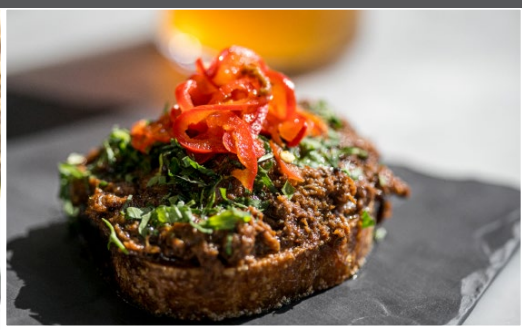
COOKS & SOLDIERS

PRIVATE DINING GUIDE



Cooks & Soldiers focuses on the cooking methods of the Basque country, a culture sprawling with gastronomic societies and some of the world's best restaurants. The menu features traditional "pintxos," or tapas-like snacks served on toasted bread; "asador" including a variety of wood-grilled fish, meats and vegetables; and "postres," a selection of traditional desserts.

Behind the bar, Cooks & Soldiers offers guests an extensive list of Basque wines and ciders in addition to craft beer and signature cocktails. Executive chef Matthew Ridgway leads the kitchen at Cooks & Soldiers. We have a semi-private, curtained dining room that can accommodate up to 30 guests and a Chef's Table that accommodates up to 12 and shares its ambiance with the bar.

Nicolas Quinones
General Manager
nick@cooksandsoldiers.com

Kara Mitchell
Dining Room Manager
kara@cooksandsoldiers.com

Rudy Santos
Dining Room Manager
rsantos@chgrestaurants.com

Groups of 15 or more are required to dine with one of our preselected menus. All food and beverages are subject to a 20% gratuity and 2%booking fee in addition to sales tax.

691 14th St NW Ste. D Atlanta, Georgia 30318

404 996 2623

SPACES

Bayonne Room
Up to 30 guests

Chef's Table
Up to 12 guests
Two three-hour seatings | 6:00pm and 9:00pm

Enclosed Terrace
Up to 50 guests

Full Restaurant buyout quotes available upon request.

MENUS

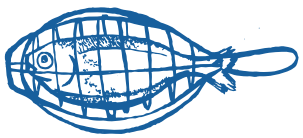
Pintxos Menu
$39 per guest
Choose 2 Pintxo Tradicionales
Choose 7 Pintxo Especiales
Dessert Platter

Asador Menu
$49 per guest
Choose 2 Pintxo Tradicionales
Choose 3 Pintxo Especiales
Choose 2 Items from the Asador
Choose 2 Vegetables
Dessert Platter

Grand Asador Menu
$69 per guest
Chef's Selection of Meats and Cheeses
Choose 2 Pintxo Tradicionales
Choose 3 Pintxo Especiales
Choose 2 Items from the Asador
Choose 2 Vegetables
Dessert Platter
**all supplements included in the Grand Asador Menu

Standing Cocktail Reception

Groups of 15 or more will be served Heavy Hors d'Oeuvres.
Menus available upon request.



Audio/Video equipment and projector available upon request.

PINTXOS

Tradicionales

SERVED ON TOAST, 2 PER ORDER

Caña Klasikoa
Goat cheese, roasted tomato, green pepper, red onion marmalade, pistachio

Hongos y Setas
Coal roasted mushrooms, goat cheese crème fraîche, black truffle

Salmón Ahumado
Cold smoked salmon, crème fraîche, chive, caviar

Tostada de Conejo
Roasted rabbit porcheta, almond salbitxada, mustard, celery

Barbakoa Vasca
Kalimotxo braised beef, allioli, pickled peppers

Pato Ahumado
Smoked duck confit, bleu cheese, tart cherry

Foie Gras
Foie ganache, date, lime, pistachio, PX, brioche

Bikini
White American grilled cheese, Jamón Ibérico, black truffle, white bread

Tortilla de Chorizo
Spanish omelette, onion, potato, chorizo, pimenton allioili

Pan Con Tomate
Grilled bread with tomato spread

Especiales

BASQUE SMALL PLATES

Ensalada Verde
Local greens, endive, roasted peppers, sunchokes, red onion, cava vinaigrette

Little Gem Salad
Watercress, little gem lettuces, orange, radish, Roncal cheese, spring onion vinaigrette

Farro y Tupinambo
Smoked sunchoke, farro piccolo, cauliflower, endive, orange vinaigrette, leek ash

Pumpkin Salad
Roasted cheddar pumpkin, shaved persimmon, Bufalo milk cheese, pumpkin seeds

Bonito del Norte a la Rusa
Quick cured North Atlantic Bonito, potato, carrot, snow pea, quail egg, caper vinaigrette

Perca y Membrillo
Roasted rockfish, quince, fenel, sauce basquaise

Vieras*
Butter roasted scallops, fall grain salad, migas, jamon iberico XO (add $2 per person)

Carascoles Sofrito*
Escargot fried rice, field peas, roasted garlic-parsley cream, 62 degree egg, nuts, dukkah spice

Pulpo
Wood grilled Spanish octopus, chickpea, morcilla sausage, smoked eggplant piri piri

Mejillones Adobados
Newfoundland mussels, roasted little gem lettuce, sea weed butter, lime, coriander

Brocheta de Tocino
Spiced pork belly, garlic, peanuts, marinated beach plums

Codorniz
Grilled Georgia quail, mojo picon, hazelnut romesco, swiss chard

Ibérico Albondigas
Berkshire and Ibérico meatballs, tomato, pimenton, Manchego espuma

Chistorra in a Blanket
Chistorra sausage, croissant, cider glaze, maple-mustard allioli

Veal Cheek
Rioja braised veal cheek, potato purée, peas, carrots

(add $2 per person)

ASADOR

Meat, Seafood & Vegetables

Pescado a la Parilla
Whole wood grilled market fish, mojo rojo, fried garlic

Pollo a la Parilla
Smoked and roasted chicken, pipperada, roasted vegetables

Lomo de Cerdo
Wood grilled Berkshire pork tenderloin, hazelnut romesco, swiss chard, hakurei turnip, salsa verde

Chuletón*
1kg bone-in prime ribeye, Tempranillo bordelaise, ensalada verde (add $12 per person)

Patatas Murros
Crispy crushed potatoes, mojo rojo

Coal Roasted Mushrooms
Pistou, lemon, chives

Sweet Potato
Grilled fingerling sweet potatoes, lemon confit, pickled red onions

Carrots and Eggplant
Roasted baby carrots and eggplant, hazelnut romesco, rosemary honey, peanuts

Private Dining Beverage Guide

To create a custom beverage menu for your event please select a white wine and 2 red wines, 2 cocktails and 2 beers to offer your guests. These selections will expedite service and help us achieve your targeted budget. All beverages charged on consumption.

WINES

TIER 1

White: Bodegas Nekeas "Vega Sindoa" Chardonnay ….. Navarra, Spain….. 2014….. 38
Lighter Red: Cara Norde Negre, Grenache….. Conca de Barberra DO, Spain….. 2014….. 38
Fuller Red: Vizcarra "Senda del Oro"….. Ribero del Duero, Spain….. 2016….. 54

TIER 2

White: Do Ferreiro Albariño…..Rias Baixas, Spain…..2015…..66
Lighter Red: Bibei Lalama Mencia…..Ribeira Sacra, Spain….2012…..72
Fuller Red: Torres Celeste…..Ribero del Duero, Spain…..2011…..70

TIER 3

White: DEux Montille…..Burgundy, France…..2010…..93
Lighter Red: Lucien Muzard & Fils Premier Cru Pinot Noir…..Burgundy, France…..2013…..95
Fuller Red: Pesquera Crianza, Tempranillo…..Ribero del Duero, Spain…..2014…..86

BEER

DRAUGHT

HI WIRE, BED OF NAILS, brown ale 8

BLACKBERRY FARM, saison 8

ESTRELLA DAMM, lager 6

3 TAVERNS NIGHT ON PONCE, ipa 9

ROTATING SEASONAL MKT

BOTTLE

NORTH COAST OLD STOCK 11
Ale, California, 11.2%

BELL'S OARSMAN 8
Sour Ale, Michigan, 4.0%

BELL'S TWO HEARTED ALE 7
American-Style IPA, Michigan, 7%

ORVAL 13
Trappist Ale, Belgium, 6.2%

UNIBROU EPHEMERE 8
White Ale, Quebec, Canada, 5.5%

GUINNESS 7
Stout, Ireland, 4.2%

WICKED WEED LA BONTÉ 28
Pear Farmhouse Sour,
North Carolina, 6.5%