

ESTD

2019

ATLAS FARE

LAND & SEAFOOD

ATLAS COCKTAILS12

Atlas Punch	
This in-house punch features pineapple, guava, lemongrass and Bacardi Light Rum	
Lavender Fog	
A dreamy cocktail suitable for pre or post meal sipping with earl grey, lavender, cream and Grey Goose	
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 D'Usse VSOP and Cara Cara oranges	
East Berlin	
This White Russian style cocktail is layered with Kahlua, Grey Goose, finished with micro cream	
Roselle	
Bright and tart, this cocktail features Grey Goose, hibiscus syrup, orange liqueur and lime.	
Atlas Nudge	
The perfect Atlas nightcap, this features D'Usse VSOP, Mela Coffee Roasters, hazelnut liqueur, Kahlua and micro cream	

BEER & CIDER

Draught	
We proudly offer Guinness	7
Ask about our rotating draught selection	6
Bottled	
Magner's Irish Cider, Ireland	6
Hitachino White Ale Iloz, Kiuchi Brewery, Japan	8
Hitachino Red Rice Ale Iloz, Kiuchi Brewery, Japan	8
Ghostfish Brewing Company,Gluten-Free	5
Grapefruit IPA, Seattle	
Heinekin 0.0 (non-alcoholic), Netherlands	5

NON-ALCOHOLIC

Mela Coffee Roasters	4
San Pelligrino Sparkling Mineral Water 1L	5
Evian Mineral Water	4
Coke Products	4
Tazo Tea	4
Mocktail	8

SIDES

Mashed Potatoes - GF	6
Sautéed Vegetables - GF	8
French Fries - GF	6
Sea salt, truffle or spice, garlic aioli	
Bread and Olive Oil	5
Gluten-Free Bread and Olive Oil	7

SMALL PLATES

Garlic Truffle Wontons	10
Trio of cheeses, candied walnuts, truffle oil	
Shrimp Ceviche - GF	14
Poached Shrimp, jicama, lime dressing, shrimp chips	
*Mussels	16
Penn Cove Mussels, thai herbal broth, baguette	
Caesar Salad	12
Grilled Romaine, classic dressing, shaved parmesan, crostini	
Jenny's Salad - GF	14
Mixed Greens, Mozzarella, cucumber, bell peppers, kalamata olives, balsamic	
Crab Chowder - GF	16
Dungeness crab, roasted corn salad, creamy saffron chowder	
Foie Gras	24
Torchon, fresh fruit, whole grain mustard, buttered brioche	

GARDEN

Mushroom Risotto - GF	25
Mushroom medley, peas, parmesan, truffle oil	
Falafel - GF, Vegan	24
Chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	

LAND

Island Pork Chop - GF	32
Herb seasoned pork chop, pineapple-teriyaki glaze, coconut fried rice	

Chicken Risotto - GF	28
Pan seared chicken thigh, peas, parmesan	
*Steak - GF	40
12 oz. New York Strip, sautéed vegetables, mashed potatoes	

SEA

Clay Pot Prawns - GF	30
Jumbo Shrimp, bacon, glass noodles, sweet soy sauce	
*Pan Seared Sea Scallops - GF	36
Sautéed kale, bacon, white beans, lemon-saffron pearls	
Shrimp and Grits - GF	30
Jumbo Shrimp, creamy polenta, thai chili jam	

DESSERT

Ice Cream Sandwich - GF	10
Macaron, ice cream, fresh fruit	
Bananas Foster Bread Pudding	12
Banana spice custard, dark rum caramel, brûléed banana	
Ginger-Snap Fruit Basket - GF	10
Fresh fruit, crème anglaise, mascarpone, balsamic glaze	

★ 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



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LAND & SEAFOOD

CHAMPAGNE & BUBBLES

Marie Copinet, Blanc de Blancs 375ml, Marne Valley NV	35
Veuve Clicquot, Brut, Yellow Label, Reims NV	109
Veuve Clicquot, Brut Rose, Reims NV	129
Louis Roederer, Cristal, Reims 2012	426
Moët & Chandon, Dom Pérignon, Epernay 2010	299
Bortolomiol, Filandia, Brut Rosé, Veneto 2017	50

Treveri Cellars, Blanc de Blancs, Yakima Valley 2018	10 / 37
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SWEET WINE

Haut Charmes, Sauternes, 375ml, Bordeaux, Left Bank, France 2015	14 / 49
GD Vajra, Moscato d'Asti, DOCG, 375ml, Piedmont 2019	9 / 20

FRANCE

Pascal Jolivet, Sancerre, Loire Valley, Pouilly-Fumé 2019	68
Domaine du Grangeon, Chardonnay, Northern Rhône, Ardèche 2018	13 / 49
Simonnet - Febvre, Chablis 2018	77
Chateau D'ESCLANS,Whispering Angel, Rosé, Côtes De Provence 2020	66
Laurent Gauthier, Gamay, Beaujolais, Morgon 2015	15 / 58
Château Andrieu, Bordeaux Supérieur, Red Blend, Bordeaux 2018	12 / 45
Domaine du Vieux Télégraphe, Chateauneuf-du-pape Rouge "Telegramme", Southern Rhône 2018	139
Domaine de la Denante, Pinot Noir, Bourgogne, Mâconnais 2019	13 / 47
Chateau de Haute-Serre, Malbec, Cahors 2015	69
La Croix Belle, Syrah, Languedoc 2019	36

ITALY

Bertani, Velante, Pinot Grigio, Veneto 2016	11 / 40
G.D. Vajra, Barbera d'Alba, DOC, Piedmont 2018	14 / 56
San Felice, Il Grigio, Chianti Classico Riserva, DOCG, Tuscany 2016	49
Gaja Ca' Marcanda, Promis, Super Tuscan, Tuscany 2018	98
Antinori, Tignanello, Super Tuscan, Tuscany 2017	249
Bertani, Amarone della Valpolicella Valpantena, DOCG, Veneto 2016	103

GERMANY

Schlink Haus, Riesling, Spätlese, Nahe 2018	32
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NEW ZEALAND

Tohu, Sauvignon Blanc, Marlborough 2018	10 / 42
Pyramid Valley Vineyards, Angel Flower, Pinot Noir, Marlborough 2015	115

AUSTRALIA

Torbreck Vintners, The Steading, Red Blend, Barossa Valley 2016	89
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ARGENTINA

Amalaya, Malbec, Salta 2017	11 / 42
Bodega Noemia, J. Alberto, Malbec, Rio Negro, Patagonia 2016	95

WASHINGTON

Chateau Ste. Michelle, Eroica, Riesling, Columbia Valley 2017	60
Gilbert Cellars, Unoaked, Chardonnay, Yakima Valley 2017	56
Fielding Hills, Tribute, Red Blend, Wahluke Slope 2017	20 / 78
L'Ecole No 41, Ferguson Estate, Bordeaux Red Blend, Walla Walla Valley 2017	99
B.Leighnten, Gratitude, Red Blend, Yakima Valley 2015	107
Spring Valley Vineyard, Katherine, Cab Franc, Walla Walla Valley 2013	94
Saviah Cellars, Cabernet Sauvignon, Walla Walla Valley 2016	65
DeLille Cellars, Four Flags, Cabernet Sauvignon, Red Mountain 2017	134
Leonetti, Merlot, Walla Walla Valley 2019	164
L'Ecole No 41, Merlot, Columbia Valley 2017	63
DeLille Cellars, Doyenne, Rhone Style Blend, Columbia Valley 2015	89

OREGON

Willamette Valley Vineyards, Pinot Gris, Willamette Valley 2018	14 / 46
Dobbs Family Estate, Sundown Vineyard, Viognier, Rouge Valley 2019	14 / 48
Willamette Valley Vineyards, Whole Cluster, Pinot Noir, Willamette Valley 2018	62
W.T. Vintners, Seven Springs, Pinot Noir, Willamette Valley 2015	95
Adelsheim, Pinot Noir, Willamette Valley 2017	71

CALIFORNIA

Foxglove, Cabernet Sauvignon, Paso Robles, Central Coast 2018	14 / 49
Opus One, Bordeaux Red Blend, Napa Valley 2017	490

To compliment our wine list, there is a \$25 corkage fee
(per 750ml bottle, maximum 2 bottles or equivalent, not offered on our wine list)