



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 Whiskey and orange bitters



Side Cara Cara

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



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

The Last Word	14	ULLR Cold Brew	11
Negroni	12	Old Timber	16
Lillet Spritz	10	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 11oz, Kiuchi Brewery, Japan	8
Hitachino Red Rice Ale 11oz, Kiuchi Brewery, Japan	8
Ghostfish Brewing Company Grapefruit IPA, Seattle	5
GF Heinekin 0.0 (non-alcoholic), Netherlands	5

BEVERAGES

San Pellegrino	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	
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	
*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
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	99
Veuve Clicquot, Yellow Label, Reims, France	
Brut Rosé	118
Veuve Clicquot, Reims, France	
Brut	289
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

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	30
Schlink Haus "Spätlese", Nahe, Germany 2018	
Riesling	60
Chateau St. Michelle "Eroica, Woodinville, WA 2017	
Viognier	12 / 44
Maison Les Alexandrins, Rhone, France 2017	
Pinot Gris	12 / 44
Willamette Valley Vineyards, Willamette Valley, WA 2018	
Pinot Grigio	11 / 37
Bertani, Veneto, Italy 2016	
Chardonnay	75
Michael Mondavi Family, Sonoma, CA 2016	
Chardonnay	15 / 55
Gilbert Cellars, Yakima Valley, WA 2017	

DESSERT WINES

Sauternes	10 / 36
Haut Charmes, 375ml, Bordeaux, Left Bank, France 2015	
Ruby Oporto	14 / 72
Warre's, Heritage, Douro Valley, Portugal	
Tawny Oporto	18 / 80
Warre's, Otima 10 Year, Douro Valley, Portugal	

RED

Pinot Noir	13 / 44
Louise Dubois, Bourgogne, France 2016	
Pinot Noir	115
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	95
W.T. Vintners, Willamette Valley, OR 2015	
Gamay	14 / 47
Laurent Gauthier, Beaujolais, Morgon, France 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, Walla Walla Valley, WA 2017	
Malbec	11 / 39
Amalaya, Salta, Argentina 2017	
Malbec	85
Bodega Noemia "J. Alberto", Patagonia, Argentina 2016	
Malbec	70
Chateau de Haute-Serre, Cahors, France 2015	
Syrah	9 / 30
La Croix Belle, Languedoc, France 2019	
Syrah	99
DeLille Cellars, "Doyenne", Yakima Valley, WA 2015	
Red Blend	79
B.Leleighten, "Gratitude", Yakima Valley, WA 2015	
Red Blend	19 / 75
Fielding Hills "Tribute", Wahluke Slope, WA 2017	
Amarone	103
Bertani DOCG, Veneto, Italy 2016	
Barolo	78
Silvio Grasso, La Morra, Italy	
Cabernet Sauvignon	12 / 39
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	