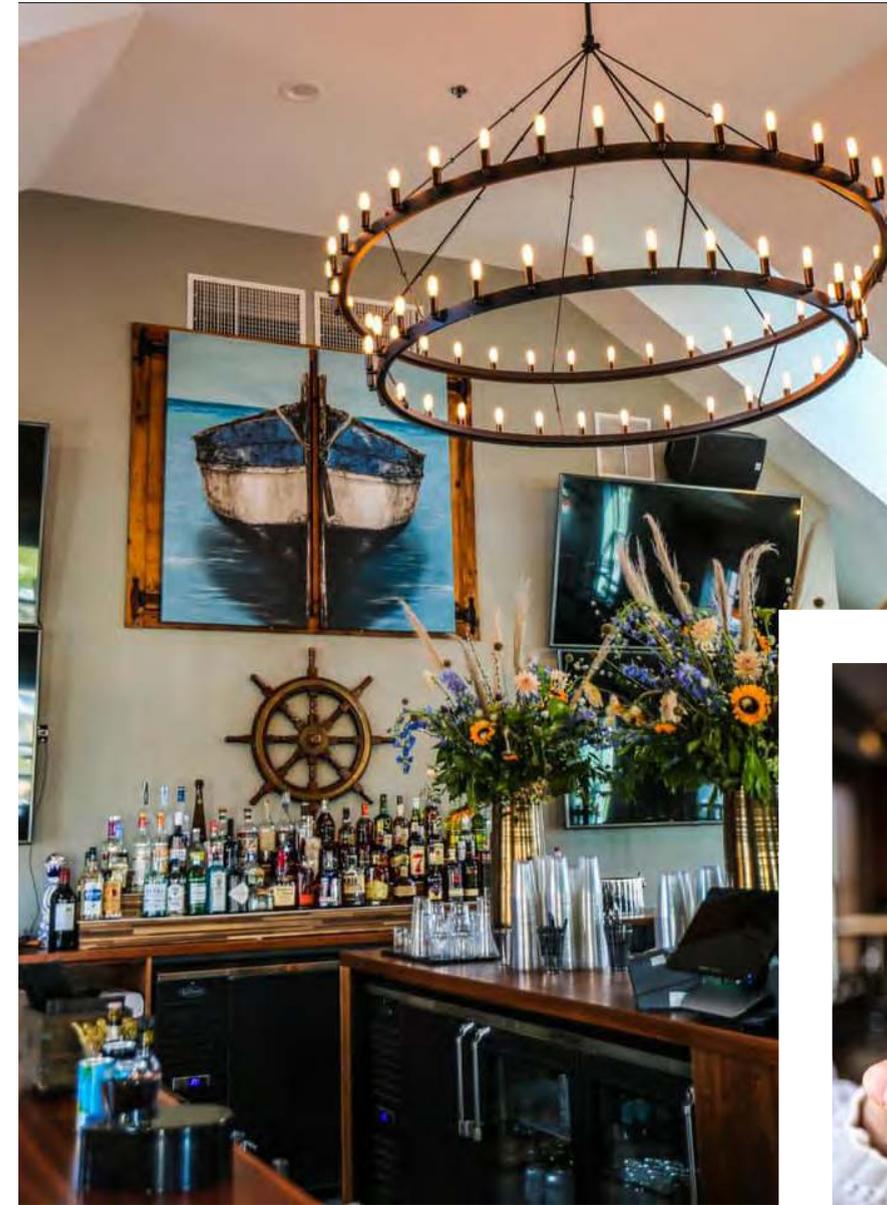
CUISINE

The Admiral's Cup might be known for our drinks, music, and lively atmosphere. However, our culinary team has expanded and elevated our classic pub offerings to feature locally-sourced fresh seafood, which pairs perfectly with one of our craft pints or cocktails.



BEVERAGE PROGRAM

Local craft beer on draft takes center stage at The Admiral's Cup, but our bartenders are known for making a solid cocktail as well. With full bars on all three floors at The Cup, you are sure to find the perfect barstool with friendly locals, helpful bartenders and spectacular views of the Inner Harbor!



PRIVATE DINING

If you want the ultimate local Baltimore experience for your guests, it doesn't get anymore authentic than The Admiral's Cup, which includes a third floor private room that fits up to 75 guests. 'The State Room' features a full bar, state of the art sound system, aerial views of the Inner Harbor and plenty of TV's to view any sporting events.



MARMO

In early 2022, Atlas Restaurant Group will be opening a new Italian concept to be named Marmo, meaning “Marble” in Italian. The restaurant was influenced by our Baltimore Italian Chophouse, Tagliata.

Similar to Tagliata, the new restaurant will feature fresh hand-rolled pastas, house-made charcuterie, and hand cut prime steaks. To complement the food menu, Marmo will also boast an impressive wine list, with selections from all around the world with a focus on Italian regions. The bar and lounge will include a baby grand piano where some of Houston’s best singers will perform nightly.

The space will occupy 5,500 square feet of the new Montrose Collective, an innovative, walkable center located in lower Westheimer that will hold office spaces, restaurants, and a public library.

– COMING SOON –

marmo
ITALIAN CHOPHOUSE

MONTROSE COLLECTIVE
HOUSTON, TX



HARBOR EAST DELI

Harbor East Deli & Pizzeria is Atlas Restaurant Group's fast-casual restaurant serving soups, salads, pizza and hot and cold sandwiches. Harbor East Deli offers dine-in, carryout, delivery, catering, and happy hour Monday-Friday from 4pm-7pm featuring draft beer and wine. Open for breakfast, lunch, dinner and open late night until 3:00am on Fridays and Saturdays.



HARBOR EAST

1006 ALICEANNA STREET BALTIMORE, MD 21202

410.244.6156



DIRECTORY



THE ADMIRAL'S CUP

Fells Point
1647 Thames Street
Baltimore, Maryland 21231

TheAdmiralsCup.com
@The_Admirals_Cup

ATLAS FISH MARKET

Federal Hill
1065 S Charles Street
Baltimore, Maryland 21201

410.888.3878
@AtlasFishMarket

AZUMI

Four Seasons Hotel
725 Aliceanna Street
Baltimore, MD 21202

443.220.0477
AzumiRestaurant.com
@AzumiBaltimore

BYGONE

Four Seasons Hotel Rooftop
400 International Drive
Baltimore, MD 21202

443.343.8200
TheBygoneRestaurant.com
@TheBygoneBalt

THE CHOPTANK

Fells Point
1640 Aliceanna Street
Baltimore, MD 21231

443.707.3364
TheChoptankBaltimore.com
@TheChoptank

**CUNNINGHAM'S CAFE
& BAKERY**

Towson
1 Olympic Place
Baltimore, MD 21202

410.339.7750
CunninghamsTowson.com
@CunninghamsCafe

THE ELK ROOM

Harbor East
1010 Fleet Street
Baltimore, MD 21202

410.244.5830
TheElkRoom.com
@FindTheElk

**HARBOR EAST
DELICATESSEN**

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1006 Aliceanna Street
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HarborEastDeli.com
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ITALIAN DISCO

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1006 Fleet Street
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TheItalianDisco.com
@Italian_Disco

LOCH BAR**Baltimore**

Four Seasons Hotel
240 International Drive
Baltimore, MD 21202

443.961.8949
LochBar.com
@LochBar

Houston

4444 Westheimer Road
Suite G110
Houston, TX 77027

832.430.6601
LochBar.com/Houston
@LochBarHouston

Boca Raton

346 Plaza Real
Boca Raton, FL, 33432

561.939.6600
LochBar.com/Boca-Raton
@lochbarboca

THE LOLLIPOP

Harbor East
1010 Fleet Street
Baltimore, MD 21202

410.244.5830
Call for more information on
cigar lounge memberships

MARMO

Montrose Collective
Houston, TX

Coming soon!

MAXIMÓN

Four Seasons Hotel
200 International Drive
Baltimore, MD 21202

410.927.3020
MaximonRestaurant.com
@MaximonRestaurant

MONARQUE

Harbor East
1010 Fleet Street
Baltimore, MD 21202

443.384.1480
MonarqueBaltimore.com
@MonarqueBaltimore

OOUZO BAY**Baltimore**

Harbor East
1000 Lancaster Street
Baltimore, MD 21202

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OuzoBay.com
@OuzoBay

Houston

River Oaks District
4444 Westheimer Road
Suite G130
Houston, TX 77027

832.430.6610
OuzoBay.com/Houston
@ouzobayhouston

OOUZO BEACH

1000 Lancaster Street
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@OuzoBeach

PERENNIAL

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TAGLIATA

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WATERSHED

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ATLAS
RESTAURANT GROUP