

Starters

Burnt Ends ^{GF}

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

Smoked Wings ^{GF}

Whole chicken wings fried and tossed with our house Buffalo or any Atlas BBQ sauce. Served with celery and bleu 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 Alabama white sauce... \$6.25

Artichoke Dip

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

Salads

Wisconsin Cobb Salad ^{GF}

Chopped greens tossed in chipotle ranch dressing mixed with cheddar and bleu cheeses, red onion, hard boiled eggs, tomatoes, avocado, and bacon... \$9.95

Chopped Salad

Chopped romaine and cabbage tossed in mustard horseradish dressing with tomatoes, red onion, bacon, and Monterey Jack cheese... \$9.95

Caesar Salad

Crisp romaine tossed with Caesar dressing topped with seasoned croutons, anchovies, and shredded Parmesan cheese... \$7.95

Atlas Side Salad ^{GF}

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), Bleu Cheese, Balsamic Vinaigrette, and Caesar

Add pulled pork, pulled chicken, gyro meat, hot link, or brisket... \$2.50

Soups

Smoked Tomato Soup

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

Daily Soup... \$4.25

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

Entree Platters

Fried Chicken

Seasoned, battered and fried. Served with choice of 2 sides... \$14.95

Smoked Half Chicken ^{GF}

Rubbed with salt and pepper and smoked. Served with choice of 2 sides... \$13.95

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

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

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

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... \$10.95

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

Grilled Pork and Cheese

Tender smoked pulled pork, bleu cheese, and caramelized onions on toasted sourdough bread... \$9.95

Gyro

Smoked traditional gyro meat, onion, tomatoes, and tzatziki yogurt sauce over a warm pita... \$10.95

Cuban

Smoked ham, pulled pork, Swiss cheese, dill pickles, stone ground and yellow mustards, on a toasted herb focaccia bun... \$10.95

Wisconsin Grilled Cheese

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

"Smoke Stack" (add a half hot link)... \$2.50

Hamburger/Cheeseburger

8 oz 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

8 oz beef patty, our 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

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

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 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

Two is better than One
Any two BBQ meats... \$19.95

The Trinity
Any three BBQ meats... \$22.95

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

Sides

Corn Bread

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

Atlas Fries ^{GF}

House cut fries with Atlas Rub Seasoning. Served with Atlas mayo... \$3.25

Atlas Cole Slaw ^{GF}

Crisp cabbage, carrots, celery, peppers, and onion in a vinegar dressing... \$2.95

Fruit Cup ^{GF}

Seasonal fresh cut fruit... \$3.95

Mexican Corn ^{GF}

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

Brussels Sprouts ^{GF}

Sauteed with bacon and honey... \$4.25

Mac and Cheese

Spiral noodles tossed in a three-cheese sauce topped with bacon and buttered breadcrumbs... \$3.25

Smoked Baked Beans

with chunks of bacon... \$3.25

Chipotle Potato Salad ^{GF}

Sliced fingerling potatoes, carrots, red pepper, red and green onions, in a BBQ chipotle mayo... \$2.95

^{GF} = Gluten Free

House Made Desserts

Key Lime Pie

Tangy key lime pie with fresh whipped cream in a graham cracker crust... \$4.95

Chocolate Silk Pie

Smooth chocolate cream pie topped with whipped cream in a chocolate cookie crust... \$4.95

Strawberry Shortcake

Shortcake biscuit, vanilla whipped cream, fresh strawberries, and powdered sugar... \$5.95

Carrot Cake

Traditional style carrot cake with pecans and a rich cream cheese frosting... \$4.95

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
50 Cent Wings Dine In Only	Taco Tuesday	Wacky Mac Wednesday	50 Cent Wings and 1/2 Price Bottles of Wine Dine In Only	Fish Fry	Smoked Prime Rib

Draft Beer Available in 64oz Growlers

Happy Hour 3-6 pm

\$1 off bar drinks
1/2 off appetizers

Bar Area Only • Monday-Friday

Bottles and Cans	
Craft	<ul style="list-style-type: none"> Alaskan Amber \$5 Blue Moon Belgian White \$4.75 Dark Horse Raspberry Ale \$5.5 Dark Horse Thirsty Trout Porter \$6 Hacker Pschorr Weisse 500ml \$7 Innis & Gunn White Oak Wheat 11.2oz \$7 Karben4 Fantasy Factory IPA \$5.75 Lagunitas IPA \$5 Lakefront Fixed Gear American Red IPA \$5 Lakefront New Grist (GF) \$5 Magic Hat #9 Pale Ale \$5 Moose Drool Brown Ale \$5 New Belgium Fat Tire \$5 New Glarus Two Women Lager \$5 Pearl Street D.T.B. Brown Ale \$5 Shiner Bohemian Black Lager \$4.5 Sprecher Pub Brown Ale 16oz \$6
16 oz Cans	<ul style="list-style-type: none"> Bell's Two Hearted Ale IPA \$7 Coors Light \$4.5 Guinness Draught \$6 Pabst Blue Ribbon \$3.5 Potosi Tangerine IPA \$7 Sierra Nevada Torpedo Extra IPA \$6.5
Of course we have	<ul style="list-style-type: none"> Bud Light \$3.75 Miller High Life \$3.75 Miller Lite \$3.75 Miller 64 \$3.75 Corona \$4.5
Ciders	<ul style="list-style-type: none"> Crispin Cider (GF) \$6 Magners Pear Cider (GF) \$6 Woodchuck Amber (GF) \$5.5
N/A	<ul style="list-style-type: none"> Buckler \$4 St. Pauli Girl \$4

Bourbon	<ul style="list-style-type: none"> Angel's Envy \$10 Baker's 7 \$9 Basil Hayden's 8 yr \$9 Blanton's Single Barrel \$11 Breckenridge Bourbon Whiskey \$9 Bulleit \$6 Buffalo Trace \$6 Central Standard Milwaukee Craft Bourbon \$8.5 Eagle Rare Single Barrel \$6 Elijah Craig 12 yr \$7 Four Roses \$5 Four Roses Single Barrel \$8 Henry McKenna \$7 High West American Prairie \$8 Jefferson's Reserve \$11 Jim Beam \$5 Knob Creek \$7 Maker's Mark \$6.5 Maker's Mark 46 \$9 Maker's Mark Cask Strength \$11 Michter's Small Batch \$9.5 New Holland Beer Barrel Bourbon \$7 Old Grand-Dad 100 \$6 Town Branch \$7 Wild Turkey 81 \$5 Wild Turkey 101 \$6 Woodford Reserve \$8
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On Draft	3 Sheeps Baaad Boy	Dark Wheat Ale	Wisconsin	5.5 abv	\$4
	Weihenstephaner Hefeweissbier	Wheat	Germany	5.4 abv	\$6.5
	Kentucky Bourbon Barrel Ale	English Strong Ale	Kentucky	8.2 abv	\$6.5
	Lakefront Riverwest Stein	Amber Lager	Wisconsin	5.7 abv	\$4.5
	New Glarus Spotted Cow	Cream Ale	Wisconsin	4.8 abv	\$4.5
	Point Whole Hog Six Hop	IPA	Wisconsin	8.5 abv	\$6.5
	Shiner Bock	Bock	Texas	4.4 abv	\$5
	Stella Artois	Euro Pale Lager	Belgium	5.0 abv	\$6

Ask about our 2 rotating specialty taps

Cocktails	Silent Whistle	Myers's Dark and Bacardi rums, orgeat syrup, grenadine, orange juice, and lime juice...\$7
	Blue Planet	Blue UV Vodka, triple sec, fresh lime juice, and sour mix...\$7
	Atlas Bloody Mary	Lots of stuff, but the most important ingredients are Gordon's vodka, Atlas West BBQ Sauce, and smoked rib jerky...\$7
	The Popsicle	Bacardi Silver, Stoli Raspberry, grenadine, lemonade, and fresh lime juice...\$7
Bourbon Cocktails	Kentucky Tini	Four Roses bourbon, triple sec, lemonade, and fresh lemon juice...\$7
	Lexi Three	A snifter of Kentucky Bourbon Barrel Ale, a shot of Town Branch Bourbon, and a piece of our smoked rib jerky...\$8
	Kentucky Coffee	Old Grand-Dad Bourbon, Kahlua, coffee, and fresh whipped cream...\$7
	Atlas Manhattan	Bulleit Bourbon, bitters, and sweet vermouth, aged in our own oak barrel...\$9
	New York Mule	Our own Barrel Aged Atlas Manhattan, Cock N Bull Ginger Beer, and fresh lime juice...\$7

White Wine	99 Vines	Moscato	\$6	\$25
	Canyon Road	White Zinfandel	\$5.5	\$22
	Dashwood	Sauvignon Blanc	\$7.5	\$32
	De Loach	Chardonnay	\$6.5	\$27
	Italice	Pinot Grigio	\$6	\$25
	Von Stiehl	Riesling	\$6	\$25
	Freixenet	Sparkling	\$7	\$35
	Saint-Hilaire	Sparkling		\$38

Red Wine	99 Vines	Merlot	\$6	\$25
	Carmenet	Cabernet Sauvignon	\$6.5	\$27
	Haraszthy	Zinfandel	\$7.5	\$31
	Lucky Star	Pinot Noir	\$6.5	\$27
	Serbal	Malbec	\$7.5	\$31
	Greystone	Merlot		\$26
	Maggio Vineyards	Petite Sirah		\$27
	Pezzi King	Zinfandel		\$36
	Rodney Strong	Cabernet Sauvignon		\$33
	Sierra Batuco	Carmenere		\$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