

# Carryout & Curbside Pickup Menu

262-618-2181

## Starters

### Burnt Ends <sup>GF</sup>

Smoked brisket tips smothered in our West BBQ sauce... \$9.95

### Smoked Wings <sup>GF</sup>

Smoked whole 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, chicken, or rib meat over fresh made tortilla chips. Topped with our house cheese sauce of cheddar, pepper jack and Monterey Jack cheeses, sour cream, tomatoes, scallions, jalapenos, and our North BBQ sauce... \$11.95

## Soups & Salads

### Smoked Tomato Soup

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

### Wisconsin Cobb Salad <sup>GF</sup>

Chopped greens tossed in chipotle ranch dressing mixed with cheddar and blue cheeses, red onion, hard boiled eggs, tomatoes, avocado, and bacon... \$11.95

### Caesar Salad

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

### Atlas Salad <sup>GF</sup>

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, Blue Cheese, Balsamic Vinaigrette and Caesar

Add pulled pork, pulled chicken, hot link, or brisket... \$3.00

Add salmon or shrimp... \$10.00

## Sides

### Cornbread Muffin

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

### Atlas Coleslaw <sup>GF</sup>

Crisp cabbage, carrots, celery, peppers and onion in a vinegar dressing... \$3.25

### Mexican Corn <sup>GF</sup>

Grilled corn on the cob 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... \$4.95

### Atlas Fries <sup>GF</sup>

House cut fries with Atlas rub seasoning. Served with Atlas mayo... \$4.25

### Fruit Cup <sup>GF</sup>

Seasonal fresh cut fruit... \$4.95

### Brussels Sprouts <sup>GF</sup>

Sauteed with bacon and honey... \$5.25

### Smoked Baked Beans

with chunks of bacon... \$4.25

### Chipotle Potato Salad <sup>GF</sup>

Sliced fingerling potatoes, carrots, red pepper, red and green onions in a BBQ chipotle mayo... \$4.25

## House Made Desserts

### Carrot Cake

Traditional style carrot cake with pecans and a rich cream cheese frosting... \$6.95

### Key Lime Pie

Tangy key lime pie with fresh whipped cream in a graham cracker crust... \$6.95

## For Kids

### Kids Tenders

with french fries... \$5.95

### Kids Burger/Cheeseburger

with french fries... \$6.45

### Soft Drinks

Point Root Beer, Orange Cream, Black Cherry Soda... \$2.00

## BBQ Platters <sup>GF</sup>

Served with choice of 2 sides

### St. Louis Ribs

Half or full rack... \$19.95/\$29.95

### Smoked Hot Links

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

### Baby Back Ribs

Half or full rack... \$19.95/\$29.95

### Pulled Pork or Chicken... \$13.95

Beef Brisket... \$16.95

## 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... \$20.95

### The Trinity

Any three BBQ meats... \$24.95

## Hercules <sup>GF</sup>

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... \$31.95

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... \$11.25

### Beef Brisket Reuben

Sliced smoked beef brisket, Thousand Island dressing, Swiss cheese and house made sauerkraut on toasted rye bread... \$13.45

### Pulled Chicken

Tender smoked chicken piled high on a toasted pretzel bun topped with Alabama white sauce... \$11.25

### Beef Brisket

Sliced smoked beef brisket on a pretzel bun... \$12.95

### Pork -n- Blues Q'wich

Smoked pulled pork, blue cheese, caramelized balsamic onions. Served on grilled sourdough... \$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... \$11.95

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... \$12.95

### Black Bean Burger

House made vegetarian black bean patty with avocado spread, served with lettuce, tomato and red onion on ciabatta bread... \$11.95

## Fish Fry Fridays

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

# Carryout & Curbside Pickup Menu

262-618-2181

## BBQ by the Pound

### Smoked Meats

- Beef Brisket • 17.95 lb
- Pulled Pork • 12.95 lb
- Pulled Chicken • 12.95 lb
- Burnt Ends • 18.95 lb
- Polish Hot Links • 4.50 ea
- Baby Back Ribs • 24.95 ea
- St. Louis Ribs • 24.95 ea

Large BBQ orders may require 24 hours notice.

### Sides

- Atlas Coleslaw • 6.95 lb
- Mac & Cheese • 9.95 lb
- Fresh Fruit • 8.95 lb
- Baked Beans • 6.95 lb
- Chipotle Potato Salad • 7.45 lb
- Brussels Sprouts • 11.95 lb
- Creamy Coleslaw • 6.95 lb
- Mexican Corn • 3.95 ea
- Atlas Salad • 25.00 pan
- Cornbread • 27.00 dz
- Brioche Buns • 10.00 dz
- Pretzel Buns • 18.00 dz

## From the Bar – Why Not? MUST BE 21

### 64 oz. Growlers

\$25 (includes growler)

- |  |                    |           |         |
|--|--------------------|-----------|---------|
| Central Waters Mudpuppy Porter   | Porter             | Wisconsin | 5.5 abv |
| <i>A rich and robust porter with a thick head, chocolate nose, and malty profile.</i>  |                    |           |         |
| Weihenstephaner Hefeweissbier  | Wheat              | Germany   | 5.4 abv |
| <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 |
| <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 |
| <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 |
| <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>  |                    |           |         |
| O'so Infectious Groove   | Sour Ale           | Wisconsin | 4 abv   |
| <i>Kettle-Sour Blonde Ale that is built like a tart Berliner Weisse. This beer is refreshingly tart and ends with a lightly dry finish.</i>  |                    |           |         |
| Shiner Bock  | Bock               | Texas     | 4.4 abv |
| <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 |
| <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>       |                    |           |         |

### Beer & Ciders

\$3

- Alaskan Amber
- Anhanppe Brewing Milk Stout
- Ace Pineapple Cider 
- Blue Moon
- Crispin Cider 
- Kentucky Cream Ale
- Lakefront Hazy Rabbit IPA
- 16 oz. PBR
- Third Space Happy Place
- Tyrannane Rocky's Revenge

 = Gluten Free

### White Wine

- Backpack Snappy White  
8 oz (can) \$5.25
- Ava Grace Pinot Grigio  
12 oz (can) \$7
- Merf Chardonnay  
8 oz (can) \$5.25

### Red Wine

- Backpack Rowdy Red  
8 oz (can) \$5.25
- Wine by Joe Pinot Noir  
12 oz (can) \$7
- Merf Cabernet  
8 oz (can) \$5.25

