

## Starters

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

Smoked brisket tips smothered in our West BBQ sauce... \$7.95

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

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

### BBQ Slider Trio

Our house smoked pork, brisket, and chicken served on fresh brioche buns with house made pickles... \$8.95

### 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... \$8.95

### Fried Pickles

Dill pickle slices beer battered and fried. Served with Chipotle Ranch sauce... \$6.25

### Artichoke Dip

Smoked artichoke hearts, Monterey Jack and Parmesan cheeses, pulled rib meat, West BBQ sauce, and crispy pita chips... \$9.95

## Soups & Salads

### Smoked Tomato Soup

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

### Daily Soup

### 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... \$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 Side Salad <sup>GF</sup>

Field greens topped with tomatoes, red onion, julienne carrots and shaved cucumber, with your choice of dressing... \$5.95

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 <sup>GF</sup>

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

### Grilled Salmon <sup>GF</sup>

Salmon fillet grilled and finished with a soy blackberry glaze. Served with choice of 2 sides... \$17.95

## 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... \$2.95

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

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 bread crumbs... \$4.25

### 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... \$4.50

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

Sauteed with bacon and honey... \$4.95

### Smoked Baked Beans

with chunks of bacon... \$3.25

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

Sliced fingerling potatoes, carrots, red pepper, red and green onions in a BBQ chipotle mayo... \$3.25

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

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 <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... \$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 marble rye bread... \$11.95

### 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... \$10.95

### 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 a toasted herb focaccia bun... \$11.95

### Wisconsin Grilled Cheese

Cheddar, Swiss, provolone and pepper jack cheeses melted with bacon and tomato on toasted sourdough bread... \$9.95

## "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... \$9.95

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... \$11.95

### Black Bean Burger

House made vegetarian black bean patty with avocado spread, served with lettuce, tomato and red onion on a toasted herb focaccia bun... \$10.25

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

Beer battered cod or perch, creamy coleslaw, tartar sauce and Atlas fries

Cod... \$14.95

Perch... \$16.95

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

<sup>GF</sup> = Gluten Free

## House Made Desserts

### Key Lime Pie

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

### Warm Brownie Sundae

Warm brownie with vanilla ice cream, whipped cream, salted caramel and topped with pecans... \$5.95

### Root Beer Cake

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

### Carrot Cake

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

### Smoked Cheesecake

Yeah, we smoked it! ... \$6.95

### Chocolate Chunk Pecan Pie

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

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1/2 Price Wings</b> Dine In Only	<b>Taco Tuesday</b>	<b>Wacky Mac Wednesday</b>	<b>1/2 Price Wings &amp; Bottles of Wine</b> Dine In Only	<b>Fish Fry</b>	<b>Smoked Prime Rib</b>

# Happy Hour 3-6 pm

## \$1 off bar drinks

## 1/2 off appetizers

Dine In Bar Area Only • Monday-Friday

<b>Bourbon 2 oz. pours</b>	Angel's Envy	\$12
	Baker's 7	\$11
	Basil Hayden's 8 yr	\$11
	Blanton's Single Barrel	\$14
	Booker's	\$18
	Breckenridge Bourbon Whiskey	\$11
	Buffalo Trace	\$8
	Bulleit	\$8
	Central Standard <i>Milwaukee Craft Bourbon</i>	\$10
	Colonel EH Taylor Small Batch	\$12
	Clyde Mays	\$9
	Eagle Rare Single Barrel	\$8
	Elijah Craig 12 yr	\$8
	Four Roses	\$6
	Four Roses Single Barrel	\$11
	Great Lakes Menomonee Valley	\$17
	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	

<b>Bottles and Cans</b>		
<b>Craft</b>	3 Sheeps Cashmere Hammer	\$6.5
	Alaskan Amber	\$5
	Bear Republic Racer 5 IPA	\$6.5
	Blue Moon Belgian White	\$5
	Dark Horse Raspberry Ale	\$5.5
	Finch's Plumage IPA	\$5.5
	Finch's Taco Cat Sour	\$5.5
	Founders Porter	\$5.5
	Hacker Pschorr Weisse (500ml)	\$7
	Karben4 Fantasy Factory IPA	\$6
	Lagunitas Aunt Sally Sour	\$6
	Lagunitas IPA	\$5.5
	Lakefront Fixed Gear American Red IPA	\$5
	Lakefront New Grist <b>GF</b>	\$5
	Magic Hat #9 Pale Ale	\$5
	Moose Drool Brown Ale	\$5
	New Belgium Fat Tire	\$5
	New Glarus Two Women Lager	\$5
Oskar Blues Pinner IPA	\$5.5	
Tallgrass Buffalo Sweat Stout	\$5.5	
Two Brothers Pinball Pale Ale	\$6	
<b>16 oz Cans</b>	Coors Light	\$5
	Good City Motto	\$7.5
	Guinness Draught	\$6
	Pabst Blue Ribbon	\$4
	Rolling Rock	\$4
<b>Of course we have</b>	Bud Light	\$4
	Miller High Life	\$4
	Miller Lite	\$4
	Miller 64	\$4
	Corona	\$5
St. Pauli Girl N/A	\$4	
<b>Ciders</b>	Blakes El Chavo <b>GF</b>	\$6
	Blakes Wakefire <b>GF</b>	\$6
	Crispin Cider <b>GF</b>	\$6
	Magners Pear Cider <b>GF</b>	\$6
	Woodchuck Amber Cider <b>GF</b>	\$5.5

<b>On Draft</b>	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>				
Door County Polka King	Porter	Wisconsin	5.3 abv	\$5	
<i>Made with pale chocolate malts and English Fuggle hops, Polka King is smooth and a bit sweet, a perfect stepping stone into the realm of darker beers.</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 Covered Bridge	Golden Ale	Wisconsin	5.3 abv	\$6	
<i>Named after the last remaining covered bridge in Wisconsin which lies only a mile from the brewery; this traditional straw colored ale is cold fermented to make it smooth and clean. The subtle sweetness of this beer is balanced with a very light hop character</i>					

**Ask about our 2 rotating specialty taps and 64oz Growlers**

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

<b>White Wine</b>	99 Vines	Moscato	\$7	\$31	
	Canyon Road	White Zinfandel	\$6	\$25	
	Dashwood	Sauvignon Blanc	\$7.5	\$32	
	De Loach	Chardonnay	\$7	\$31	
	Italico	Pinot Grigio	\$7	\$31	
	Von Stiehl	Riesling	\$7	\$31	
	Freixenet	Sparkling	\$7		
	<b>Red Wine</b>	Carmenet	Cabernet Sauvignon	\$7	\$31
		Lucky Star	Pinot Noir	\$7	\$31
Poizin		Zinfandel	\$8	\$33	
Serbal		Malbec	\$7.5	\$31	
Silver Ridge		Merlot	\$7	\$25	

<b>Other Beverages</b>	<b>Fountain Soft Drinks</b>	\$2.5
	Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, Mountain Dew, Lemonade, Mist Twist, Diet Mist Twist	
	<b>Coffee and Hot Tea</b>	\$2
	Torke Coffee or Decaffeinated Coffee, Bigelow Tea	
	<b>Brewed Ice Tea</b>	\$2.5
	<b>Point Root Beer, Orange Cream, Black Cherry Soda</b>	\$2.5