



W E L C O M E

Our menu is inspired by our travels and our passion for creating a memorable dining experience. Every plate is crafted with care by Chef Top Rojanasthien and his team. While we do not offer substitutions, you'll find many gluten-free selections, clearly marked and safe for those with celiac disease. If you have allergies, please let your server know before placing your order. We are grateful to have you spend your evening with us!

H A L L O W E E N D I N N E R

This Halloween, Atlas Fare is traveling to the year 2126, where time travel is the ultimate luxury! Join us for an unforgettable five-course dining experience as we welcome travelers from across the centuries.

Choose your favorite era—past, present, or future—and arrive dressed as a Time-Traveling Duo. Enjoy an elegant evening featuring a specially curated dinner, table side drink presentations, a costume contest with prizes, and a few surprises along the way.

Saturday, October 31

7:30PM - 10:30 PM

Tickets \$100 (+ tax/gratuity)

Tickets available for purchase today!

Learn more: atlasfare.com

B E V E R A G E S

San Pellegrino Sparkling Water (750ML)	6	Mela Coffee Roasters (refill)	5
Acqua Panna Natural Spring Water (750ML)	6	Espresso - single/double	3 / 5
Mocktail	10	Coke Products (refill)	5
Premium Mocktail with Lyre's	13	Iced Tea or Hot Tea (refill)	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 Vegan Denotes vegan dishes
V Denotes vegetarian dishes

Parties of seven or more will include a 20% gratuity. A 3% Restaurant Support Charge is added to each check. This charge helps offset the increasing costs of operating our independent restaurant and is retained by Atlas Fare. It is not a gratuity and is not distributed to service staff.



SMALL PLATES

GF	*Miso Scallop Sea scallop, miso butter, cauliflower purée	11 per scallop
GF	Shrimp Ceviche poached shrimp, jicama, lime dressing, shrimp chips	15
V	Truffle Wontons trio of cheeses, candied walnuts, truffle oil	14
GF Available	Salmon Rillettes salmon pâté, pickled red onions, gherkins, bread +4 substitute gluten-free bread	16
GF V	Jenny's Salad 2.0 greens, apple, beet, feta, dill dressing	18
GF V	Roasted Carrots Mint yogurt, feta, hot honey, pistachio	14
GF Available	*Steamed Clams sweet chili bacon broth, hard cider, pine nuts +4 substitute gluten-free bread	24
V	Caesar Salad romaine, classic dressing, shaved parmesan, crostini	15
GF	Sweet Corn Chowder Creamy saffron corn chowder Vegetarian (10) or enhance it with a decadent crawfish salad (18)	10 / 18

SIDES

GF V	Mashed Potatoes	9	V	Bread and olive oil	7
GF V	Sautéed Vegetables	10	GF V	GF bread and olive oil	8
GF V	French Fries	9			
	Pick flavor: sea salt, truffle, or spice with garlic aioli				



ENTREES

GARDEN

GF V	Mushroom Risotto mushroom medley, peas, parmesan, truffle oil	34
GF VEGAN	Falafel chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	35
GF VEGAN	Vegan Noodle Bowl Glass noodles, stir-fried vegetables, fried organic tofu	31

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, mashed potatoes, red pepper cashew sauce (contains nuts)	49
GF	Chicken Risotto pan-seared chicken thigh, peas, parmesan	37
GF	Pork Tenderloin pistachio-crusted pork tenderloin, mustard cream sauce	43

SEA

GF	*Furikake Crusted Halibut Pea puree, broccolini, wasabi peas	45
GF	*Salmon pan-seared Pacific Northwest salmon, grilled vegetables, rustic romesco	42

entrées continued on next page



GF	Shrimp and Grits jumbo shrimp, creamy polenta, Thai chili jam	43
GF	Seafood Risotto saffron rice, seafood medley, peas, carrot	42
GF	*Pan Seared Sea Scallops Sautéed kale, bacon, white beans, lemon-saffron pearls	46

DESSERT

GF	Ginger-Snap Basket fresh fruit, crème anglaise, mascarpone, balsamic glaze	14
	Apple Pie Bread Pudding apple spice custard, bourbon caramel sauce	13
GF	Chocolate Mousse dark chocolate, whipped cream, sea salt	10
GF VEGAN	Sorbet seasonal flavor	8
GF VEGAN	Affogato Vanilla sorbet with espresso pour over	10

DESSERT DRINKS



East Berlin 15
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 13
Vanilla Bean Whiskey