



Dear Guests,

Welcome to Atlas Fare!

Our menu has been designed to highlight garden, land, and seafood options. The inspiration for our cuisine comes from our travels and passion for creating a special dining experience.

Located in the historic Metropolitan building, a cornerstone of downtown Wenatchee for over a century, our restaurant is the result of three years of renovation and transformation from a vacant space to the welcoming and inviting atmosphere you see today.

At Atlas Fare, we bring flavors from around the world and offer them in innovative ways. Many of our menu items are gluten-free and safe for those with Celiac's Disease. Our dishes have been thoughtfully prepared and we do not offer substitutions.

We appreciate you choosing to dine with us this evening. Thank you for allowing us to share our passion with you.

Cheers,

*Top & Jenny Rojanasthien*

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Follow Chef Top:

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## SMALL PLATES

	<b>Foie Gras</b>	25
	Torchon, fresh fruit, whole grain mustard, toasted brioche	
GF	<b>Shrimp Ceviche</b>	14
	Poached Shrimp, jicama, lime dressing, shrimp chips	
V	<b>Truffle Wontons</b>	13
	Trio of cheeses, candied walnuts, truffle oil	
GF	<b>Crab Chowder</b>	18
	Northwest crab, roasted corn salad, creamy saffron chowder	
V	<b>Caesar Salad</b>	14
	Grilled Romaine, classic dressing, shaved parmesan, crostini	
	<b>*Steamed Clams</b>	21
	Sweet chili bacon broth, hard cider, pine nuts	
GF	<b>Jenny's Salad</b>	15
	Mixed Greens, Mozzarella, cucumber, bell peppers, kalamata olives, balsamic	

## SIDES

GF V	Mashed Potatoes	7	V	Bread and olive oil	6
GF V	Sautéed Vegetables	8	GF V	Gluten free bread and olive oil	8
GF V	French Fries	8			
	Sea salt, truffle or spice; garlic aioli				



## ENTREES

### GARDEN

GF V	<b>Mushroom Risotto</b> Mushroom medley, peas, parmesan, truffle oil	28
GF VEGAN	<b>Falafel</b> Chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	30

### LAND

GF	<b>Island Pork Chop</b> Herb seasoned pork chop, pineapple-teriyaki glaze, coconut fried rice	37
GF	<b>Chicken Risotto</b> Pan seared chicken thigh, peas, parmesan	32
GF	<b>*New York Steak</b> 12 oz. New York Strip, grilled vegetables, mashed potatoes	46

### SEA

GF	<b>Clay Pot Prawns</b> Jumbo Shrimp, bacon, glass noodles, sweet soy sauce	30
GF	<b>*Pan Seared Sea Scallops</b> Sautéed kale, bacon, white beans, lemon-saffron pearls	42
GF	<b>Shrimp and Grits</b> Jumbo Shrimp, creamy polenta, Thai chili jam	37
GF	<b>*Salmon</b> Pan seared Pacific Northwest salmon, grilled vegetables, rustic romesco	38



## DESSERT

GF	<b>Ginger-Snap Basket</b> Fresh fruit, crème anglaise, mascarpone, balsamic glaze	12
GF	<b>Chocolate Mousse</b> Dark chocolate, whipped cream, sea salt	10
	<b>Bananas Foster Bread Pudding</b> Banana spice custard, dark rum caramel, brûléed banana	13
GF	<b>Raspberry Sorbet</b> Lemongrass syrup, orange ginger tuille	8

## DESSERT DRINKS

### PORT

Sandeman Porto Tawny 10 Years Old	10
Sandeman Porto Tawny 20 Years Old	13

### COCKTAILS

East Berlin	13
Lavender Fog	13

## BEVERAGES

San Pellegrino Sparkling Water	5	Coke Products	4
Evian Mineral Water	5	Iced Tea	4
Mela Coffee Roasters	4	Tazo Hot Tea	4
Mocktail	9		
Premium Mocktail with Lyre's	12		

\*Denotes items that might contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food-borne illness. Please bring any food allergies to your server's attention.

GF Denotes naturally gluten free dishes

V Denotes vegetarian dishes

Parties of seven or more people will include a 18% gratuity