

SMALL/SHAREABLE

FRIED BRUSSELS 14

Brussels sprouts, bacon, parmesan, lemon, crushed red pepper (*GF)

CRISPY TOFU 12

organic tofu from Ithaca Soy, mango gastrique, cashew, jalapeño, scallion, cilantro (*V, GF)

10/14 TOTCHOS (SMALL/LARGE)

tater tots, bacon, cheddar cheese, scallions, jalapeño, lime crema

TOTS CON QUESO 10

signature tots served with house cheese dip

14 CHICKEN BITES

buttermilk-marinated chicken fried to golden brown with house ranch and BBQ sauce

MAC & CHEESE 11

cheddar and smoked gouda mac topped with crispy panko (add BBQ pulled pork, Brussels, bacon, spiced taco beef or crispy tofu \$4)

WARM BREAD BASKET 5/9

Tribeca - Oven baguette with whipped honey butter

SANDWICHES **SERVED WITH TOTS**

13/17 ATLAS BURGER SINGLE/DOUBLE)

14lb patty, American cheese, lettuce, crispy onions, tomato and bacon aioli, grilled sesame seed bun

FRIED CHICKEN SANDWICH 16

buttermilk and herb marinated chicken breast fried to golden brown, lettuce, brioche bun Choice of:

CLASSIC with dill pickles and house-made ranch **SPICY** with jalapeño, spicy pickles and chipotle ranch

BLACK BEAN BURGER 14

house-made vegetarian patty on brioche bun with cheddar, chipotle sour cream, pickled jalapeños, pickled red onion and romaine lettuce (*veg, *contains egg)

15 BBQ PORK SANDWICH

slow-cooked pork shoulder and tossed with sweet and tangy BBQ sauce. topped with citrus slaw and pickled onions

PORTOBELLA MUSHROOM SANDWICH

Balsamic roasted portobella cap topped with roasted red pepper, brie cheese and arugula. Serve'd on a toasted brioche bun with pesto mayonnaise.

Request it Vegan

SIDES

SIDE SALAD 6 SIDE OF TOTS 6

RICE & BEANS 6 SIDE OF FRIES 6

QUESO 4

SOUP/SALAD

WHITE CHICKEN CHILI

7/11 (CUP/BOWL)

tender chicken, white beans, green chilies, lime crema, cilantro chimichurri

VEGAN CURRY

7/11 (CUP/BOWL)

coconut milk, Ithaca Soy tofu, mushroom, bell pepper, onion, basil, lime, topped with toasted cashew and rice (*V)

ATLAS CAESAR

9/15 (SMALL/L ARGE)

traditional romaine Caesar with housemade croutons and shaved parmesan

GARDEN SALAD

(SMALL/L ARGE)

9/15

mixed greens tossed with balsamic vinaigrette, cucumber, grape tomato, carrot, red onion

ADD TO SALADS

7

SHREDDED CHICKEN poached and chilled

FRIED TOFU

MAHI MAHI

FRIED CHICKEN

STEAK seared flank steak buttemilk-marinated and fried

Organic from *Ithaca Soy*

beer-battered and fried **BLACKENED SALMON**

flaked and chilled

SELECT FROM TACOS OR A BOWL

BOWLS

Your choice of protein on a bed of beans & rice, topped with pico de gallo, chilli con queso, lime crema, chimichurri and shredded lettuce.

WO IACOS Served on corn tortillas with side of beans & rice

CARNE ASADA

with corn elote, lime crema, cilantro chimichurri and pickled onions

CARNITAS

with citrus slaw and lime crema

CHICKEN MOLE

with house queso fresco, pickled onion aand fresh cilantro

CALABACITAS

with pico de gallo and chimichurri

BAJA FISH

with pico de gallo, shredded lettuce and chimichurri

BLACKENED SALMON

topped with spicy corn salsa, citrus slaw and lime crema

CHOICE OF PROTEIN:

CARNE ASADA flank steak marinated, spiced & seared 18

CARNITAS

17

slow-cooked pork shoulder

CALABACITAS

16

Squash and zucchini sauteed with onion, pepper, corn, tomato & garlic

CHICKEN MOLE

18

Shredded poached chicken breast in mole sauce

BAJA FISH

BLACKENED SALMON TACOS

18

Beer battered and fried Mahi-Mahi

18

Salmon blackened with Cajun spices and flaked apart