

## Starters

### Burnt Ends GF

Smoked brisket tips smothered in our West BBQ sauce... \$8.95

### Smoked Wings GF

Smoked chicken wings fried and tossed with our house Buffalo or any Atlas BBQ sauce. Served with celery and blue cheese dressing  
6 wings... \$9.95    12 wings... \$17.95

### BBQ Slider Trio

Our house smoked pork, brisket, and chicken served on fresh brioche buns with house made pickles... \$9.95

### BBQ Nachos

Choice of smoked pork or chicken over fresh made tortilla chips topped with a sauce made in house from a blend of cheddar, pepper jack and Monterey Jack cheeses, sour cream, tomatoes, scallions, jalapenos, and our North BBQ sauce... \$10.25

### Fried Pickles

Dill pickle slices beer battered and fried. Served with Chipotle Ranch sauce... \$7.95

### Artichoke Dip

Smoked artichoke hearts, Monterey Jack and Parmesan cheeses, pulled rib meat, West BBQ sauce, and crispy pita chips... \$10.95

## Soups & Salads

### Smoked Tomato Soup

Fresh smoked tomatoes, garlic, onion, and cream... \$4.25

### Daily Soup

### Wisconsin Cobb Salad GF

Chopped greens tossed in chipotle ranch dressing mixed with cheddar and blue cheeses, red onion, hard boiled eggs, tomatoes, avocado, and bacon... \$10.95

### Chopped Salad

Chopped romaine and cabbage tossed in mustard horseradish dressing with Monterey Jack cheese, tomatoes, red onion and bacon... \$10.95

### Caesar Salad

Crisp romaine tossed with Caesar dressing topped with seasoned croutons, anchovies and shredded Parmesan cheese... \$8.95

### Atlas Salad GF

Field greens topped with tomatoes, red onion, julienne carrots and shaved cucumber, with your choice of dressing... \$9.95

Dressings include Chipotle Ranch, Ranch, Thousand Island, Mustard Horseradish (not GF), Blue Cheese, Balsamic Vinaigrette and Caesar

Add pulled pork, pulled chicken, hot link, or brisket... \$2.50  
Add salmon or shrimp... \$10.00

## Seafood

### Grilled BBQ Shrimp GF

Grilled shrimp with Atlas Rub seasoning. Served with cilantro lime yogurt sauce and choice of 2 sides... \$18.95

### Grilled Salmon GF

Salmon fillet grilled and finished with a soy blackberry glaze. Served with choice of 2 sides... \$18.95

## Sides

### Cornbread Muffin

House made sweet corn bread and honey butter... \$2.50

### Atlas Coleslaw GF

Crisp Cabbage, Carrots, celery, peppers and onion in a Vinegar dressing... \$3.25

### Mexican Corn GF

Grilled corn on the cobb with elote, cotija cheese and chili powder... \$2.25 half ear / \$3.95 full ear

### Mac and Cheese

Spiral noodles tossed in a three-cheese sauce topped with bacon and buttered breadcrumbs... \$4.25

### Atlas Fries GF

House cut fries with Atlas Rub Seasoning. Served with Atlas mayo... \$4.25

### Fruit Cup GF

Seasonal fresh cut fruit... \$4.50

### Brussels Sprouts GF

Sauteed with bacon and honey... \$4.95

### Smoked Baked Beans

with chunks of bacon... \$3.95

### Chipotle Potato Salad GF

Sliced fingerling potatoes, Carrots, red pepper, red and green onions in a BBQ chipotle mayo... \$3.95

## BBQ Platters GF

Served with choice of 2 sides

### St. Louis Ribs

Half or full rack... \$17.95/\$26.95

### Baby Back Ribs

Half or full rack... \$17.95/\$26.95

### Smoked Half Chicken

Rubbed with seasoned salt and smoked... \$13.95

### Smoked Hot Links

2 Polish hot links on a bed of house made sauerkraut... \$13.95

Pulled Pork or Chicken... \$13.95

Beef Brisket... \$15.95

## Combo Platters

Choose from Pulled Pork, Pulled Chicken, Beef Brisket, Smoked Hot Links, or a 1/3 rack of ribs (St. Louis or Baby Back)  
Served with choice of 2 sides

### Two is better than One

Any two BBQ meats... \$19.95

### The Trinity

Any three BBQ meats... \$23.95

## Hercules GF

Limited to the availability of all smoked meats. No substitutions please.

BBQ sampler platter of St. Louis and Baby Back ribs, pulled pork, pulled chicken, hot link, and beef brisket... \$28.95

Because we smoke “low and slow,” we may on occasion sell out of certain products. We apologize in advance.

## Q'wiches

Served with Atlas fries

### Pulled Pork

Tender smoked pork piled high on a toasted pretzel bun topped with coleslaw and our South BBQ sauce... \$10.25

### Beef Brisket Reuben

Sliced smoked beef brisket, Thousand Island dressing, Swiss cheese and house made sauerkraut on toasted rye bread... \$12.95

### Pulled Chicken

Tender smoked chicken piled high on a toasted pretzel bun topped with Alabama white sauce... \$10.25

### Beef Brisket

Sliced smoked beef brisket on a pretzel bun...\$11.95

### Banh Mi

Smoked pork belly, arugula, soy garlic aioli and pickled onion mix on French style hoagie... \$11.95

### Ribwich

Pulled rib meat, North Sauce, cheddar cheese and Creamy Coleslaw on toasted pretzel bun... \$11.95

### Cuban

Smoked ham, pulled pork, Swiss cheese, dill pickles, stone ground and yellow mustards, on Ciabatta bread... \$11.95

### Wisconsin Grilled Cheese

Cheddar, Swiss, provolone and pepper jack cheeses melted with bacon and tomato on toasted sourdough bread... \$10.25

## “Smoke Stack It”

Add a half Polish hot link to anything... \$2.50

### Hamburger/Cheeseburger

1/2 lb. beef patty served with lettuce, tomato and red onion on a toasted pretzel bun... \$10.25

Add Cheese \$1.00

Add Bacon \$1.50

Cheddar, Swiss, Provolone, Pepper Jack

### Atlas Burger

1/2 lb. beef patty, North BBQ sauce and pepper jack cheese on a toasted pretzel bun topped with crispy fried onions, lettuce and tomato... \$11.95

### Black Bean Burger

House made vegetarian black bean patty with avocado spread, served with lettuce, tomato and red onion on Ciabatta bread... \$10.95

## Fish Fry Fridays - after 4 p.m.

Beer battered or baked cod, creamy coleslaw, tartar sauce and Atlas fries... \$14.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF = Gluten Free

## House Made Desserts

### Carrot Cake

Traditional style carrot cake with pecans and a rich cream cheese frosting... \$5.95

### Key Lime Pie

Tangy key lime pie with fresh whipped cream in a graham cracker crust... \$5.95

### Mocha Joe GF

Flourless chocolate cake baked in a coffee mug, topped with a vanilla sauce, coffee ice cream, whipped cream, almond cookie and toasted almonds... \$6.95

### Root Beer Cake

Chocolate root beer cake with creamy peanut butter frosting... \$5.95

### Chocolate Chunk Pecan Pie

Traditional pecan pie with rich chocolate chunks and whipped cream... \$5.95



Monday🐾	Tuesday	Wednesday	Thursday🐾	Friday	Saturday	Sunday🐾
\$1.50 Single Bone Ribs	Taco Tuesday	Wacky Mac Wednesday	\$1 Wings 1/2 Price Bottles of Wine	Fish Fry	Smoked Prime Rib	\$1.50 Southern Fried Chicken Wings

🐾 Dine In Only

# Happy Hour 3-6 pm

## \$1 off bar drinks

## 1/2 off appetizers

Dine In Bar Area Only • Monday-Friday

Bourbon 2 oz. pours	Angel's Envy	\$12
	Baker's 7	\$11
	Basil Hayden's 8 yr	\$11
	Booker's	\$18
	Breckenridge Bourbon Whiskey	\$11
	Buffalo Trace	\$8
	Bulleit	\$8
	Central Standard <i>Milwaukee Craft Bourbon</i>	\$10
	Central Standard Cabernet Barrel	\$10
	Colonel EH Taylor Small Batch	\$12
	Clyde Mays	\$9
	Eagle Rare	\$8
	Elijah Craig S.B.	\$8
	Four Roses	\$6
	Four Roses Single Barrel	\$11
	Great Lakes Menomonee Valley	\$17
	Great Lakes Still & Oak	\$6.5
	Henry McKenna	\$8
	High West American Prairie	\$10
	Jefferson's Reserve	\$14
	Jim Beam	\$6
	Jim Beam Double Oak	\$11
	Knob Creek	\$8
	Maker's Mark	\$8
	Maker's Mark 46	\$10
	Maker's Mark Cask Strength	\$14
	Michter's Small Batch	\$12
	New Holland Beer Barrel Bourbon	\$8
	Old Crow	\$6
	Old Grand-Dad 100	\$7
	Rabbit Hole	\$15
	Rebel Yell Small Batch Reserve	\$8
	Town Branch	\$8
	Wild Turkey 81	\$6
	Wild Turkey 101	\$7
	Woodford Reserve Small Batch	\$14

Bottles and Cans		
Craft	3 Sheeps Cashmere Hammer	\$6.5
	Alaskan Amber	\$5
	Blue Moon Belgian White	\$5
	Dark Horse Raspberry Ale	\$5.5
	Finch's Taco Cat Sour	\$5.5
	Founders Porter	\$5.5
	Good City Detail Porter	\$6
	Hacker Pschorr Weisse (500ml)	\$7
	Karben4 Fantasy Factory IPA	\$6
	Kentucky Vanilla Barrel Cream Ale	\$6
	Lake Louie Warped Speed Scotch Ale	\$6
	Lakefront Clean Machine Brut IPA	\$5.5
	Lakefront Fixed Gear American Red IPA	\$5
	Lakefront New Grist 	\$5
	Magic Hat #9 Pale Ale	\$5
	New Belgium Fat Tire	\$5
	New Glarus Two Women Lager	\$5
	O'so Infectious Groove Sour	\$5.5
	Shorts Brewing Huma Lupa Licious IPA	\$6.5
	Third Space Happy Place	\$6
16 oz Cans	Tyranena Rocky Revenge Barrel Aged Brown Ale	\$6
	White Claw Black Cherry	\$5
	Coors Light	\$5
	Guinness Draught	\$6
	Indeed Mexican Honey Lager	\$6
Of course we have	Modello Mexican Lager	\$5
	Pabst Blue Ribbon	\$4
	Bud Light	\$4
	Miller High Life	\$4
	Miller Lite	\$4
Ciders	Miller 64	\$4
	Corona	\$5
	St. Pauli Girl N/A	\$4
	Ace Pineapple Hard Cider 	\$6
	Crispin Cider 	\$6
	Gentry's Rose 	\$5.5
	Magners Pear Cider 	\$6
	Woodchuck Amber Cider 	\$5.5

On Draft	Fulton Batch 300	IPA	Minnesota	7 abv	\$6.5
	<i>This west coast style IPA is built on a base of Pilsner malt and Mosaic Hops. Fruity without being sweet but still has the hoppy bitterness that IPA drinkers enjoy.</i>				
	Weihenstephaner Hefeweissbier	Wheat	Germany	5.4 abv	\$6.5
	<i>From the world's oldest brewery, a Hefeweissbier that is full-bodied with a smooth yeast taste brewed according to centuries-old brewing tradition.</i>				
	Kentucky Bourbon Barrel Ale	English Strong Ale	Kentucky	8.2 abv	\$6.5
	<i>Subtle flavors of vanilla and oak; aged for up to six weeks in freshly decanted bourbon barrels. Pleasantly smooth and robust.</i>				
	Lakefront Riverwest Stein	Amber Lager	Wisconsin	5.7 abv	\$5
	<i>Lakefront's flagship beer, named after the hardworking neighborhood in which the brewery was founded. A balanced maltiness with just a hint of sweetness dominates the flavor, with a crisp hop bite in the finish.</i>				
	New Glarus Spotted Cow	Cream Ale	Wisconsin	4.8 abv	\$5
	<i>Brewed with flaked barley and the finest Wisconsin malts. Expect this ale to be fun, fruity and satisfying. You know you're in Wisconsin when you see the Spotted Cow.</i>				
	3 Floyds Gumballhead	Wheat Beer	Indiana	5.6 abv	\$7
	<i>An American wheat beer with a refreshing, crisp citrus finish that is brewed with boatloads of Amarillo hops.</i>				
	Shiner Bock	Bock	Texas	4.4 abv	\$5
	<i>Brewed with rich roasted barley malt and German specialty hops, this lightly hopped American style dark lager always goes down easy.</i>				
	The Fermentorium Juice Packets	IPA	Wisconsin	6.3 abv	\$6
	<i>This unfiltered IPA is packed with citrus forward hops to make it juicy yet approachable, then aggressively dry hopped with more citrus hops to add an additional layer of fresh citrus and mild piney notes.</i>				
	Ask about our 2 rotating specialty taps and 64oz Growlers				

Cocktails	Silent Whistle
	Myers's Dark and Bacardi rums, orgeat syrup, grenadine, orange juice and fresh lime juice...\$8
	Blue Planet
	Blue UV Vodka, triple sec, fresh lime juice and sour mix...\$8
	Atlas Bloody Mary
	Lots of stuff, but the most important ingredients are Gordon's vodka, Atlas West BBQ Sauce and smoked rib jerky...\$8
	Show me the Berry
	Stoli Raspberry, Lemonade, Mist Twist, and a housemade blueberry mint simple syrup...\$8
	Cucumber Cooler
	Hendricks Gin, Lemonade, and Cucumber Bitters...\$8
Bourbon Cocktails	Kentucky Tini
	Four Roses bourbon, triple sec, lemonade and fresh lemon juice...\$8
	Bourbon Berry Smash
	Bulleit bourbon, amaretto, cranberry juice, housemade blackberry brown sugar simple syrup and fresh lime juice...\$8
	Atlas Manhattan
	Bulleit bourbon, bitters and sweet vermouth, aged in our own oak barrel...\$10
	New York Mule
	Our own Barrel Aged Atlas Manhattan, Cock N Bull Ginger Beer and fresh lime juice...\$10

White Wine	99 Vines	Moscato	\$7	\$31
	Canyon Road	White Zinfandel	\$6	\$28
	Dashwood	Sauvignon Blanc	\$7.5	\$33
	De Loach	Chardonnay	\$7	\$31
	Hayes Ranch	Pinot Grigio	\$7	\$31
	Von Stiehl	Riesling	\$7	\$31
	Freixenet	Sparkling	\$7	
Red Wine	Carmenet	Cabernet Sauvignon	\$7	\$31
	Leaping Horse	Merlot	\$7	\$31
	Lucky Star	Pinot Noir	\$7	\$31
	Serbal	Malbec	\$7.5	\$33
Other Beverages	Fountain Soft Drinks			\$2.5
	Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Sierra Mist, Diet Sierra Mist			
	Coffee and Hot Tea			\$2
	Torke Coffee or Decaffeinated Coffee, Bigelow Tea			
	Brewed Ice Tea			\$2.5
	Point Root Beer, Orange Cream, Black Cherry Soda			\$2.5

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