



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 & Penny Rojanasthien

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Follow Chef Top:

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SMALL PLATES

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	

SIDES

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	32
GF VEGAN	Falafel chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	32
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	40
GF	Beef Bourguignon braised American Wagyu, house-made gnocchi, gravy	42
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	35

SEA

GF	*Pan Seared Sea Scallops Sautéed kale, bacon, white beans, lemon-saffron pearls	45
GF	Shrimp and Grits jumbo shrimp, creamy polenta, Thai chili jam	39
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 White Russian style cocktail layered with Kahlúa, Smirnoff Vodka, finished with micro cream	14	PORT	
	Lavender Fog a dreamy cocktail with earl grey, lavender, cream and Smirnoff	13	Sandeman Porto Tawny 10 Years Old	10
	Mela Espresso Martini Custom blend of Brazil French Cold Brew by Mela Roasting. With GREY GOOSE Vodka, Kahlua.	16	Sandeman Porto Tawny 20 Years Old	14

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