



Founded by Aaron Burks in 1997, Atomic Ale Brewpub & Eatery is the Tri-Cities' first brewpub. We feature a distinctive menu cooked in the Tri-Cities' original wood-fired oven to complement our fresh, full-flavored handcrafted ales. Set in an atmosphere that reflects the rich history of the Mid-Columbia basin and the Hanford Site, we work hard to provide an exceptional dining experience.

The Mid-Columbia was home to hearty families, who lived and worked in the small towns of Richland, White Bluffs, Hanford, Pasco, and Kennewick in the early 1900s. These pioneers laid the groundwork for the rich agricultural heritage of the region. The United States entered World War II in 1941; and promises of high wages, free railway tickets and (probably) exaggerated visions of mountain scenery drew thousands of workers to Richland. Crews worked around the clock to build the Hanford Nuclear Reservation starting in 1943. Hanford is the site of the world's first operating plutonium reactor.

The women's barracks were located across the street from the building that you are in now. After the war ended and the barracks were leveled, an A&W drive-in was built here, complete with roller skating servers. Rumor has it that one of those servers was actress and Playboy centerfold Sharon Tate. The A&W eventually gave way to a Chinese restaurant or two, but now it is our turn to add to the history of this great location. We are proud of the history of this area and we celebrate the men and women who lived and worked here. Please browse through our dining room and hallway to see our historical photos.

Our handcrafted ales were born out of Aaron's passion for the fine microbrews of the Northwest. Having been an aficionado (or at least a consumer) of all beer styles since his college days, Aaron continued to hone his taste buds on a world tour, sampling beers in twenty of the twenty-one countries he visited (Vatican City has no beer). After brewing beer at home and visiting and training at brewpubs throughout the Northwest, the result of his efforts can be tasted here today. Over the years, Aaron has enlisted the help of several part-time brewers. This eclectic group (an auditor, an engineer, a chemist, and a hippie) has created new beers and added their unique talents to the brewing tapestry at Atomic Ale. We invite you to sample our beers as well as tour the brewhaus. Ask your server if a brewer is available for a tour.

We believe that dining should be a social experience; therefore, in place of televisions, table games are available. Just ask your server for a selection or help yourself.

We also encourage you to visit our sister establishment, Monterosso's Italian Restaurant, located across the street from the brewpub. Situated in a 1947 Northern Pacific Pullman dining car rescued from a scrap yard in Minneapolis/St Paul and relocated to the Tri-Cities, the train car originally housed a tailor's shop in its current location. The diner has since been restored to recreate the elegance of original diners complete with tapestry drapes, beautiful stained glass, and fine food. We hope you visit soon.

Atomic Ale Brewpub & Eatery – Scientific Proof that Flavor still Exists!

Appetizers

Chicken Satay – Two skewers of sliced chicken breast over orzo pasta, topped with a spicy Thai peanut sauce. Served with a side of our Mediterranean salad. 6.95

Hot Artichoke, Crab, and Red Onion Dip – Served with Honey Wheat Rolls. 9.50

Atomic Giant Soft Pretzel – Hand-made, shaped like an atom and served with Ingelhoff stone ground mustard and/or basil pesto. Or try it “Nuclear Style” with our own nuclear butter and blue cheese dressing. 3.50

Cheese Quesadilla – Two flour tortillas filled with Cheddar & Jack cheese and a sprinkle of fresh cilantro. Served with homemade black bean salad, sour cream and Kalle’s salsa 5.95. Add chicken for 1.50. Add shrimp for \$2.00.

Desert Quesadilla – For something special, we heat the black bean salad and BBQ sauce inside our cheese quesadilla. 5.95 Add chicken for 1.50

Chips and Salsa – Tortilla chips with Kalle’s Salsa. 3.50

Atomic Chicken Skewers – Four skewers with your choice of BBQ, Spicy Thai Peanut or our House Nuclear Hot Sauce. Served with celery sticks & blue cheese dressing. 7.95

Bratwurst Bites – Bites of Johnsonville beer bratwurst braised in our Atomic Amber Ale with Washington State red delicious apples. 5.95 Add Sauerkraut for 50 cents.

Pasta & Sandwiches

Our pasta and sandwiches are served with a cup of soup or a small house salad. Upgrade to a special salad for 1.00.

Pasta

Tortellini Oreste – From *Monterosso’s Italian Restaurant*, across the street. Three-cheese tortellini, gently tossed with walnuts and sun-dried tomatoes in a creamy pesto sauce. Served with a Honey Wheat Roll. 9.95

Pasta Special – A generous portion of fresh pasta created daily. Served with a Honey Wheat Roll. Ask your server or check the chalkboard. (Available until 5:00 p.m.) Price varies.

Sandwiches

Sandwich Special – With the freshest ingredients. Ask your server or check the chalkboard. Price varies.

Atomic Grinder – Karen brought this great sandwich from New England. A heated version of the old standard: pepperoni, Canadian bacon, Mozzarella and Smoked Provolone with garlic and tomato sauce. Topped with romaine lettuce, red onion and fresh Roma tomatoes. 8.50

Veggie – Our sandwich roll with olive oil, garlic, red bell pepper, cucumbers, Portabella mushrooms, bean sprouts, spinach, Mozzarella and red wine vinegar. 7.50

Bratwurst – A butterflied Burks’ Beer-braised Bratwurst with fresh spinach, red onion and garlic oil. 7.95 Add sauerkraut for 50 cents

Chicken Pesto – A tender chicken breast with lettuce, fresh Roma tomatoes and our pesto mayonnaise. 8.50

Teriyaki - Tender teriyaki marinated chicken breast served on a garlic hoagie roll with Swiss cheese, lettuce & pineapple. 8.50

Soups & Salads

Soup & Salad Combination – Receive 1.00 off any soup and salad combination as a meal. Add a roll for 50 cents.

Homemade Soups

Large Cup 3.95 Large bowl 5.95

Atomic Ale’d Red Potato Soup – Dave’s own recipe: thin sliced red potatoes, Canadian bacon, chopped onion and a hint of thyme. A rich, creamy soup made with our Half-Life Hefeweizen.

Daily Soup Special – We’re famous for our delicious homemade soups. No cans, mixes or frozen packages here! Created daily to suit the mood, the weather or the season! Ask your server or check the chalkboard for today’s special.

Salads

Add chicken breast 1.95

Add shrimp to small salad 2.00 or to large salad 3.00

Caesar Salad – Crisp romaine lettuce, Parmesan, croutons and a splash of carrots tossed with a traditional Caesar vinaigrette. Small 3.95 Large 6.95

Spinach Salad – Fresh spinach, sliced red onion, Parmesan and Roma tomatoes with a hot bacon vinaigrette and real bacon bits. Small 4.50 Large 6.95

Desert Black Bean Salad – Black beans, diced tomatoes, scallions, Feta and fresh cilantro with a balsamic vinaigrette and a hint of crushed red pepper. Small 4.50 Large 6.95

Mediterranean Salad – Sliced fresh Roma tomatoes, cucumbers and red onion tossed with Feta cheese, red and white wine vinegars and a touch of olive oil. Small 4.50 Large 6.95

House Salad – Romaine, Roma tomatoes, cucumbers, carrots, sliced red onion & Parmesan. Great with our own Atomic Amber dressing. Small 3.95 Large 5.95

Desserts

Plutonium Porter Chocolate Containment Cake - A triple chocolate cake with our Plutonium Porter in the cake, frosting and the chocolate sauce we drizzle over the top. Served with vanilla ice cream. 4.75

Berry Cobbler – A scrumptious, homemade blackberry cobbler baked golden brown. Served with vanilla ice cream. 4.75

B-Reactor Brownie – An extra large, triangular shaped, homemade brownie. Served with ice cream and Plutonium Porter chocolate sauce. 4.50

A&W Root Beer Float – Served in an authentic A&W mug to celebrate the history of our building. 3.50

Ice Cream – Two scoops of vanilla ice cream served with your choice of Blackberry or our Plutonium Porter chocolate sauce. 2.95

Brownie Bite with Ice Cream – Lunch Only (until 5:00 pm). No need to feel guilty with this small bite of our B-Reactor Brownie served with a small scoop of ice cream and a drizzle of our Plutonium Porter chocolate sauce. Only 1.00!

Brewpub Specialties

All Brewpub Specialties are served with your choice of soup or house salad. Upgrade to a special salad for 1.00.

Dinner Special – Ask about our daily dinner special. Price varies.

Fresh Roasted Vegetables – Red bell peppers, red onion, mushrooms, spinach, zucchini, broccoli, fresh basil and garlic, are roasted with our beer butter and white wine. Served with a side of Atomic spuds. 10.95

Lemon Pepper Chicken – Two oven roasted chicken breasts, lightly seasoned with lemon pepper herb spread and served with Atomic Spuds and a side of vegetables. 13.50

Teriyaki Chicken – Two chicken breasts, marinated in our own special teriyaki sauce and served with Atomic spuds and a side of vegetables. 13.50

Lemon Pepper Prawns – Eight prawns, oven roasted with fresh mushrooms, red bell peppers and red onions in a lemon pepper herb sauce. Served with Atomic spuds and a side of vegetables. 14.95

Pork Capicola – Twin pork tenderloins, roasted with Italian seasoning and topped with Capicola ham, Smoked Provolone and a lemon chardonnay garlic cream sauce. Served with Atomic spuds and a side of vegetables. 13.95

Burks' Beer Braised Bratwurst – Two Johnsonville beer bratwursts, braised in our Atomic Amber ale with bites of fresh apples. Served with a side of Atomic spuds. 12.95
Add sauerkraut for 50 cents

Wood-Fired Gourmet Pizza

Our pizzas are thin crust - approximately 12 inches in diameter - are hand tossed and baked in a wood-fired oven. Yummy!

Specialty Pizza

Atomic Red – Tomato Sauce, Mozzarella, pepperoni, sausage, red bell pepper, red onion, crushed red pepper flakes, and sliced jalapeno peppers. 14.95

The Godfather – Tomato sauce, Mozzarella, pepperoni, sausage, mushrooms, black olives, a dash of crushed red pepper flakes, and parsley. 14.95

Four Kings – The meat lovers' favorite! Tomato sauce, Mozzarella, pepperoni, sausage, bratwurst and Canadian bacon. 14.95

Shrimp Pesto – Pesto sauce, Mozzarella, fresh spinach, jumbo shrimp, and sun-dried tomatoes. 15.95

Positron Pineapple – Tomato Sauce, Mozzarella, parsley, Canadian bacon, and pineapple. 12.95

The Wanderer – Oil, garlic, thyme, Mozzarella, Canadian bacon, sausage, black olives, and jalapenos. 14.50

Bangkok Chicken – Spicy Thai peanut sauce, Mozzarella, chicken, scallions, fresh cilantro, shredded carrots, bean sprouts, and peanuts. 15.50

Barbecue Chicken – Smokey barbecue sauce, Mozzarella, chicken, fresh cilantro and red onion topped with Smoked Gouda. 14.50

Barcelona – Pesto sauce, Mozzarella, fresh spinach, chicken, artichoke hearts, and sun-dried tomatoes. 15.95

Caribbean Jerk – Red sauce, garlic, jerk spice, Mozzarella, pepperoni, fajita chicken, mushrooms, and scallions. A taste of Jamaica - Ya Mon! 14.95

Cordon Blue – Blue cheese sauce, Mozzarella, Swiss cheese, chicken, canadian bacon, mushrooms and scallions topped with blue cheese crumbles. 15.95

Black & Blue – Blue cheese sauce, mozzarella, blackened seasoning, chicken, pepperoni, black olives and green onions topped with blue cheese crumbles. 15.95

Pizza Specials

Lunch Pizza – Lunch only (until 5:00 pm). Two slices of our daily pizza special. 3.75 Served with a cup of soup or a small house salad. 6.95 Upgrade to a small Black Bean, Mediterranean, Caesar or Spinach salad for 1.00.

Daily Pizza Special – A tasty pizza created daily by our imaginative cooks! Ask your server or check the chalkboard. Price varies.

Veggie Pizza

The Ultimate Veggie – Tomato sauce, garlic, Mozzarella, oregano, mushrooms, artichoke hearts, roasted red bell pepper, red onion, sun-dried tomatoes, Cheddar, Smoked Provolone and a dash of crushed red pepper. 14.95

Portabella Road – A mushroom lover's dream. Mushroom garlic cream sauce, Mozzarella, white mushrooms, thick slices of Portabella mushrooms, scallions and Parmesan cheese. 13.95

Merriwether – Tomato Sauce, Mozzarella, fresh Roma tomatoes, and fresh basil. 12.95 Regular customer Ken, adds artichoke hearts and zucchini for 2.00 - which makes this pizza extra special!

Quattro Formaggio – An old world cheese pizza! Fresh garlic, parsley and tomato sauce with Mozzarella, Asiago, Provolone and Romano cheeses. 11.95

Children's Pizza

Cheese Pizza – Red sauce and Mozzarella with no garlic or green stuff! 9.95

Pepperoni Pizza – Red sauce, Mozzarella and one topping with no garlic or green stuff! 10.95

Wine

By the glass or bottle.

White

Monterosso's Cinque Terre Vino Bianco.....	4.95 / 18.95
Ste Michelle Johannesburg Riesling.....	4.50 / 16.95
Hogue Chardonnay.....	4.95 / 18.95
Hogue Gewurztraminer.....	4.50 / 16.95

Blush

Oakwood Cellars Lemberger Blanc.....	4.50 / 12.95
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Red

Oakwood Cellars Lemberger.....	4.95 / 18.95
Red Diamond Cabernet Sauvignon.....	5.50 / 20.95
Barnard Griffin Cabernet-Merlot.....	5.50 / 20.95
Columbia Crest Grand Estates Merlot.....	5.50 / 20.95

Bottled Beer, Cider & Coolers

4.25 per bottle

Red Stripe – Jamaica – Ya mon!

Bud

Michelob Ultra

Kaliber - Non-Alcoholic

Spire Apple or Pear Cider

Bacardi Silver Beverages

Other Beverages

A&W Root Beer – regular or diet (includes one refill).....	1.95
Soda Pop (free refills).....	1.95
Fresh Brewed Iced Tea (free refills).....	1.95
Coffee - regular or decaf (free refills).....	1.95
Hot Herbal Tea, Hot Cocoa or Hot Apple Cider.....	1.95
Nantucket Nectars – 100% Pure Juice:	
- Apple, Lemonade, Misc. (no refills).....	1.95
Milk or Chocolate Milk.....	1.50

Also enjoy fine Italian dining in our train car.

MONTEROSSO'S ITALIAN RESTAURANT

Personal Service In An Intimate Atmosphere

Mon-Thur 5:00 to 9:00 p.m. (last seating)

Fri-Sat 5:00 to 10:00 p.m. (last seating)

Closed Sunday

1026 Lee Boulevard, Richland, WA (509) 946-4525

Handcrafted Beer

Pint 4.25 Pitcher 12.95 Sampler 5.95

Half-Life Hefeweizen – Get yer wheaties! Made with 60% wheat. This cloudy and crisp beer is served with a slice of lemon in the American style. Enjoy the thirst quenching quality of our lightest beer.

Atomic Amber – Deep amber in color with big malt flavor utilizing Northwest hops for balanced bitterness and aroma. Delicious and very drinkable. Goes great with our bratwurst.

Plutonium Porter – The darkest of our “Big Three.” A full-flavored Porter with a rich roasted, slightly sweet, malt flavor and a mild hop finish. Balanced chocolate malt roastiness with crystal malt sweetness. **Don't be afraid of the dark!**

Brewmaster's Taps – Ask your server or check the chalkboard for our Brewmaster's specials.

Sampler – Sample all of our beers - never less than five if we can help it! Choose your favorite.

Growlers – We have full color Atomic Ale Brewpub & Eatery logo 64 oz growlers of our beers to go. Subject to availability. Empty Growler...8.00. Growler plus fill...16.00. Refill...11.00.

It is our goal to make your dining experience enjoyable.

Our wood-fired oven is the cornerstone of our kitchen.

All our ales are brewed on site using natural ingredients.

Our beer is fresh, unfiltered and full-flavored.

All items are available to go

*An 18% gratuity may be added to a party of 6 or more.
In order to serve you better – we request one check for parties of 6 or more.*

ATOMIC ALE BREW PUB & EATERY

Big City Taste With A Neighborhood Feel

Mon-Thur 11:00 am to 10:00 pm (last seating)

Fri-Sat 11:00 am to 11:00 pm (last seating)

Sunday 11:00 am to 8:00 pm

1015 Lee Boulevard, Richland, WA (509) 946-5465