

## STARTERS

<b>Smoked Tomato Soup</b>	pint	\$8.25
Smoked tomatoes, garlic, onion and cream.	bowl	\$4.55
<b>Brisket Chili</b>	pint	\$11.95
Award-winning smoked beef brisket chili with white beans and cheddar sour cream.	bowl	\$6.25
<b>BBQ Nachos</b>		\$11.95
Choice of chicken, pork, chopped beef brisket or rib meat in our North BBQ sauce over fresh made tortilla chips. Topped with our house cheese sauce of cheddar, pepper jack and Monterey jack cheeses, sour cream, tomatoes, scallions and jalapenos.		
<b>Artichoke Dip</b>		\$10.95
Smoked artichoke hearts, Monterey jack and Parmesan cheeses, pulled rib meat in North BBQ sauce and crispy pita chips.		

## SALAD

<b>Caesar Salad</b>		\$8.95
Crisp Romaine tossed with Caesar dressing topped with seasoned croutons and shredded Parmesan cheese.		
Add pulled pork, pulled chicken or brisket		\$4.00

## Q'WICHES

Served with Atlas fries, pickles and choice of sauce.

<b>Pulled Pork</b>		\$11.95
Tender smoked pork piled high on a toasted pretzel bun, topped with Atlas Coleslaw and our South BBQ sauce.		
<b>Pulled Chicken</b>		\$11.95
Tender smoked chicken piled high on a toasted pretzel bun topped with Alabama White sauce.		
<b>Sliced Beef Brisket</b>		\$12.95
Sliced smoked beef brisket on a pretzel bun.		
<b>Ribwich</b>		\$11.95
Pulled rib meat, our North BBQ sauce, cheddar cheese and creamy coleslaw on toasted pretzel bun.		
<b>Beef Brisket Reuben</b>		\$13.55
Sliced smoked beef brisket, Thousand Island dressing, Swiss cheese and house-made sauerkraut on toasted marble rye bread.		
<b>Chopped Brisket</b>		\$11.95
Chopped smoked beef brisket in our North BBQ Sauce on a pretzel bun.		
<b>Black Bean Burger</b>		\$11.95
House-made vegetarian black bean burger topped with avocado spread, served with lettuce, tomato and red onion on a pretzel bun.		
<b>Wisconsin Grilled Cheese</b>		\$11.95
Cheddar, Swiss, Provolone and pepper jack cheeses melted with bacon and tomato on sourdough bread.		
<b>Pork &amp; Cheese</b>		\$11.95
Smoked pulled pork, blue cheese and caramelized balsamic onions served on sourdough bread.		
<b>Hot Dog</b>		\$7.95
Smoked Hebrew National all beef hot dog.		

## WINGS

Smoked wings fried crisp and tossed with your choice of Buffalo, North, West, East or X Sauce – or why not go naked? Served with celery and blue cheese dressing.

1/2 lb.	choose 1 sauce	\$7.95
1 lb.	choose up to 2 sauces	\$13.95
5 lb.	choose up to 4 sauces	\$65.95

## FISH FRY FRIDAYS available all day

Beer battered cod, creamy coleslaw, tartar sauce and Atlas fries.	\$14.95
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## ATLAS SAUCES

	2 oz.	\$0.45	bottle	\$8.00
<b>North</b>				
Classic style tomato-based BBQ sauce. <b>GF</b>				
<b>East</b>				
Korean style soy and ginger BBQ sauce.				
<b>West</b>				🔥
Classic Texas style tangy BBQ sauce. <b>GF</b>				
<b>South</b>				🔥🔥
Carolina style vinegar BBQ sauce with a touch of heat. <b>GF</b>				
<b>"X"</b>				🔥🔥🔥
Sweet peach and habanero pepper BBQ sauce. <b>GF</b>				

## BBQ **GF**

<b>Pulled Pork</b>	1/2 lb.	\$8.00	1 lb.	\$15.00
<b>Pulled Chicken</b>	1/2 lb.	\$8.00	1 lb.	\$15.00
<b>Sliced Beef Brisket</b>	1/2 lb.	\$11.00	1 lb.	\$20.00
<b>Chopped Brisket</b>	1/2 lb.	\$8.00	1 lb.	\$15.00
<b>Burnt Ends</b>	1/2 lb.	\$9.00	1 lb.	\$17.00
<b>Hot Sausage Links</b>			each	\$6.00
<b>Pork Ribs</b>	2 bones	\$6.00	4 bones	\$12.00
	1/2 rack (6)	\$15.00	full rack (12)	\$24.00

## SIDES

<b>Atlas Coleslaw</b>	1/2 pint	\$4.00
Crisp cabbage, carrots, celery, peppers and onion in a vinegar dressing. <b>GF</b>	pint	\$7.00
<b>Mexican Corn</b>	1/2 pint	\$4.00
Corn kernels with elote, cotija cheese and chili pepper. <b>GF</b>	pint	\$7.00
<b>Mac-n-Cheese</b>	1/2 pint	\$5.00
Spiral noodles tossed in a three-cheese sauce topped with bacon and buttered breadcrumbs.	pint	\$9.00
<b>Brussels Sprouts</b>	1/2 pint	\$6.00
Fresh Brussels sprouts with bacon and honey. <b>GF</b>	pint	\$11.00
<b>Smoked Baked Beans</b>	1/2 pint	\$4.00
Applewood smoked with chunks of bacon.	pint	\$7.00
<b>Atlas Fries</b>		\$4.25
House-cut fries with Atlas rub seasoning. Served with Atlas mayo. <b>GF</b>		
<b>Fresh Potato Chips</b>		\$3.00
House-cut chips seasoned with Atlas rub seasoning. <b>GF</b>		
<b>Cornbread Muffin</b>	single	\$2.50
House-made sweet corn bread muffin with honey butter.	dozen	\$25.00
<b>Pickles</b>	1/2 pint	\$4.00
House-made sweet pickles. <b>GF</b>	pint	\$7.00
<b>Sauerkraut</b>	1/2 pint	\$4.00
House-made sauerkraut. <b>GF</b>	pint	\$7.00
<b>Brioche Slider Bun</b>	single	\$0.75
	dozen	\$8.00
<b>Pretzel Bun</b>	single	\$1.00
	dozen	\$10.00
<b>New England Split Top Roll</b>	single	\$1.00
	dozen	\$10.00
<b>Extra BBQ Sauce</b>	2 oz.	\$0.45
House-made West, South, North, East or X.	bottle	\$8.00

**GF** Gluten-free

## BEVERAGES

<b>Fountain Soft Drinks</b>	16 oz.	\$2.00	24 oz.	\$2.50
Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Sierra Mist, Diet Sierra Mist				
<b>Fresh Brewed Ice Tea</b>	16 oz.	\$2.00	24 oz.	\$2.50



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**www.atlas-bbq.com**

1304 12TH AVE | GRAFTON, WI