

CHEESE

Cheese \$6 each
(quince paste, bing cherries, nuts)

Mt. Tam - Cowgirl Creamery
cow, soft

Blue – Point Reyes Farmstead Cheese Co.
cow, soft

Midnight Moon – Cypress Grove Chevre
goat, semi-firm

Toma – Point Reyes Farmstead Cheese Co.
cow, semi-firm

Bandage Wrapped Cheddar – Fiscalini Farmstead Cheese Co.
cow, firm

Goat Gouda – Daphne’s Creamery
goat, firm

CHARCUTERIE

Charcuterie \$6 each
(burgundy & dijon mustards, caperberries)

Prosciutto Americano

Soppressata

Hot Coppa

Finocchiona

Ghost Chili

Guanciale

Saucisson Sec

RAW SIDES

Ahi Poke 9
fresh ahi tuna, sesame-soy marinade, spicy seasonings

Ceviche 9
corvino sea bass, tomatillo salsa, avocado & pickled peppers

PICKLES, OLIVES & STUFF

Bacon Deviled Eggs 5
(2 per order)

Savory Mixed Nuts 5

Pickle Plate 5
(dill and butter chips)

Castelvetrano Olives 5
(pitted)

Provencale Olives 5
(pitted)

Tremiti de Bitetto Olives 5
(unpitted)

SALADS

Wedge Salad 9
iceberg lettuce, tomatoes, radishes, scallions, bacon and blue cheese dressing

Winter Chopped Salas 9
savoy cabbage, kale, parmesan cheese, walnuts, cranberries and walnut citrus vinaigrette

ATLAS TAP ROOM

SOMA location serving a wide
selection of beer and wines

Specializing in great California craft beer
and wine on tap along with some social
plates to please all

Available for private parties and events

Hours

Monday-Friday	4am-11pm
Saturday	4pm-11pm
Sunday	Closed
Happy Hours	4pm-6pm

606 Mission Street

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Phone 415-872-9278

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ATLAS TAP ROOM

Food Menu

SIP, NIBBLE, EXPLORE