

SUMMER MENU

COCKTAILS INSPIRED BY ATLAS

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



Oaxaca Breeze

Smooth and refreshing, this cocktail features Wahaka Mezcal with mint and lime



The Modern

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



Side Cara Cara

A spin on the traditional Sidecar, with Hennessy VS and Cara Cara Oranges



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



*Lima Sour

A South American classic with Barsol Pisco, lime, sugar, egg white



Roselle

Named for the hibiscus flower this cocktail is sweet, tart, and floral. Features hibiscus, citrus, and Smirnoff



Raspberry Special

Sweet and acidic with a smooth and smoky finish. This well balanced cocktail features raspberry, orange liqueur and Johnnie Walker Red Label

BEER & CIDER

DRAUGHT

Guinness, Ireland	7
Elysian Brewing, Spacedust IPA, Washington	6
Kirin Ichiban, Japan	6
Tricksters Brewing, J-Box IPA, Idaho	6
No-Li Brewhouse, Washington	6
Georgetown Brewing, Manny's Pale Ale, Washington	6

BOTTLED

GF Magner's Irish Cider, Ireland	6
GF Washington Gold Cider, Washington	5
Hitachino White Ale (11 oz), Kiuchi Brewery, Japan	8
Hitachino Red Rice Ale (11 oz), Kiuchi Brewery, Japan	8
GF Ghostfish Brewery Grapefruit IPA, Washington	6
Heinekin 0.0 (non-alcoholic), Netherlands	5

BEVERAGES

Still or Sparkling Water	5	Coffee - refill	4
Juice	4	Hot Tea - refill	4
Soft Drinks - refill	4	Iced 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 foodborne illness. Please bring any food allergies to your server's attention

GF Naturally Gluten Free Dishes MP Market Pricing

SMALL PLATES

	Garlic Truffle Wontons	10
	Trio of Cheeses, Candied Walnuts, Truffle Oil	
GF	Shrimp Ceviche	14
	Poached Shrimp, Jicama, Lime Dressing, Shrimp Chips	
	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	

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	Shrimp & Grits	30
	Jumbo Shrimp, Creamy Polenta, Thai Chili Jam	
	*Top's Daily Catch	MP
	Chef's Seafood Special	

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
	Chocolate Macaron, Chocolate Ice Cream, Raspberries	

SIDES

GF	Mashed Potatoes	6	GF Sautéed Vegetables	8
GF	French Fries	6	Bread & Olive Oil	5
	Choice of Sea Salt, Truffle, Spice Fries w/Garlic Aioli		Serves 2	
			For Gluten Free +2	

WINE LIST

Atlas Fare is proud to offer a diverse wine list with an emphasis on international wine.
We offer 18 glass pour options for your enjoyment, cheers!

CHAMPAGNE

Blanc de Blancs (375ml)	35
Maire Copinet, Marne Valley, France	
Brut	99
Veuve Clicquot, Yellow Label , Reins, France	
Brut Rosé	118
Veuve Clicquot , Reins, France	
Brut	289
Dom Perignon 2008, Epernay, France	

ROSÉ & BUBBLES

Rosé	12 / 42
Chateau Gassier "Esprit Gassier" 2018	
Cotes de Provence, France	
Brut Rosé	50
Bortolomiol "Filandia Rose Brut Milessimato Riserva"	
2017, Veneto, Italy	
Brut Sparkling	10 / 37
Treveri Cellars "Blanc de Blancs" 2018	
Yakima Valley, Washington	

WHITE

Sauvignon Blanc	11 / 39
Tohu "Awatere Valley" 2018, Marlborough, New Zealand	
Sauvignon Blanc	48
Locations, Marlborough, New Zealand	
Sancerre	55
Pascal & Nicolas "Reverdy Sancerre Les Coutes" 2018	
Loire Valley, France	
Riesling	9 / 30
Schlink Haus "Spatlese Riesling" 2018, Nahe, Germany	
Riesling	52
Chateau St. Michelle "Eroica" 2017, Woodinville,	
Washington	
Viognier	10 / 36
Maison Les Alexandrins 2017, Rhone, France	
Pinot Gris	12 / 39
Willamette Valley Vineyards 2018	
Willamette Valley, Oregon	
Pinot Grigio	11 / 36
Bertani Velante 2016, Veneto, Italy	
Chardonnay	10 / 35
Cave de Lugny "Mâcon-Villages La Côte Blanche"	
2017, Mâconnais, France	
Chardonnay	69
Michael Mondavi Family "Emblem Carneros" 2016	
Sonoma, California	
Chardonnay	54
Gilbert Cellars 2017, Yakima Valley, Washington	

DESSERT WINES

Port	12 / 72
Warre's, Heritage Ruby Port	
Port	18 / 80
Warre's, Otima 10 Year Tawny	

RED

Pinot Noir	12 / 42
Boen 2018, Sonoma, California	
Pinot Noir	115
Pyramid Valley Vineyards 2015, Marlborough, New Zealand	
Pinot Noir	66
Adelsheim 2017, Willamette Valley, Oregon	
Pinot Noir	50
Willamette Valley Vineyards, Whole Cluster Pinot Noir 2018	
Willamette Valley, Oregon	
Pinot Noir	95
W.T. Vintners Seven Springs Vineyards 2015,	
Willamette Valley, Oregon	
Gamay	13 / 46
Laurent Gauthier 2015, Cote du Py-Morgon, France	
Cab Franc	45
Viento Ridge 2015, Moses Lake, Washington	
Cab Franc	78
Spring Valley Vineyard "Katherine" 2013	
Walla Walla Valley, Washington	
Sangiovese	14 / 49
San Felice "Il Grigio" Chianti Classico 2016	
Tuscany, Italy	
Barbera	14 / 49
G.D. Vajra "Barbera d'Alba DOC" 2018, Piedmont, Italy	
Merlot	52
L'Cole No 41 2016, Walla Walla Valley, Washington	
Malbec	10 / 37
Amalaya 2017, Salta, Argentina	
Malbec	82
Bodega Noemia "J. Alberto" 2016, Patagonia, Argentina	
Malbec	53
Chateau de Haute-Serre 2015, Cahors, France	
Syrah	9 / 30
Domaine La Croix Belle 2016, Languedoc, France	
Syrah	99
DeLille Cellars, Doyenne Syrah Signature 2015	
Yakima Valley, Washington	
Red Blend	79
B.Leleighten, "Gratitude" 2015, Yakima Valley, Washington	
Red Blend	18 / 69
Fielding Hills "Tribute" 2015, Wahluke Slope,	
Washington	
Cabernet Sauvignon	11 / 39
Raconteur Wine Company 2016, Columbia Valley,	
Washington	
Cabernet Sauvignon	65
Saviah Cellars 2016, Walla Walla Valley, Washington	
Cabernet Sauvignon	125
DeLille Cellars "Four Flags Red Mountain" 2016	
Yakima Valley, Washington	

25 corkage fee per bottle for wine brought in