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A Kiss from Aphrodite

The Goddess of Love and Beauty!

Flirty & bold, this pink Reposado powerhouse blends prickly pear sweetness with a citrusy kick. it's a total vibe.

Apollo's Arrow

The God of Music and Vibes!

Classic cherry cola Old Fashion with a boozy twist. Smooth, sweet, & edgy, it's garnished with gummy treats for a playful punch.

Golden Fleece

An epic symbol of adventure and triumph. The Ultimate Treasure!

Rich apple & citrus flavors wrapped in luxury, with D'usse at the core. Gold dust inside? Perfection

Blood of Zeus

Become a God!

Bright, bold, & citrus-packed, this gin cocktail is a zesty mix of blood orange and orange liqueur. A dried orange garnish keeps it fresh.

Cupid's Heartbreak

Playful yet dangerous, Cupid is the god of love who doesn't miss his mark!

Strawberry & lemon make for a dangerously sweet mix, topped with prosecco for bubbles with bite. Garnished with baby's breath—it's deceptively innocent.

Greek Goddess

A divine sip worthy of a Goddess!

Lychee, lime, & Vodka come together for a clean, refreshing sip that's as smooth as it is chic. Garnished with lychee for that understated glam.

The Muse

Inspiration in a glass, crafted for brilliance!

Blackberry & lime bring the flavor, Bourbon ginger ale brings the fizz. Topped with a lime and blackberry garnish, it's your new go-to.

Athens Sour

A bold burst of flavor, straight from the heart of Greece!

Vanilla Crown Royal meets cranberry with a splash of amaretto for a smooth, tangy hit. A bourbon cherry on top seals the deal.

The Siren Song

Irresistibly alluring drink that will make you sing!

Deep, rich coffee vibes meet pecan & Reposado for a cocktail that's as smooth as it is seductive. Topped with coffee beans for extra edge.

Santorini Sunset

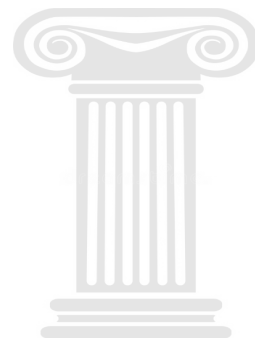
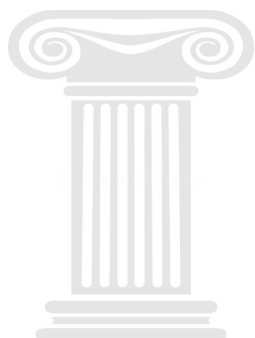
A vibrant glow in every sip, inspired by paradise!

Tequila, orange, & mango collide in a drink that's all about the bold tropical flavors. Finished with a Tajin stripe for a spicy kick

Mykonos Breeze

As cool and refreshing as the Greek coast!

Tropical vibes in a shot glass. Rum, pineapple, and coconut crème with a touch of blue curacao for that island aesthetic.



ATLAS

Olympian Starters

Fuel your night like a True
Champion!

Caesar

Chopped Romaine, Croutons, Parmesan
& House Made Caesar Dressing

12

Corn Ribs

Cajun Spices, Butter & Parmesan

13

Southwest Egg Rolls

Chicken, Black Beans, Corn, Onion, Cilantro
with Avocado Ranch

12

2 Fried Chicken Taco

Chipotle Crema, Queso Fresco & Slaw

12

2 Blackened Shrimp & Pineapple Taco

Onions & Cilantro on a Flour Tortilla

13

2 Filet Mignon Taco

Roasted Tomato / Tomatillo Salsa, Queso
Fresco, Onions & Cilantro on a Flour Tortilla

13

3 Wagyu Sliders

American Cheese, Special Atlas Sauce &
Grilled Onions on a House Made Bun

16

3 Nashville Chicken Sliders

Pickles & Slaw on a House Made Bun

15

Seasoned Fries

Served with Truffle Aioli

10

Zeus' Table

The Ruler of the Gods!

Cajun Fettuccine Pasta

Spicy Cajun Cream, Chicken &
Shrimp

24

Steak Bites

Filet Mignon with Mashed Potatoes, Fried
Asparagus & Shallot Garlic Gravy

35

Fried Salmon Nuggets

Served with Dirty Rice, Asparagus & Shrimp
Bisque Sauce

28

Asian Lamb Lollipops

Served with Garlic Noodles

39

Pan's Pizza's

The God of Rustic Foods!

16

Margherita

Fresh Mozzarella, Tomato Sauce & Fresh Basil

Veggie Pizza

Roasted Peppers, Feta, Tomato Sauce
& Balsamic Glaze Drizzle

Pepperoni & Spicy Honey

With House Made Spicy Honey

BBQ Chicken

Mozzarella, Red Onion & BBQ Sauce

Chicken and Pesto

Mozzarella, Parmesan & Basil Pesto

Ares' Wings

The God of War!

6/12 12/18

Celery, Carrots, Buttermilk Ranch

Apricot-Habanero / Honey BBQ / Chipotle Maple / Frank's

Dry Rub: Lemon Pepper / Cajun / Ranch-Cajun

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

A CUSTOMARY GRATUITY OF 19% WILL BE ADDED TO ALL CHECKS, ADDITIONAL TIPPING WHILE APPRECIATED IS NOT REQUIRED