

KITCHEN

open nightly until 11:00 p.m.

START & SHARE

- fried brussels sprouts** tossed with bacon, dried chilies, and lemon **9**
- fries** hand-cut, served with kimchi mayo & ranch dipping sauces - *add \$2.00 for our house jalapeno cheese smothered fries, \$2 for bacon, \$1 for sour cream* **6**
- nachos** house jalapeno cheese sauce, roasted poblano & tomatillo salsa, sour cream, pickled fresnos, black beans, cilantro - *add fresh guacamole for \$2, pulled chicken thigh for \$3, carnitas or chorizo for \$4, marinated steak for \$5* **9**
- loaded avocados** three halves, each baked and stuffed with:
- bacon, cheddar**, sour cream, and chives **9**
 - chorizo**, queso fresco, and elotes corn relish **9**
 - lobster**, béchamel, piquillo peppers, and pesto **12**
 - or **one of each** **10**
- hummus** grilled asparagus, pita, feta, tomato, extra virgin olive oil, smoked paprika, pickled egg **10**
- beer knots** fresh bakery pretzels served hot with bacon-gouda dip and house honey mustard - *add a side of warm nutella for \$1* **8**
- quesadilla** melted chihuahua cheese, pickled fresnos, roasted roasted poblano & tomatillo salsa, with your choice of carnitas, marinated steak, chorizo, or chicken - *add chips & guacamole for \$3* **12**
- wings** brined in PBR, sauced with buffalo, coffee barbecue, or teriyaki sesame, served with carrots, celery, and bleu cheese or ranch dressing **10**

SALADS

add pulled chicken for \$3, marinated steak for \$5

- caprese** vine ripened tomatoes, basil pesto, fresh buffalo mozzarella, arugula, balsamic dressing **8**
- arugula & goat cheese** with candied walnuts, chilled roasted beets, balsamic dressing **9**
- house** romaine, cucumber, corn, celery, tomato, pepperoncini, pepperoni, feta, sherry vinaigrette **10**

PUB PIZZAS

10" 16"

available in 10" (gluten-free option available) and extra-sharable 16" sizes

margherita	fresh buffalo mozzarella, basil pesto, house red sauce	10	20
meat wave	mozzarella, italian sausage, pepperoni, spicy house giardiniera, red sauce	12	24
shroom	gorgonzola dolce, mixed wild mushrooms, truffle oil, arugula	12	24
chorizo	spicy mexican sausage, spinach, chihuahua and goat cheese, red sauce	12	24
barbecue	mozzarella, cheddar, bacon, cilantro, caramelized onion, bbq sauce	11	22
summer veg	béchamel, mozzarella, grilled asparagus, cherry tomatoes, black olive	12	24

SANDWICHES

served with hand-cut fries (sub side salad, or fried brussels sprouts for \$2), gluten-free bun available

chicken salad	grilled chicken breast, duke's mayonnaise, apples, celery, & tarragon with arugula and sliced tomato on a fresh croissant	10
atlas burger	angus chuck double stack with american cheese, shredded iceberg lettuce, sliced tomato, raw onion, pickle strips, horseradish mayo on a pretzel bun - <i>add grilled onion or fried egg for \$1, add bacon, avocado, or mixed wild mushrooms for \$2</i>	10
barbecue	choice of slow-cooked pork shoulder or pulled chicken thighs, house coffee bbq sauce, banh mi slaw on a soft pretzel bun	10
quinoa burger	house veggie patty with quinoa, red & black beans, potato, red chilies, corn, carrots, and onions, topped with arugula, tomato, onion, pickle, and lime aoli on a pretzel bun - <i>add your choice of cheese for \$1, add avocado or mixed wild mushrooms for \$2</i>	10
reuben	house braised corned beef, grilled marble rye, sauerkraut, melted swiss, 1000 island	12
steak stack	calabrian chili-marinated NY strip steak with melted swiss, sauteed wild mushrooms and onions, horseradish aoli on a grilled baguette	13

ENTREES

rigatoni bolognese	tubular pasta in a rich meat sauce with tomato, olive oil, and parmesan	12
mac & cheese	béchamel, gruyere, white cheddar, piquillo peppers, tarragon, oyster cracker bread crumbs - <i>add bacon for \$2, steak for \$5, or lobster claw meat for \$6</i>	9
steak caprese	grilled NY strip steak with vine ripe tomatoes, fresh buffalo mozzarella, avocado, balsamic and basil pesto drizzle – <i>add a side of fries for \$3</i>	14