



ATLAS TAVERN

WORLD'S GREATEST 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 30 sauces or dry rubs

1 LB	2 LB	3 LB	4 LB
\$9	\$17	\$25	\$32

Legendary Boneless Wings

Chicken tenders hand battered in our proprietary breading designed to stay crisp in any of our 30 sauces or dry rubs

1/2 LB	1 LB	1 1/2 LB	2 LB	4 LB
\$7	\$13.50	\$18.50	\$24	\$42

Best of All \$13

Half a pound of boneless wings and a half a pound of traditional wings with a side of waffle fries. No substitutions, please

Cauliflower Wings \$7 SM \$12 MD \$16 LG

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

SELECT A SAUCE

Teriyaki	🔥 Buffalo 1 / 2 / 3 / 4 / 5
Cajun Teriyaki	BBQ Sauce
Spicy Teriyaki	Bourbon & Brown Sugar BBQ
Srirachiaki	Cajun BBQ
Traditional Glaze	Citrus Chipotle BBQ
Favorites	Gold BBQ
Honey Mustard	Honey BBQ
Honey Habanero	Kickin' BBQ
Hot Garlic	Sriracha BBQ
Louisiana Sweet Heat	Traditional BBQ
Sweet Chili	Dry Rubs
Melt-Your-Face-Off	Cajun Blackened
75¢ Upcharge	Garlic Parmesan
Reaperaki	Jamaican Jerk
Reaper BBQ	Lemon Pepper
Reaper Buffalo	Mesquite
	Mustang Ranch
	Seven Pepper

Join us at the bar OR call for carryout and catering!

ATLAS TAVERN

THE POINTE AT POLARIS
8944 Lyra Drive, Columbus, OH 43240

614-468-1906

BURGERS + CHICKEN

All fresh burgers are served on a Lucky Cat Bakery roll with choice of chips, waffle fries, chipotle lime slaw, Mexican street corn salad, fresh grilled veggies, side green salad, or chips and salsa. All burgers are cooked medium to 145° unless otherwise requested. Any item can be made as a fried or grilled chicken sandwich instead.

The Classic \$10

Local Ohio Beef brisket blend, topped with lettuce, tomato, muenster cheese, mayonnaise, ketchup, and dill pickles

Bulleit Burger \$12

Housemade Bulleit Bourbon BBQ sauce aged in the same barrels we use to make our Old Fashioned. This burger is also topped with bacon, smoked cheddar cheese, and buttermilk onion straws

The Ranch Hand \$12

Ranch seasoned burger or chicken, topped with bacon, Swiss cheese, buttermilk onion straws, house ranch dressing, lettuce, and tomato

Bourbon Bacon Jam \$12

A burger or chicken sandwich packed with layers of flavor. Housemade bourbon bacon jam, topped with smoked gouda cheese and lettuce

Signature Black Garlic Burger \$12

Swiss cheese, sautéed onions, mushrooms, 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!

California Veggie Burger \$11

Housemade sweet potato and black bean patty topped with pepper jack cheese, avocado chimichurri, onion, lettuce, and tomato. Also available on any of the sandwiches above

BUILD YOUR OWN

Add buttermilk onion straws or caramelized onions, any sauce or dry rub, avocado chimichurri, pickled onions	\$0.50
Add muenster, Swiss, gouda, smoked cheddar, pepper jack, or bleu cheese crumbles	75¢
Add bacon or fried egg	\$1.50
Add lettuce, tomato, sweet pickles, thousand island, mayonnaise, mustard, or raw onions	FREE

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

SANDWICHES

Served with choice of chips, waffle fries, chipotle lime slaw, Mexican street corn salad, fresh grilled veggies, side green salad, or chips and salsa.

French Dip Au Jus \$12

Thin shaved prime rib topped with caramelized onions and Swiss cheese. Served on a crusty baguette

Southern Fried Chicken \$12

Buttermilk fried chicken, creamy slaw, sweet pickles, and bourbon bacon jam on a hearty bun

Steak Bomb \$13

Shaved prime rib, caramelized onions, roasted red peppers, muenster cheese, and rosemary aioli on a hearty hero bun

Steak Tip Sandwich \$13

Cubed sirloin steak marinated in BBQ sauce. Grilled with onions, and Swiss cheese, and piled high on a hoagie roll

Shrimp Po Boy \$12

Cajun fried shrimp, roasted corn and tomato tartar sauce, lettuce, tomato and dill pickle on a hearty sub roll

Apple Butter Chicken Sandwich \$11

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

Tavern Grilled Cheese \$8

A muenster and brioche grilled cheese sandwich. Add either chicken tenders or fried cauliflower on the sandwich with choice of sauce (\$2)

Black Garlic Veggie Cheesesteak \$10

Grilled zucchini, summer squash, mushrooms, bell peppers, cauliflower, and red onion smothered with pepper jack cheese, and piled high on a hoagie roll with black garlic aioli

Hot Buffalo Chicken Sandwich \$11

Buttermilk fried chicken, spicy buffalo sauce, bleu cheese crumbles, lettuce, and tomato served on a Lucky Cat hearty bun

Blackened Catfish and Chipotle Lime Slaw \$12

Pan blackened catfish filet topped with zesty housemade chipotle lime slaw on a hoagie roll

Chicken Salad Sandwich \$11

Housemade grape and walnut chicken salad, crisp romaine, served on sourdough bread

SHAREABLES

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

MONSTER POTATO SKINS

Giant russet potatoes, hollowed out, crisped, piled high with fillings

Traditional Bacon & Cheddar \$9

Buffalo Chicken, Chopped Celery \$10 and Bleu Cheese Crumbles

Bacon Ranch Fries \$8

Waffle fries tossed in ranch seasoning topped with melted cheese, bacon and ranch dressing

Hot Buffalo Chicken Dip \$11

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

Garden Smorgasbord \$12

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

Nachos \$9 SM \$12 LG \$17 Stupidly Large

Melted cheese blend, lettuce, pico de gallo, sour cream, topped with housemade avocado chimichurri, and choice of beefy chili, salsa or Mexican street corn salad. Add Buffalo chicken (\$2 SM, \$2 LG, \$5 STUPID)

Ploughman's Lunch \$13

A board of sliced cured meats featuring selections from North Country Charcuterie in Columbus, fresh mozzarella, smoked gouda and cheddar cheeses, spicy pickled green beans, Dusseldorf mustard, apple butter, and a warm baguette

BAR FAVORITES

Pork Cracklins \$5

House fried pork rinds with fresh lime. Try it with any of our dry rubs!

Chips and Dip \$5

House fried potato chips with roasted garlic and leek dip

Tortilla Chips and Garden Salsa \$5

Sweet and Savory Bar Nuts \$4

House roasted mixed nuts

Reuben Slider \$4 EA

Corned beef, sauerkraut, thousand island, and Swiss cheese served on a brioche slider bun

SOUPS + SALADS

All dressings are housemade- bleu cheese, ranch, chipotle ranch, thousand island, spicy Italian vinaigrette, honey mustard, balsamic vinaigrette, and raspberry vinaigrette

Chicken Salad Cobb \$12

Housemade chicken salad served with bacon crumbles, Swiss cheese, tomato, onion straws, on mixed greens with choice of dressing

Tavern Chicken Salad \$12

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

Vegetarian Italian Chop Salad \$10

Mixed greens chopped with radicchio, red onion, celery, tomatoes, pepperoncini, sun-dried tomatoes, chickpeas, and fresh mozzarella cheese, tossed in spicy Italian vinaigrette

Grilled Steak and Asparagus Salad \$13

Grilled sirloin tips and asparagus on a bed of spinach and romaine, red onions, bleu cheese crumbles, cherry tomatoes, croutons, and a side of balsamic vinaigrette

Southwest Chop Salad \$12

Mixed greens tossed with chipotle ranch dressing, onions, tomatoes, jalapeños, roasted corn, red and green peppers, Cojita cheese and lime zest. Topped with tortilla strips and your choice of fried or grilled chicken

Blueberry and Walnut Salad \$10

Blueberries, walnuts, red onion, fresh mozzarella, spinach and romaine tossed in raspberry vinaigrette

Add Fried or Grilled Chicken (\$3) or Bacon (\$2)

Beefy Chili \$4

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