

**STARTERS**

- ESCABECHE** – chilled crunchy spicy pickled vegetables - 3<sub>GF VG VT</sub>
- CHIPS & SALSA** – house tortilla chips w/ cowboy salsa (mild) - 4<sub>GF VG VT</sub>
- RINGS OF FIRE** – spicy hot dusted onion rings served with a side of salsa ranch - 5<sub>VG VT</sub>
- CHIPS & GUACAMOLE** – fresh guacamole, cowboy salsa (mild), & house tortilla chips - 7<sub>GF VG VT</sub>
- CHILE CON QUESO** – rich creamy spicy melted cheese dip w/ chorizo, jalapeno & house tortilla chips - 7<sub>GF</sub>
- EMPANADAS** – (2) pastry pockets filled w/ house cheese blend served w/ a side of salsa verde. CHOOSE: mojo chicken or sweet potato - 7<sub>VG</sub>
- FLAUTAS** – (3) house rolled & fried crispy flour tortillas topped w/ salsa verde (medium) & house cheese blend, sour cream, cotija cheese CHOOSE: pulled mojo chicken, barbacoa beef, or fajita veggies, served on a bed of greens - 9
- TAQUITOS** – (3) house rolled & fried crispy corn tortillas topped w/ roja sauce (medium) & house cheese blend, sour cream, cotija cheese CHOOSE: pulled mojo chicken, barbacoa beef, or fajita veggies, served on a bed of greens - 9<sub>GF</sub>
- SHRIMP TOSTADA** – crispy corn tortillas topped w/ crema citrus, lettuce, pico de gallo, avocado slices & chilled shrimp - 9<sub>GF</sub>
- ATOMIC WINGS** – (6) jumbo wings fried & tossed CHOOSE; inferno (hot) or mango habanero (medium) served w/ a side of salsa ranch - 9<sub>GF</sub>
- NACHOS** – layers of corn chips w/ lettuce, pico de gallo, black beans, & queso topped w/ sour cream and guacamole. CHOOSE: mojo chicken, chorizo, al pastor pork, picadillo ground beef, or fajita veggies - 10<sub>GF VG</sub>
- TIJUANA FRIES** – gaucho fries drenched in queso, topped w/ diced jalapeno, cilantro, salsa atomica (hot) & cotija. CHOOSE: mojo chicken, chorizo, al pastor pork, picadillo ground beef, or fajita veggies - 10<sub>VG</sub>
- SHRIMP COCKTAIL** – goblet of shrimp in mexican cocktail sauce, w/ sweet & sour cole slaw, pico de gallo, mango relish & crema avocado - 10<sub>GF</sub>

**TORTILLA SOUP**

scratch made daily, ancho chili, onion, garlic, tomato, green & red peppers, oregano & sea salt in our housemade chicken broth, topped w/ pulled mojo chicken, crispy tortilla strips, sour cream & fresh avocado - 6<sub>GF</sub>

**SALADS**

- ENSALADA DE ATOMICO** – romaine lettuce, tomato, cotija cheese, carrot & red onion, w/ mango cilantro vinaigrette, topped w/ mango relish & chili lime jicama - 9 ADD: chicken or shrimp - 3<sub>GF VG VT</sub>
- MISSION SALAD** – romaine lettuce, black beans, sweet corn, jicama, fresh cilantro, house cheese blend w/ salsa ranch dressing, topped w/ crispy corn tortilla strips, & pico de gallo - 9 ADD: chicken or shrimp - 3<sub>GF VT</sub>
- TACO SALAD** – fried tortilla shell, romaine lettuce, black beans, picadillo ground beef, pico de gallo, w/ salsa ranch dressing, topped w/ crispy corn tortilla strips, sour cream & guacamole - 9

**SANDWICHES**

served with a side of your choice

- ATOMIC BURGER** – grilled angus beef w/ chipotle mayo, lettuce, & pico de gallo, choose cheddar or pepper jack cheese, served on bakery fresh vanilla bun - 12
- CAULI POWER BURGER** – grilled housemade blend of cauliflower & spiced veggie patty, w/ chipotle mayo, lettuce, & pico de gallo, choose cheddar or pepper jack cheese, served on bakery fresh vanilla bun - 12<sub>VG</sub>
- IMPOSSIBLE BURGER** – grilled vegan beef patty w/ lettuce, & pico de gallo, served on bakery fresh vanilla bun - 12<sub>VG</sub>
- BUFFALO CHICKEN** – spicy fried chicken breast filet, buffalo sauce, lettuce, pico de gallo & pepper jack cheese, w/ a side of salsa ranch, served on bakery fresh vanilla bun - 12
- CARNE ASADA** – mojo marinated thin sliced steak, w/ roasted poblano strips, caramelized onions, & creamy horseradish, served on bakery fresh vanilla bun - 12

**QUESADILLAS**

jumbo grilled flour tortilla filled w/ melted house cheese blend w/ a side of cowboy salsa (mild) & sour cream - 9 -

- CHORIZO & PINEAPPLE RELISH** - 9
- AL PASTOR PORK & SALSA VERDE** - 9
- SHRIMP & MANGO RELISH** - 9
- CARNE ASADA & POBLANO** - 9
- PICADILLO BEEF & PICO DE GALLO** - 9
- BUFFALO CHICKEN & RED ONION** - 9
- FAJITA VEGGIE & STREET CORN** - 9<sub>VG</sub>

**SPECIALTY TACOS**

- BAJA FISH** – fried beer battered mahi mahi, pickled red cabbage, crema citrus & cotija cheese on soft flour tortilla - 4.50 (available as grilled)
- MANGO HABANERO SHRIMP** – mango relish, crema citrus, & cotija cheese on soft flour tortilla - 4.50 (available as fried)
- BUFFALO CHICKEN** – spicy nuggets of fried chicken breast, buffalo sauce, salsa ranch, lettuce, pico de gallo & white cheddar cheese in a puffy fried flour tortilla - 4.50
- OLD SCHOOL** – (2) picadillo ground beef, house cheese blend, pico de gallo, lettuce, in a crispy corn tortilla - 4.50

**STREET TACOS**<sub>GF</sub>

soft corn tortilla w/ salsa verde, pickled red onion, & cotija cheese - 3 -

- CHORIZO**
- AL PASTOR PORK**
- CARNE ASADA**
- FAJITA VEGGIE**<sub>GF VG VT</sub>

**BURRITOS**

served with a side of your choice

- FAMOUS CHEESEBURGER** – grilled angus ground beef w/ shredded lettuce, chipotle mayo, pico de gallo & house cheese blend – 12 (sub vegan impossible beef patty)
- FLYAN MAYAN** – al pastor pork, rice & beans, smothered in queso - 12<sub>VG</sub>
- FAJITA VEGGIE** – grilled onion, red & green pepper, rice & beans - 12
- BUFFALO CHICKEN** – spicy nuggets of fried chicken breast tossed in buffalo sauce, w/ salsa ranch, shredded lettuce pico de gallo & house cheese blend - 12
- MANGO HABANERO SHRIMP** – grilled shrimp w/ mango relish, fajita veggies, shredded lettuce, & house cheese blend - 13
- CARNE ASADA** – mojo marinated grilled beef, caramelized onion, shredded lettuce, creamy horseradish, & house cheese blend - 13

**ENCHILADAS**

CHOOSE: mojo chicken, al pastor pork or fajita veggie

- VERDE** – (3) w/ salsa verde, topped w/ house cheese blend, cotija cheese, sour cream & chopped cilantro, served w/ a side of rice. - 13
- ROJA** – (3) w/ roja red enchilada sauce topped w/ house cheese, cotija cheese, sour cream & chopped red onion, served w/ a side of rice. - 13
- CREMA AVOCADO** – (3) w/ crema avocado topped w house cheese, cotija cheese & sour cream, served w/ a side of rice. - 13<sub>VG</sub>

**PLATTERS**

- CHIMICHANGA** – jumbo fried flour tortilla wrapped around roja sauced rice & beans, house cheese blend, served on a bed of rice w/ fajita veggies, topped w/ roja red enchilada sauce, & sour cream. CHOOSE picadillo ground beef or mojo chicken - 14
- CHILI RELLENO** – poblano pepper topped w/ house cheese blend, served on a bed of rice w/ fajita veggies, smothered in enchilada sauce, & topped w/ sour cream. CHOOSE: picadillo ground beef, or pulled mojo chicken - 14
- JALAPENO FRIED CHICKEN STEAK** – chicken breast pounded & breaded in a panko batter & fried to a golden finish, topped w/ diced jalapeno & crema avocado, served on a bed of rice w/ fajita veggies - 14
- MANGO HABANERO SHRIMP - or- MAHI MAHI FILET** – shrimp grilled or fried & tossed in mango habanero sauce, or grilled Mahi steak, topped w/ mango relish, & cotija cheese, served on a bed of rice w/ fajita veggies - 16

**SIDES**

- BLACK BEANS & NOPALES** - 3<sub>GF VG VT</sub>
- GREEN RICE w/ POBLANO STRIPS** - 3<sub>VG VT</sub>
- SWEET & SOUR COLE SLAW** - 3<sub>GF VG VT</sub>
- GAUCHO FRIES** – 4<sub>VG VT</sub>
- SPICY ONION RINGS** - 4<sub>VG VT</sub>
- STREET CORN** - 4<sub>GF VT</sub>
- BLACK PEPPER MAC & CHEESE** - 4<sub>VT</sub>
- JALAPENO POTATOES AU GRATIN** - 4<sub>VT</sub>

**DESSERTS**

- CHURRO DONUTS** – w/ chocolate sauce - 5.50<sub>VT</sub>
- HOUSEMADE FLAN** – w/ caramel sauce – 5.50<sub>VT</sub>

**Cocina Atomica**

Socoro Cardenas, Francisco Diaz, Holly Wilkinson

We use local & organic products whenever possible.  
GF gluten-friendly VG vegan VT vegetarian

20% service charge will be added to parties of 6 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food-borne illness. We use products that may cause an allergic reaction. Any menu item may contain traces of peanut, soy, or gluten. If you have any food allergy or sensitivity, please let us know.

# SPECIALTY DRINKS

Full Bar Menu Available on request

## **ATOMIC MARGARITA LAB**

*we infuse artisan flavors into a series of handcrafted cocktail serums to create these exciting and refreshing margaritas*

- 10 -

### **MANGO JALAPENO**

*classic tropical fruitiness with a bit of heat on the backside*

### **DARK CHERRY LIME**

*ruby red complexity that's both sweet and tart*

### **PINEAPPLE BASIL**

*juicy sweet savory and richly aromatic*

### **LAVENDER CHILI**

*prairie grown floral notes rich with ancho chili*

### **ORANGE CHOCOLATE POBLANO**

*purely delicious balance of mole flavors*

### **BLACKBERRY THYME**

*deep piney and herbal you may want this one every time*

## **ATOMIC COCKTAILS**

*classic & creative especially designed to companion with our authentic baja fresh mexican eats*

### **RITA DE CASA - 9**

*our classic house margarita is sweet & tart in all the right places, finished with premium dry curacao, try a little cowboy kick and request a float of ancho reyes chili liquor.*

### **LINDA PALOMA - 10**

*means cute dove, find your inner peace with this light & refreshing song bird. (tequila, white grapefruit juice, fresh lime, agave, a pinch of salt, & soda top)*

### **MICHALADA JACKSON - 9**

*bold & spicy blend of our house seasoned bloody mix & mexican lager, often imbibed with 1 sequined glove hand.*

### **MEXICANO FIRING SQUAD - 9**

*ready aim fire & raspberry float off to heaven. (tequila, fresh lime, our house simple syrup, raspberry syrup float)*

### **ELONGATED LONG ISLAND - 10**

*everything but the kitchen sink in this one. (pearl vodka, brokers whiskey, cruzan rum, exotico tequila, dry curacao, fresh lemon, our house kola nut infused vermouth)*

### **GIDDY UP - 7**

*duh, trot around the grounds with 1 shot of four roses & 1 pony bottle of 4 hands city wide pale ale.*

### **OLD FASHIONISTA - 10**

*sing oye como va, boozy & alluring. (horrnitos black barrel, hellfire bitters, angostura aromatic, agave, fresh lime)*

### **NITRO CUBRA LIBRE - 9**

*what's up with those grande kola nuts, is'sa secret, tell ya later.*

for private parties, special events and group dining  
please contact:

events@Atomic-Cowboy.com

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