



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.

Nestled in the historic Metropolitan building, a beloved cornerstone of downtown Wenatchee for over a century, Atlas Fare is the culmination of a three-year renovation project. Here, we bring global flavors to your plate in innovative and exciting ways.

Each dish on our menu is thoughtfully prepared and we do not offer substitutions. You'll find many gluten-free options that are safe for those with Celiac Disease, clearly marked for your convenience. If you have any allergies, please inform your server before ordering.

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

Cheers,

Top & Jenny Projanasthien

Follow Atlas Fare:

Facebook: Atlas Fare
Instagram: @AtlasFare
Twitter: @AtlasFare

Follow Chef Top:

Instagram: @Toprojanasthien
Twitter: @ChefTheTop

Our restrooms are in the hallway to the left, both doors open with code 0135



S M A L L P L A T E S

GF	Shrimp Ceviche	15
	poached shrimp, jicama, lime dressing, shrimp chips	
V	Truffle Wontons	14
	trio of cheeses, candied walnuts, truffle oil	
GF Available	Salmon Rillettes	16
	salmon pâté, pickled red onions, gherkins, bread +4 substitute gluten-free bread	
GF Available	*Steamed Clams	24
	sweet chili bacon broth, hard cider, pine nuts +4 substitute gluten-free bread	
GF	Crab Chowder	22
	Dungeness crab, roasted corn salad, creamy saffron chowder	
	Caesar Salad	15
	grilled romaine, classic dressing, shaved parmesan, crostini	
GF	Jenny's Salad	18
	mixed greens, mozzarella, cucumber, bell peppers, kalamata olives, balsamic glaze, toasted coconut	

S I D E S

GF V	Mashed Potatoes	9	V	Bread and olive oil	6
GF V	Sautéed Vegetables	10	GF V	Gluten free bread and olive oil	8
GF V	French Fries	9			
	sea salt, truffle or spice; garlic aioli				



ENTREES


GARDEN

GF V	Mushroom Risotto mushroom medley, peas, parmesan, truffle oil	33
GF VEGAN	Falafel chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	34
GF VEGAN	Watermelon Poke Bowl compressed watermelon, teriyaki rice, romaine, avocado, edamame, soy-ginger vinaigrette	32

LAND

GF	Island Pork Chop herb-seasoned pork loin, pineapple-teriyaki glaze, coconut fried rice	42
GF	Beef Bourguignon braised American Wagyu, house-made gnocchi, gravy	43
GF	*New York Steak 12 oz. New York Strip, grilled vegetables, mashed potatoes, red pepper cashew sauce (contains nuts)	49
GF	Chicken Risotto pan-seared chicken thigh, peas, parmesan	36

SEA

GF	*Pan Seared Sea Scallops Sautéed kale, bacon, white beans, lemon-saffron pearls	45
GF	*Furikake Crusted Halibut Pea puree, broccolini, wasabi peas	42
GF	Shrimp and Grits jumbo shrimp, creamy polenta, Thai chili jam	42
GF	*Salmon pan-seared Pacific Northwest salmon, grilled vegetables, rustic romesco	42
GF	Clay Pot "Paella" saffron rice, chicken, clams, shrimp, spicy cilantro sauce 	42



DESSERT

GF	Ginger-Snap Basket fresh fruit, crème anglaise, mascarpone, balsamic glaze	14
	Bananas Foster Bread Pudding banana spice custard, dark rum caramel, brûléed banana	12
GF	Chocolate Mousse dark chocolate, whipped cream, sea salt	10
GF VEGAN	Sorbet seasonal flavor	8

DESSERT DRINKS



East Berlin 14
White Russian style cocktail layered with Kahlúa, Smirnoff Vodka, finished with micro cream

PORT WINE
Sandeman Porto Tawny 10 Years Old 10



Lavender Fog 15
a dreamy cocktail with earl grey, lavender, cream and Smirnoff Vodka

Sandeman Porto Tawny 20 Years Old 14



Mela Espresso Martini 16
GREY GOOSE Vodka, Kahlua, and a custom blend of Brazil French Cold Brew by Mela Roasting Company.

BOURBON
Browne Family Vanilla Bean Whiskey 13

BEVERAGES

San Pellegrino Sparkling Water (750ML)	6	Mela Coffee Roasters (refill)	5
Evian Mineral Water (750ML)	6	Coke Products (refill)	5
Mocktail	10	Iced Tea (refill)	5
Premium Mocktail with Lyre's	13	Tazo Hot Tea	4

*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 prior to ordering.

GF Denotes naturally gluten free dishes

V Denotes vegetarian dishes

Parties of seven or more people will include a 20% gratuity