



Order inside OR online via the atlas website If ordering online, make a note that you are seated at a table & we'll call out your name.

Please follow the table rules

- *Mask On When Not Seated at a table.*
- *Customer Bathroom located in the Patio.*
- *Do Not Move Tables or Chairs Please*
- *Bus your own tables, Thanks!*

ATLAS DRINKS

-we use Clover Sonoma milk- -soy, oat, almond milk available-

Coffee \$3.00, \$3.25

French Press -made to order- \$4.25

Espresso \$3.25

-all espresso shots are doubles-

Caffe Americano \$3.25

Espresso Macchiato \$3.50

Cappuccino \$4.25

Latte \$4.75 / \$5.25

Golden Latte \$6.25 / \$6.75

-espresso, turmeric, coconut, ginger and maple-

Moka \$5.00 \$5.50

Hot Chocolate (kids) \$2.75 / \$3.75 / \$4.25

Extra Shot.	\$ 2.00	
Pangea Chai -handmade, spicy, and lightly sweet-	\$4.75 /	\$5.25
Hot Tea -Black, herbal, Green- .	\$3.25	
Stumptown Cold Brew on draft -st ubbies, cartons, and nitro cans available -	\$4.50	
Iced Tea -black or herbal-	\$3.25	
Fresh Orange Juice	\$4.00 /	\$5.00
Bottled Drinks Ginger Brew, Izze Sodas, Italian Soda, Organic Apple Juice, Mexican Coke, IBC Rootbeer Diet Coke , sparkling water	\$3.75	
Ginger Lemonade .	\$2.75	
Dirty Bunny.	\$3.75	
-ginger lemonade with iced tea-	\$3.75	
Lev's Kombucha -on tap, bottle-	\$6.25	

SNACKS

Hummus Platter

\$10.50

hummus with tomatoes, cucumbers, red onions, feta and warm pita bread

Cheese Board

\$10.50

cheddar, Holland gouda and goat cheese served with fig chile chutney, fennel pickles and garlic crostini

Add prosciutto

\$3.50

Bagels

with butter

\$3.00

with natural cream cheese

\$4.25

with house made spreads

\$4.75

chive CC~ sundried tomato CC~ jalapeno CC~ trout CC ~ hummus

Add tomato , red onion, cucumber, or pickled red onion

\$1.00ea

Add avocado

\$2.25

Add bacon, turkey, or ham

\$3.50

Add smoked trout

\$4.50

Trout Bagel smoked trout, cream cheese, tomato & pickled red onion

\$9.95

Spicy Trout Bagel with smoked trout, jalapeno cream cheese, tomato & pickled red onion

\$10.45

Steamed Eggs

on a croissant or bagel

\$5.50

with cheddar

\$6.85

with bacon, turkey, or ham

\$9.35

Udi's Gluten Free Multigrain bread available \$.50

Fresh Fruit

cup

\$3.75

bowl

\$6.95

with organic yogurt

\$8.35

Organic Granola

with organic yogurt

\$8.35

with organic yogurt and fresh fruit

\$9.35

SIDES

Any Side with a sandwich or pizza	\$2.25
A LA CARTE	
Kettle Chips	\$2.25
Cup of Fruit	\$3.75
Mixed Seasonal Lettuces	\$3.50
with shallot red wine vinaigrette	
Rice Noodle Salad*	\$3.50
with sesame dressing, cucumbers, cashews, and toasted sage	
Potato Salad*	\$3.50
with caramelized onions, blue cheese, and toasted pecans	
House Made Soups	
cup	\$3.95
bowl	\$7.25

SANDWICHES

add side for \$2.25 sub UDI's Gluten-Free bread \$0.50

Roast Beef

\$10.00

with horseradish-Dijon mayo, cheddar and watercress on a soft pretzel roll

Grilled Cuban Beef Sandwich

\$11.00

with roast beef on filone with sage tomato sauce, pepper jack, roasted scallions, shallot red wine vinaigrette

Roasted Turkey Breast

\$11.00

on toasted Napa baguette with fig chile chutney, red onions and cheddar cheese

Roasted Chicken Breast

\$11.00

on rosemary roll with blue cheese dressing, house made mayonnaise pickled red onions, swiss chard, toasted pecans

Roast Pork

\$11.50

with prosciutto, emmentaler cheese, Dijon mustard and fennel pickles pressed on a soft filone roll

Smoked Ham

\$11.00

on toasted soft filone with basil pesto, provolone, arugula, tomato and shallot red wine vinaigrette

Turkey, Avocado and Bacon

\$12.95

on toasted multigrain miche with melted gouda, arugula and house made mayonnaise.

Smoked Trout

\$12.95

on toasted multigrain bread with fig chile chutney, arugula, and sesame dressing

Tuna Melt

\$11.00

Tongol tuna with currants and epazote on multigrain miche with holland gouda and citrus mayonnaise

New Roasted Yam

\$10.50

on toasted Napa Valley baguette with crunchy beet relish, garlic olive oil, feta cheese, cilantro, tomatoes, and pickled red onions

Baked Tofu

\$10.50

on toasted multigrain bread with chard, tomato, pickled red onion and ginger vinaigrette.

Golden Beetloaf*

\$11.50

(contains cashews, pine nuts and sunflower seeds)

served warm on soft filone with aged gouda, house made mayonnaise, arugula, red onion, and dijon mustard.

Apples and Cheese

\$9.75

grilled on multigrain miche with pickled apples, sharp cheddar, holland gouda and arugula

Grilled Cheese

\$8.25

on multigrain miche with cheddar and gouda cheeses Add applewood smoked bacon for \$3.50

SALADS

comes with bread or croutons

House Salad \$7.65
seasonal lettuces with cherry tomatoes, red onions, and shallot red wine vinaigrette

Beet Salad* \$ 9.75
roasted beets with seasonal lettuces, feta, pickled red onions, toasted pecans, ginger vinaigrette.

Chicken Goddess Salad \$13.95
seasonal lettuces with chicken breast, avocado, goat cheese and watercress green goddess dressing

Atlas Salad \$12.00
seasonal lettuces with feta, dried figs, kalamata olives, cucumbers, cherry tomatoes and shallot red wine vinaigrette

Add chicken breast \$3.50

Tuna Salad \$12.95

Tongol tuna with currants, herbs and epazote on seasonal lettuces with granny smith apples and shallot red wine vinaigrette

Smoked Trout Salad* \$14.50

smoked trout with seasonal lettuces, red onions, toasted pecans, and roasted garlic blue cheese dressing

Add tofu, feta, goat or blue cheese to any salad for \$2.50

Add smoked trout \$4.50

Add roasted turkey breast, roasted chicken breast, applewood bacon or ham to any salad \$3.50

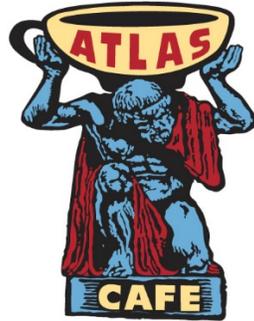
ATLAS PIZZAS

made on a 9" crust "personal size"

Pepperoni Pizza tomato sauce, and mozzarella	\$11 .75	Artisan pepperoni, sage
Pineapple Pepperoni Pizza cilantro jalapeno pesto and mozzarella	\$11.75	Pepperoni fresh pineapple,
Apples and Goat Cheese Pizza sage tomato sauce and fresh basil	\$10.75	Pickled apples, mozzarella,
Spicy Chicken Pizza red onion, feta, mozzarella and cilantro jalapeno pesto* (contains pine nuts and sunflower, seeds)	\$11.75	Roasted chicken breast,
No Cheese Pizza beets, tofu and avocado	\$10 .50	Sage tomato sauce, yams,
Prosciutto Pizza mozzarella, goat cheese, red onions and arugula dressed with shallot red wine vinaigrette	\$11.25	Prosciutto, pesto sauce,
Atlas Pizza and mozzarella cheese Choose your sauce: sage tomato sauce - basil pesto - cilantro jalapeno pesto*	\$8.25	with sauce of your choice

*contains pine nuts and sunflower seeds; pecans;

Add red onions, roasted scallions, kalamata olives	\$1.00
Add arugula, yams or beets	\$1.00
Add baked tofu, feta, goat or blue cheese	\$2.50
Add pepperoni, prosciutto, ham	\$3.50
Add roasted chicken breast, roasted turkey breast	\$3.50
Add smoked trout	\$4.50



BLACK TEA

Teatulia	Tulsi Infusion
Teatulia	Earl Grey
Teatulia	Organic Black
Mighty Leaf	Darjeeling
PG Tips	English Breakfast [^]

[^]Rainforest Alliance Certified

HERBAL TEA

Mighty Leaf	Chamomile Citrus
Mighty Leaf Rooibos	African Nectar
Mighty Leaf Organic	Mint Mélange
Triple Leaf	Ginger

GREEN TEA

Teatulia Organic	Green
Mighty Leaf Organic	Hojicha
Mighty Leaf Spring	Jasmine

ALCOHOLIC BEVERAGES

DRAFT BEER

	\$7
Fort Point Villager IPA	6.3% ABV
Iron Springs [Rotating selection]	
North Coast Scrimshaw Pilsner	4.7% ABV

BOTTLE / CAN

	\$6
Fort Point KSA Kolsch	4.6% ABV
Anchor Steam Beer	4.8% ABV
Crispin Original Hard Cider	5% ABV
Sierra Nevada Pale Ale	5.6% ABV
Woods Beer Co.	
Crusoe IPA	5.2% ABV
Local Honey Ale	6.0% ABV
Freeze Pop IPA	7% ABV

WINE

Veuve du Vernay Brut Rosé, France	\$7.25/26
Ara '18 Sauvignon Blanc, New Zealand	\$8.25/29
Beringer Bros '17 bourbon barrel aged re.	\$8.25/29
Finca El Origen '16 Malbec Argentina.	\$8.25/29
Sangria	\$7.00
Rosé Mimosa w/ fresh OJ	\$8.25