



ATLAS COCKTAILS

12



Atlas Punch

This in-house punch features pineapple, guava, lemongrass and Bacardi



Lavender Fog

A dreamy cocktail suitable for pre or post meal sipping with earl grey, lavender, cream and Smirnoff



Paris 75

A play on the classic French 75 featuring sparkling wine, hints of lemon, lavender and Empress 1908 Indigo Gin



The Modern

Our take the classic Old Fashioned prepared with Tottori Japanese Whisky and orange bitters



Side Cara Cara

A spin on the traditional Sidecar, with Martell Blue Swift Cognac VSOP and seasonal citrus



East Berlin

Inspired by the cocktail culture of Simon Dach Strasse in Berlin, this White Russian style cocktail is layered with Kahlua, Smirnoff, finished with micro cream



Welcome Home

Cozy up with a blend of allspice liqueur, lemon, chamomile and Bourbon



Island Christmas

Get festive. This play on a Dark and Stormy features cranberry, lemongrass, lime, ginger, with Bacardi Anejo Quatro

APERITIFS & DIGESTIFS

A great way to start or end your meal

APERITIFS

The Last Word	14
Negroni	10
Lillet Spritz	12

DIGESTIFS

ULLR Cold Brew	11
Old Timber	14
Black Manhattan	13

BEER & CIDER

DRAUGHT

We proudly offer Guinness	7
Ask your server for list of our rotating draught	6

BOTTLED

GF Magner's Irish Cider , Ireland	6
Hitachino White Ale 1loz, Kiuchi Brewery, Japan	8
Hitachino Red Rice Ale 1loz, Kiuchi Brewery, Japan	8
GF Ghostfish Brewing Company Grapefruit IPA , Seattle	5
Heinekin 0.0 (non-alcoholic), Netherlands	5

BEVERAGES

Sparkling Water	5	Mela Coffee	4
Still Water	4	Hot Tea	4
Soft Drinks	4	Iced Tea	4

SMALL PLATES

Garlic Truffle Wontons	10
Trio of Cheeses, Candied Walnuts, Truffle Oil	
GF Shrimp Ceviche	14
Poached Shrimp, Jicama, Lime Dressing, Shrimp Chips	
*Mussels	16
Fresh PNW Mussels, Thai Lemongrass Broth	
Caesar Salad	12
Grilled Romaine, Crostini, Classic Dressing	
GF Jenny's Salad	14
Mixed Greens, Mozzarella, Cucumber, Peppers, Kalamata Olives, Balsamic Dressing	
GF Crab Chowder	16
Dungeness Crab, Roasted Corn Salad, Creamy Saffron Chowder	
Torchon of Foie Gras	24
Foie, Buttered Toast, Fresh Fruit, Whole Grain Mustard. Pair w/glass Sauternes +10 or Moscato +9	

GARDEN

GF Mushroom Risotto	25
Mushroom Medley, Peas, Parmesan Cheese, Truffle Oil	
GF Falafel	24
Chickpea Fritter, Quinoa, Tomato Salad, Cashew Tzatziki	

LAND

GF Island Porkchop	32
Herb Seasoned Pork Chop, Pineapple Teriyaki Glaze, Coconut Fried Rice	
GF Chicken Risotto	28
Pan-Seared Chicken Thigh, Peas, Parmesan Cheese	
GF *Steak	40
12 oz. New York Strip, Sautéed Seasonal Vegetables, Mashed Potatoes	

SEA

GF Clay Pot Prawns	30
Jumbo Shrimp, Bacon, Glass Noodles, Sweet Soy Sauce	
GF *Seared Sea Scallops	36
Sauteed Kale, Bacon, White Beans	
GF Shrimp & Grits	30
Jumbo Shrimp, Creamy Polenta, Thai Chili Jam	

DESSERT

Bananas Foster Bread Pudding	12
Banana Spice Custard, Rum Caramel	
GF Ginger-Snap Fruit Basket	10
Fresh Fruit, English Cream, Mascarpone	
GF Ice Cream Sandwich	10
Macaron, Ice Cream, Fresh Fruit	

SIDES

GF Mashed Potatoes	6	GF Sautéed Vegetables	8
GF French Fries	6	Bread & Olive Oil	5
Sea Salt, Truffle or Spice with Garlic Aioli		For Gluten Free +2	

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

GF Naturally Gluten Free Dishes MP Market Pricing



CHAMPAGNE & BUBBLES

Blanc de Blancs	35
Marie Copinet, 375ml, Marne Valley, France	
Brut	90
Veuve Clicquot, Yellow Label, Reims, France	
Brut Rosé	105
Veuve Clicquot, Reims, France	
Brut	270
Dom Perignon, Epernay, France 2008	
Brut Rosé	50
Bortolomiol "Filandia" Rosé, Veneto, Italy 2017	
Brut Sparkling	10 / 37
Treveri Cellars, Yakima Valley, WA 2018	

WHITE WINES

Sauvignon Blanc	12 / 42
Tohu, Marlborough, New Zealand 2018	
Sancerre	68
Pascal Jolivet, Loire Valley, France 2019	
Moscato d'Asti	9 / 20
GD Vajra DOCG, 375ml, Piedmont, Italy 2019	
Riesling	32
Schlink Haus "Spätlese", Nahe, Germany 2018	
Riesling	56
Chateau St. Michelle "Eroica", Woodinville, WA 2017	
Viognier	12 / 44
Maison Les Alexandrins, Rhone, France 2017	
Pinot Grigio	11 / 39
Bertani, Veneto, Italy 2016	
Pinot Gris	12 / 44
Willamette Valley Vineyards, Willamette Valley, WA 2018	
Chardonnay	75
Michael Mondavi Family, Sonoma, CA 2016	
Chardonnay	15 / 53
Gilbert Cellars, Yakima Valley, WA 2017	

DESSERT WINES

Sauternes	10 / 36
Haut Charmes, 375ml, Bordeaux, Left Bank, France 2015	
Ruby Oporto (glass pour only)	13
Warre's, Heritage, Douro Valley, Portugal	
Tawny Oporto (glass pour only)	16
Warre's, Otima 10 Year, Douro Valley, Portugal	

RED WINES

Gamay	14 / 47
Laurent Gauthier, Beaujolais, Morgon, France 2015	
Pinot Noir	13 / 45
Louise Dubois, Bourgogne, France 2016	
Pinot Noir	105
Pyramid Valley Vineyards, Marlborough, New Zealand 2015	
Pinot Noir	66
Adelsheim, Willamette Valley, OR 2017	
Pinot Noir	55
Willamette Valley Vineyards, Whole Cluster, Willamette Valley, OR 2018	
Pinot Noir	85
W.T. Vintners, Willamette Valley, OR 2015	
Cab Franc	78
Spring Valley Vineyard "Katherine", Walla Walla Valley, WA 2013	
Sangiovese	49
San Felice "Il Grigio" Chianti Classico, Tuscany, Italy 2016	
Barbera d'Alba	14 / 49
G.D. Vajra DOC, Piedmont, Italy 2018	
Merlot	62
L'Ecole No 41, Columbia Valley, WA 2017	
Barolo	78
Silvio Grasso, La Morra, Italy 2015	
Malbec	11 / 39
Amalaya, Salta, Argentina 2017	
Malbec	85
Bodega Noemia "J. Alberto", Patagonia, Argentina 2016	
Malbec	64
Chateau de Haute-Serre, Cahors, France 2015	
Red Blend	19 / 75
Fielding Hills "Tribute", Wahluke Slope, WA 2017	
Red Blend	72
B.Leighen, "Gratitude", Yakima Valley, WA 2015	
Bordeaux Red Blend	95
L'Ecole No 41 "Ferguson Estate Red", Walla Walla Valley, WA 2014	
Cabernet Sauvignon	12 / 42
Foxglove, Central Coast, CA 2018	
Cabernet Sauvignon	65
Saviah Cellars, Walla Walla Valley, WA 2016	
Cabernet Sauvignon	115
DeLille Cellars "Four Flags", Yakima Valley, WA 2016	
Amarone	87
Bertani DOCG, Veneto, Italy 2016	
Syrah	9 / 32
La Croix Belle, Languedoc, France 2019	
Syrah	79
DeLille Cellars, "Doyenne", Yakima Valley, WA 2015	

Atlas Fare is proud to offer a diverse wine list with an emphasis on international wines.

25 corkage fee per bottle for wine brought in that is not listed