



ATLAS TAVERN

SHARABLES

Not quite lunch, not quite dinner; just quite right for those times in between.

Philly Fries \$9.50

Grilled thin cut ribeye, onions, peppers, and beer cheese sauce on top of our housemade fries

BF Pretzel \$12.50

Huge pretzel with rock salt, house cheese sauce and spicy mustard

Garden Smorgasbord \$12.50

Housemade avocado chimichurri, roasted leek and garlic dip, sun-dried tomato dip, and garden salsa surrounded by chips, naan bread, cauliflower, celery, carrots, and peppers for dipping

Nachos \$11.50 SM \$17.50 LG

Melted cheese blend, lettuce, pico de gallo, sour cream, topped with housemade avocado chimichurri, and choice of beefy chili or salsa. Add Buffalo Chicken, or Buffalo Cauliflower (+\$4 SM, \$5 LG)

Hot Buffalo Chicken Dip \$13.50

Ranch-based buffalo chicken and cheese dip with pretzel, tortilla chips, and veggies for dipping

Bacon Ranch Tater Tots \$8.50

Housemade tater tots filled with bacon and cheddar. Topped with green onions and ranch dressing

Jalapeno Popper Tater Tots \$8.50

Housemade tater tots filled with jalapenos and cheddar cheese and topped with sour cream

Hand Cut Fries \$5.50

Leek Dip with Naan Bread \$6.50

Veggie Plate \$6.50

Carrots, celery, cauliflower, and peppers with ranch dressing

Oreo Cheesecake \$8.50

WINGS

All of the classics along with surprising NEW flavors. Served with celery and housemade bleu cheese or ranch on request.

Unforgettable Traditional Wings

Our multistage cooking produces a wing with crispy skin and juicy flavorful meat. Available in any of our sauces or dry rubs

6 EA	12 EA	18 EA
\$10.50	\$19.50	\$28.50

Legendary Boneless Wings

Chicken tenders hand battered in our proprietary breading designed to stay crisp in any of our sauces or dry rubs

1 1/2 LB	1 LB	1 1/2 LB	2 LB
\$8.50	\$16.50	\$23.50	\$28.50

Best of All \$16.50

Half a pound of boneless wings and half a pound of traditional wings with a side of hand cut fries. Available in any of our sauces or dry rubs. No substitutions, please

Cauliflower Wings \$8.50 SM \$14.50 LG

Fresh cauliflower florets breaded and fried like a boneless wing. Available in any of our sauces or dry rubs

SELECT A SAUCE

Favorites

Hot Garlic
Sweet Chili
Mango Habanero

Dry Rubs

Cajun Blackened
Garlic Parmesan
Mustang Ranch
Seven Pepper

Buffalo

Wimpy
Hot
Burner

BBQ Sauce

Cajun BBQ
Sweet Bourbon BBQ
Kickin' BBQ
Traditional BBQ

Premium Sauces

75¢ Upcharge
Reaper BBQ
Reaper Buffalo

Cocktails
+ Wine



Draft
Beer



f t @ ATLASTAVERN

BURGERS

Burgers are fresh, pasture raised Ohio proud certified angus beef. All are served on a Buckeye Bread Company roll with choice of chips and salsa, seasonal coleslaw, or side salad. Upgrade to hand cut fries, mac and cheese, or a cup of chili for \$2. Add beer cheese and/or bacon or chili to the hand cut fries for an additional \$2 each. All burgers are cooked medium to 145° unless otherwise requested. Any burger, except the Frita Cubana and Oklahoma Smash, can be substituted for with fried or grilled chicken, or the impossible burger (\$4)

Woodford Burger \$15.50

Housemade Woodford bourbon BBQ sauce aged in the same barrels we use to make our Old Fashioned. Topped with bacon, buttermilk onion straws, and cheddar cheese*

Frita Cubana \$15.50

This burger used to be served at baseball games in Cuba before the communist revolution. It is a burger that was almost lost to history! A beef and chorizo grilled patty grilled in a Cuban glaze and topped with Swiss cheese, sweet hot pickles, crispy potatoes, and Cubana burger sauce*

Oklahoma Smash \$15.50

A depression era recipe where in order to stretch rations people stuffed the burger meat with onions. It ended up being delicious! We grill the onions into a smashed patty, topped with American cheese, lettuce, tomato, and thousand island*

Burger (or Sandwich) of the Week \$15.50

Ask your server what our crew has come up with this week*

Greatest of All Time Burger \$15.50

The G.O.A.T features creamy goat cheese, caramelized onions, arugula, and balsamic vinegar sauce*

THE Atlas Tavern Signature Burger \$15.50

Swiss cheese, sauteed onions, and black garlic aioli. Black garlic is a clove roasted for 40 days over a very low temperature. It has a sweet, dense flavor, packed with umami!*

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness. Please let us know about food related allergies!

SALADS

All dressings are housemade- Italian vinaigrette, 1000 island, ranch, chipotle ranch, balsamic vinaigrette, and bleu cheese.

Tavern Chicken Salad \$15.50

Fried or grilled chicken with your choice of sauce or dry rub, topped with bacon, tomato, onion straws, and bleu cheese crumbles on mixed greens with a choice of dressing

Strawberry and Goat Cheese \$12.50

Mixed greens with strawberries, goat cheese, candied pecans, croutons, balsamic vinaigrette. Add fried or grilled chicken for \$4.50

SANDWICHES

Sandwiches are served with choice of chips and salsa, seasonal coleslaw, or side salad. Upgrade to hand-cut fries, mac and cheese, or a cup of chili for \$2. Add beer cheese and/or bacon or chili to the hand cut fries for an additional \$2 each.

Ribeye French Dip \$17.50

Thin-shaved house roast beef topped with sauteed onions, horsey sauce, and Swiss cheese. Served on an Italian loaf with a side of au jus

Grilled Chicken Naan \$15.50

Grilled chicken breast, avocado, cherry tomatoes, chopped onion, arugula, goat cheese, and sun-dried tomato spread on an oven-warmed naan bread

Salt and Vinegar Chip Crusted Cod \$16.50

Fresh cod, sweet hot pickles, Old Bay mayo, lettuce, tomato, American cheese

Apple Butter Chicken Sandwich \$15.50

Fried or grilled chicken breast, brown sugar apple butter, bacon, muenster, and onion on a hearty roll

Tavern Grilled Cheese \$9.50

A muenster and sourdough grilled cheese sandwich. Add either chicken tenders or fried cauliflower on the sandwich with choice of sauce (\$5)

Steak Bomb \$17.50

Shaved ribeye, grilled peppers and onions, muenster cheese, and rosemary aioli

Italian Beef \$17.50

Thin-sliced ribeye topped with Chicago's famous giardiniera and provolone cheese on a hoagie roll with a side of au jus

Ranch Hand Crispy Chicken Sandwich \$15.50

Ranch-seasoned crispy chicken breast, topped with buttermilk onion straws, swiss cheese, bacon, lettuce, tomato, and house ranch dressing

Shrimp Salad Lettuce Wraps \$16.50

Creamy Old Bay shrimp salad served in romaine leaves

Cup of Chili \$6.50

Topped with cheese and served with chips

ATLAS TAVERN

THE POINTE AT POLARIS

8944 Lyra Drive, Columbus, OH 43240

A Sagas Group Restaurant

General Manager, Colin Gentry

Assistant General Manager, Peter Nelson

atlastavern.com

