

Next time your over!!

Atomic Ale

Brewpub & Eatery!

Locally owned and operated by Aaron & Devin Burks and Lesley Vannini, the Atomic Ale Brewpub & Eatery is the Tri-Cities first brewpub. We feature a distinctive menu cooked in the Tri-Cities' only wood fired stone oven complemented with the hand-crafted beers of Brewmaster Aaron Burks. Set in an atmosphere that reflects the rich history of the Mid-Columbia basin and the Hanford site, we work hard to provide you with an exceptional dining experience.

As you probably know, the Tri-Cities is famous as the home of the Hanford nuclear reservation. Constructed as part of the World War II Manhattan Project by crews working around the clock fueled by the fear of Hitler's aggression, Hanford is the site of the world's first operating plutonium reactor. What you may not know is that before the Hanford site, 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 1900's. These pioneers laid the groundwork for the rich agricultural heritage of the region.

The building that you are in now was constructed across the street from the former site of the women's barracks complex at the Hanford camp. After the end of the war and the leveling of the barracks, this site eventually became an A&W drive-in complete with roller skating servers. 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 region. We are proud of the history of this area and we have chosen to celebrate the men and women who have lived and worked here to make our country and this area what they are today. Please browse through our dining room and hallway to view our historical photos.

Aaron's hand-crafted beers were born out of his passion for the fine microbrews of the northwest which have become so popular in the last two decades. Having been an aficionado of all beer (or at least a consumer) since his college days, Aaron continued to hone his tastebuds on a world tour, sampling beers in twenty of the twenty-one countries he and Devin visited (Vatican City had 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. We invite you to sample any or all of our beers as well as to tour the brewhaus.

We believe that dining should be a social experience; therefore, in place of televisions (which are rather un-social) we have made games available for you to entertain yourselves at your table. Just ask your server for a selection - or help yourself.

We also encourage you to visit our fine Italian restaurant - Vannini's - 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 the original diners - complete with tapestry drapes, beautiful stained glass crafted by Lesley Vannini and fine foods from Northern and Southern Italy. We hope you enjoy your visit.

Thank you for not smoking.

It is our goal to make your dining experience delicious and enjoyable. Please feel free to ask our staff if you have any questions. Our beer is hand-crafted on site and all of our menu items are cooked in our wood fired stone oven. Enjoy!

Because we prepare each meal to order we ask for your patience when we're busy.

All items are available to go.

Appetizers

Atomic Giant Soft Pretzel - Cooked in our wood fired oven to order and served with stone ground mustard or pesto.....\$2.50

Columbia Cheese Quesadilla - A folded flour tortilla fired with cheddar and jack cheese and served with a side of homemade salsa and black bean salad.....\$4.95

Chicken & Cheese Quesadilla - Same as above with tender chicken\$5.95

Chicken Satay - Skewered slices of wood-fired chicken breast topped with a spicy Indonesian peanut sauce and served with a side Mediterranean salad.....\$5.95

Shrimp Cocktail - Chilled large bay shrimp over greens with cocktail sauce.....\$6.95

Salads & Soup

Plenty for one or perfect to share with a pizza!

Mediterranean Salad - Thick slices of fresh tomatoes and cucumber tossed with Feta cheese and red onions in a vinaigrette dressing.....\$4.95

House Salad - Romaine lettuce, roma tomatoes and sliced red onions.....\$4.95

Spinach Salad - Fresh spinach, sliced red onion and roma tomatoes in hot bacon vinaigrette.....\$5.95 Add shrimp.....\$3.00

Chicken Caesar - Crisp romaine lettuce, parmesan cheese and croutons tossed in our Caesar dressing.....\$6.95 Substitute large bay shrimp.....\$8.95

Desert Black Bean Salad - Black beans, diced tomatoes, scallions, Feta cheese and fresh cilantro with vinaigrette.....\$5.95

Homemade Soup - \$2.50 cup / \$3.95 bowl

Wood Fired Gourmet Pizza

Quattro Formaggio - Mozzarella, Asiago, Parmesan and Romano cheese with garlic and marinara sauce.....\$6.95

Merriwether - Mozzarella cheese, fresh roma tomatoes and fresh basil with marinara.....\$6.95

Shrimp Pesto - Butterflied large bay shrimp, mozzarella cheese, sun-dried tomatoes and fresh spinach with a pesto sauce.....\$9.95

Very Veggie - Mushrooms, roasted red bell peppers, caramelized onions, spinach, fresh garlic and olive oil.....\$7.50

Positron Pineapple - Pineapple, Canadian bacon & Mozzarella with marinara.....\$7.95

The Godfather - Pepperoni, sausage, mushrooms and black olives marinara and lotsa mozza...\$8.95

Barbecue Chicken - Chunks of chicken, barbecue sauce, smoked gouda, red onions, fresh Cilantro and mozzarella cheese.....\$7.95

Shrimp Scampi - Garlic shallot roux, butterflied large bay shrimp, red onions and mozzarella cheese.....\$9.95

Bangkok Chicken - Spicy Thai peanut sauce, chicken, mozzarella cheese, scallions, shredded carrots, bean sprouts, peanuts and fresh cilantro.....\$8.95

Special - Daily pizza special by the slice or pie. Price varies.

Lunch Special - Served before 5:00 p.m. - A slice of the daily pizza special and a small house salad.....\$4.95

Specialties

Burks' Beer Braised Bratwurst - Two Bratwurst sausages braised in our own Atomic Amber Ale with fresh apples. Served with a side of Atomic spuds.....\$8.95

Fresh Roasted Vegetables - Red and green bell peppers, white onions, mushrooms, spinach, zucchini, fresh basil and garlic fired with white wine and served with a side of Atomic spuds.....\$7.95

Seafood Special - Ask about our ever changing seafood special. Price varies.

Top Sirloin Steak - An eight ounce cut fired in our oven and served with atomic spuds.....\$12.95

Teriyaki Sirloin - Our eight ounce steak marinated in teriyaki sauce and fired in our oven. Served with a side of atomic spuds.....\$12.95

Teriyaki Chicken - A teriyaki marinated chicken breast served with a side of Atomic spuds.....\$9.95

Desserts

Berry Cobbler - A sumptuous blackberry cobbler fired in our stone oven and served with vanilla ice cream.....\$3.95

B Reactor Brownie - Homemade and yes, these are fired in our oven too. Served with vanilla ice cream.....\$3.95

New York Style Cheesecake: Deliciously delectable - what more can we say?.....\$2.50
Topped with our tasty blackberry sauce.....\$2.95

A&W Rootbeer Float - In honor of the history of our building.....\$2.95

Our Hand-Crafted Beer

Pint...\$3.00 Pitcher...\$9.00 Sampler (5)...\$4.00
Yard...\$7.00 Half Yard...\$4.00

#1 - Burks' Blonde - A light, clean beer with just enough hops to complement a slightly sweet maltiness. A perfect quencher for lite fair and warm summer days.

#2 - Half-Life Hefeweisen - Get yer wheaties! Made with 60% wheat, this crisp and slightly sour beer is served with a slice of lemon and is very drinkable. Made for a woman but strong enough for a man.

#3 - Atomic Amber - Deep amber in color with big malt flavor utilizing Northwest hops for medium bitterness and aroma. Delicious and very drinkable. Goes great with our bratwurst!

#4 - Plutonium Porter - A dark, full flavored ale with a rich, roasted slightly sweet malt flavor with strong hops. Balanced chocolate malt roastiness with crystal malt sweetness. This ain't no beer for whimps!

#5 - Brewmaster's Tap - Ask your server about our Brewmaster's special.

Bottled Beer / Cider / Coolers

Ice Harbor IPA - Pasco.....\$3.00
Whitstran Stout - Prosser.....\$3.00
Red Stripe - Jamaica.....\$3.00
Pacifico - Mexico.....\$3.00
Amstel Light - Holland.....\$3.00
Bud.....\$3.00
Coors Light.....\$3.00
Pabst NA - Non-Alcoholic - \$3.00
Cider Jack - Hard Cider.....\$3.00
Seagrams Wildberry Cooler.....\$3.00

Wine

House White...\$2.95 glass \$10.95 carafe
Beringer White Zinfandel
\$2.95 glass \$10.95 bottle
Ste Michelle Johannisburg Reisling
\$3.50 glass \$12.95 bottle
Hogue Chardonnay
\$4.50 glass \$12.95 bottle

House Red...\$2.95 glass \$12.95 carafe
Oakwood Lemberger
\$4.25 glass \$15.95 bottle
Columbia Crest Cabernet Sauvignon
\$4.50 glass \$16.95 bottle
Preston Merlot
\$4.95 glass \$18.95 bottle

Beverages

A&W Rootbeer.....\$1.75
Milk.....\$1.50 large.....\$1.00 small
Bottled Water.....\$1.50
Snapple Lemonade.....\$1.50
Fresh Brewed Ice Tea.....\$1.50
Coffee: (regular & decaf).....\$1.50
Soda Pop.....\$1.50

Espresso

Any espresso drink is available iced. Non-alcoholic flavoring is available with all Espresso drinks for an additional 35 cents, double shots are available for an additional 50 cents.

Espresso: Concentrated European roast coffee, very strong and flavorful, garnished with a lemon peel.....\$1.25

Cappuccino: Espresso topped with a thick foam of steamed milk and sprinkled with cinnamon.....\$1.50

Café Latte: Espresso blended with steamed milk, topped with a thick foam of steamed milk and sprinkled with cinnamon.....\$1.75

Café Mocha: Espresso, chocolate and steamed milk, topped with whipped cream and sprinkled chocolate.....\$2.00

Atomic Ale Brewpub & Eatery

1015 Lee Boulevard
Richland, WA. 99352
(509) 946-5465

Monday-Thursday 11:30 am to 10:00 pm
Friday-Saturday 11:30 am to 11:00 pm
Closed Sunday

Also - please visit us in our train car at

Vannini's
Italian Restaurant
1026 Lee Boulevard
Richland, WA. 99352
(509) 946-4525

We Cater!