

greens

HEIRLOOM MIXED GREENS†

red grapes, almonds, feta, sherry vinaigrette 5

ICEBERG “WEDGE”†

tomato, red onion, bacon, bleu cheese dressing 6

ROMAINE HEART CAESAR

parmesan, herb croutons, garlic dressing 5

SPINACH-STRAWBERRY†

candied pecans, goat cheese, white balsamic 8

CHOPPED COBB†

romaine, turkey, bacon, egg, tomato, avocado, cucumber, feta, crispy chickpea, buttermilk-herb dressing 10

SESAME TUNA*†

mixed greens, sprouts, mango, avocado, wasabi peas, sriracha, soy-ginger vinaigrette 14

grilled salmon may be substituted

house-ground burgers

served with choice of side - “deluxe” add 1.

Certified Angus Beef® - house blend of chuck and brisket 9

Brasstown Beef - local, all-natural 11

Turkey - blended with spinach and parmesan 10

All-Natural Grilled Chicken Breast 8

Veggie - smoked black beans, roasted mushrooms, oats 9

Lamb - local, all-natural 12

Add swiss, american, bleu cheese, cheddar, pepper jack, brie, mushrooms, bacon, caramelized onions, roasted red peppers, avocado .50 each

E=MC2*

roasted red pepper, pesto, pepper jack add 1

RED EYE*

fried egg, ham, bacon, american cheese, english muffin add 2

HILLBILLY*

bacon, pimento cheese, vidalia onion rings, bbq sauce add 2

TOWNIE*

arugula, smoked onion aioli, tomato, whole wheat bun add 1

CRAZY BOB*

potato chips, truffle ketchup, herb cream cheese, bacon-onion jam add 2

MEDITERRANEAN*

sundried tomato pesto, mozzarella, zucchini pickles, mint yogurt, whole wheat bun add 2

small plates

HOUSE-MADE POTATO CHIPS

melted bleu cheese, scallions 5

BUTTERMILK FRIED CHICKEN TENDERS

honey-smoked chili glaze 7

SALT AND PEPPER CALAMARI

thai chili pesto, ginger aioli 9

SEARED SCALLOPS

basil cous cous, pineapple salsa, smoked almonds 12

PIMENTO CHEESE

celery, house pickles, olives, grilled flatbread 6

ASHLEY FARMS CHICKEN LIVERS

garlic bread, braised greens, bacon-vidalia onion jam 8

MUSHROOM AND BRIE FLATBREAD

roasted garlic, chilies, arugula 9

SHRIMP & GRITS†

french beans, patak sausage, pepper jack 10

CRAB AND SHRIMP CAKE

edamame succotash, bloody mary aioli 10

PATAK’S ITALIAN SAUSAGE PIZZA

mozzarella, green peppers, roasted tomatoes, flatbread 8

STUFFED PEPPADEW PEPPERS

goat cheese, arugula, fennel crackers 5

LAMB MEATBALLS

roasted tomato cous cous, olives, feta 9

SUMMER VEGETABLE PASTA

pesto, zucchini, tomato, eggplant, bell peppers, parmesan 9

CREAMY BRIE RAVIOLI

local spinach pasta, fennel, edamame, sweet peppers, herb bread crumbs, balsamic, georgia olive oil 9

ZUCCHINI RIBBON SALAD

arugula, parmesan, flat bread chips, lemon vinaigrette 6

SPINACH-ARTICHOKE FRITTERS

lemon-dijon aioli 5

CHICKEN TORTILLA SOUP

monterey jack, avocado, lime 3/5

GINGER-CARROT SOUP†

coconut cream, scallions 3/5

sandwiches | wraps

served with choice of side - “deluxe” add 1.

TURKEY AND SPINACH CLUB

smoked bacon, tomato, peach mustard, multigrain 10

GRILLED CHICKEN AND AVOCADO

sprouts, caramelized onions, basil aioli, ciabatta 10

E-GRILL

sourdough french toast, smoked turkey, tomato, swiss, cheddar, bacon and raspberry sauce 9

SLOW-ROASTED BBQ BRISKET

caramelized onions, cole slaw, ciabatta 14

EGGPLANT PARMESAN GRILLED CHEESE

fried eggplant, parmesan, mozzarella, roasted tomato sauce, garlic toast 9

SUSHI WRAP

seared tuna, quinoa, cucumber, carrots, avocado, nori, wasabi aioli, spinach wrap 14

substitute crispy tofu 8

PRESSED CUBAN WRAP

shaved pork, house-cured ham, swiss, yellow mustard, zucchini pickles, chipotle wrap 10

VEGGIE WRAP

spinach, roasted red peppers, cucumber, pickled onions, sprouts, feta, hummus, sherry vinaigrette, spinach wrap 8

tacos

choice of lettuce wrap† or flour tortilla.

HUMMUS AND VEGETABLE

feta cheese 3

KOREAN BBQ CHICKEN

broccoli slaw 3

CERTIFIED ANGUS BEEF®

roasted corn salsa, sriracha aioli 3

FRIED SHRIMP

old bay mayo, lettuce 3

† **Gluten Free.**

*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. We proudly use BUNGE trans-fat free oil for all of our frying. 5.01.12

big plates

served with choice of side - “deluxe” add 1.

ROASTED SPRINGER MT. CHICKEN†

basil, citrus jus 16

ALL-NATURAL FRIED CHICKEN

sweet pepper sauce, cole slaw 14

12 OZ CERTIFIED ANGUS BEEF® RIBEYE*†

red wine reduction, caramelized shallot butter 24

GRILLED ANGUS FLATIRON*†

certified angus beef®, smoked almonds, salsa verde 16

GRILLED PORK LOIN*†

peach-vidalia relish, mustard jus 18

GRILLED NORWEGIAN SALMON*†

pineapple-ginger glaze, arugula 17

CAROLINA MOUNTAIN TROUT

roasted corn and crab salad, lime, panko 17

LUMP CRAB AND SHRIMP CAKES

bloody mary aioli, arugula 19

VEGETABLE PLATE†

choice of any four sides or deluxe sides 14

CRISPY TOFU

crushed nori, sesame aioli 12

sides 3

spinach-artichoke fritters

pepper jack grits†

truffle cream spinach†

edamame succotash†

house-made potato chips†

roasted mushrooms†

sauteed julienned carrots†

mashed potatoes †

mustard potato salad†

curly fries

green beans†

spaghetti with tomato sauce

cinnamon-braised apples†

crispy vidalia onion straws

orange fennel slaw

deluxe sides 4

sweet potato fries

quinoa-spinach risotto†

boursin mac and cheese

citrus-marinated beets†

fried green tomatoes

grilled asparagus†

fried okra

smoked tomato and kale†

summer squash casserole

sundried tomato cous cous

dinner

12th & juniper | 404.876.7925 | einsteinsatlanta.com

draft beer

	16oz	20oz
MANAGER'S SELECTION	MKT	MKT
BELL'S LAGER	5	6
DALE'S PALE ALE	5	6
FAT TIRE AMBER ALE	5	6
SAM ADAMS SEASONAL	4	5
SAM ADAMS "LIMITED RELEASE"	6	7
SWEETWATER IPA	5	6
SWEETWATER SEASONAL	5	6
WEIHENSTEPHAN HEFE-WEISSBIER	6	7
SEASONAL OFFERING	MKT	MKT
BEER FLIGHT		
choose any five beers (2.5 oz pour)	5	

bottles | cans

21ST AMENDMENT BACK IN BLACK (CAN)	5.00
AMSTEL LIGHT	4.75
AVERY'S AVERAGE JOE'S PILSNER (CAN)	5.00
AVERY'S IPA (CAN)	5.00
BUD / BUD LIGHT	4.00
BLUE MOON	4.75
CORONA EXTRA	4.75
DOGFISH HEAD 60 MINUTE IPA	5.25
GUINNESS	4.75
HEINEKEN	4.75
MICHELOB ULTRA	4.50
MILLER LITE	4.00
NEW BELGIUM ABBEY ALE	4.75
NEW BELGIUM SEASONAL	4.75
NEW BELGIUM TRIPPEL	4.75
O'DOUL'S (NA)	4.00
PERONI	4.75
RANGER IPA	4.75
SAM ADAMS BOSTON LAGER	4.75
SIERRA NEVADA PALE ALE	4.75
SWEETWATER 420 PALE ALE	4.75
TERRAPIN RYE PALE ALE	4.75
VICTORY GOLDEN MONKEY	6.50
YUENGLING	4.00

large | shareable bottles

CRISPIN "THE SAINT" HARD CIDER 22OZ	14.00
DETOUR DOUBLE IPA 750ML	24.00
J.K. SCRUMPY'S ORGANIC CIDER 22OZ	10.00
NEWCASTLE BROWN ALE 18.5OZ	9.00
STONE IPA 22OZ	12.00
TILTED SMILE IMPERIAL PILSNER 750ML	24.00
VICTORY PRIMA PILS 22OZ	10.00

specialty drinks

Our hand-crafted libations feature fresh-squeezed juices, special infusions, clever syrups and our own house sour.

PERFECT PARTIDA MARGARITA	
partida tequila, agave nectar, fresh lime juice	12
KARLSSON'S BLACK 'N BLUE DIRTY MARTINI	
karlson's gold vodka, bleu cheese-stuffed olives, olive juice, fresh cracked black pepper	10
KARLSSON'S RUBY RED SLIPPER	
karlson's gold vodka, campari, fresh grapefruit	10
LOCAL HARVEST	
american harvest vodka, fresh basil, fresh cucumber, soda	10
GRAPE BASIL COOLER	
three olives grape vodka, fresh grapes, basil, simple syrup, ginger ale	9
TWISTED GINGER	
van gogh gin, fresh lemons, ginger ale, sugar rim	8
SAVIDA SANGRIA	
red or white sangria with assorted citrus fruits by the glass or carafe	8/28
VEEV PINK LEMONADE	
veev acai spirit, pomegranate, agave nectar, lemonade, lemons by the glass or carafe	8/28

skinny cocktails

VEEV SKINNY ANTIOXIDANT COOLER	
veev açai spirit, st. germain, fresh cucumber, agave nectar	9
TY KU GREYHOUND	
ty ku soju, fresh-squeezed pink grapefruit juice	9
TANTEO TROPICAL MARGARITA	
tanteo tropical tequila, agave nectar, fresh-squeezed lime	9
SPARKLING SUPERFRUIT	
veev açai spirit, agave nectar, fresh lemon, champagne	9

pinnacle martinis \$5

CLASSIC	
pinnacle vodka, dry vermouth, shaken not stirred (get it dirty!)	
BLUEBERRY LEMON DROP	
pinnacle blueberry vodka, house sour, fresh lemon, blue curcaw	
COSMOPOLITAN	
pinnacle citrus vodka, cranberry juice, triple sec, fresh lime juice	
METRO	
pinnacle citrus vodka, triple sec, lemon juice, splash of fresh grapefruit juice	
SEX IN THE CITY	
pinnacle raspberry vodka, dekuyper peach schnapps, cranberry juice, pineapple juice	
VOGUE	
pinnacle blueberry vodka, pinnacle pomegranate vodka, cranberry juice, splash of fresh lime juice	
L'ORANGE	
pinnacle orange vodka, cointreau, house sour, pineapple juice	

wine

tier one 7/28

LLAI LLAII CHARDONNAY, CHILE	
citrus, tropical fruit, floral notes	
CA' DONINI PINOT GRIGIO, ITALY	
wildflower, honey, ripe pears	
POLKA DOT REISLING, GERMANY	
pear, peach, honeysuckle	
LLAI LLAII PINOT NOIR, CHILE	
black cherry, sweet earthy	
GASCON MALBEC, ARGENTINA	
blackberry, plum, black cherry, mocha	
LEESE FITCH MERLOT, NAPA	
black cherry, boysenberry, blackberry	

tier two 9/36

FREI BROTHERS CHARDONNAY, SONOMA	
green apple, orange, butter	
MOHUA SAUVIGNON BLANC, NEW ZEALAND	
bright pink grapefruit, crisp acidity	
CIVELLO WHITE WINE, CALIFORNIA	
spicy, white peach, tropical	
SHOOTING STAR ZINFANDEL, LAKE COUNTY	
raspberry, cinnamon, plum	
TIERRA ALTA GRAN RESERVA CARMENERE, CHILE	
spicy, black fruit, tobacco	
SILVER PALM CABERNET SAUVIGNON, NORTH COAST	
blackberry, cassis, black cherry, vanilla	

tier three 10/40

STERLING SAUVIGNON BLANC, NAPA	
grapefruit, passion fruit, melon	
KENDALL JACKSON AVANT CHARDONNAY, CALIFORNIA	
green apple, meyer lemon, pear	
PICCOLO TESORO MOSCATO ROSE, ITALY	
cherry, raspberry, clementine, honey	
PENNYWISE PINOT NOIR, CALIFORNIA	
fresh cherries, chocolate, lavender	
OBERON CABERNET, NAPA	
blackberry, dark plum	
MARTIN CODAX RIOJA TEMPRANILLO, SPAIN	
ripe fruit, cedar, oak	

ALL DAY EVERY DAY shorties: \$2 fireball, \$2 soco lime, \$2 jagermeister, \$2 jameson, \$2 el jimador, \$4 grand marnier
MONDAY-FRIDAY \$6 burger 11am-4pm, double loyalty points at lunch 11am-2pm
MONDAY double loyalty points **TUESDAY** 1/2-priced select wines, live jazz 1st and 3rd tuesday of the month
THURSDAY 1/2-priced select wines
SATURDAY brunch 9am **SUNDAY** brunch 9am, live music at noon

wine | bottle only

chardonnay

FRANCISCAN CHARDONNAY, NAPA	42
SONOMA- CUTRER, RUSSIAN RIVER	46
LOUIS JADOT POUILLY- FUISSE, FRANCE	55
CAKEBREAD, NAPA	80

sauvignon blanc

KIM CRAWFORD, NEW ZEALAND	52
GROTH, NAPA	46
MATUA VALLEY, NEW ZEALAND	36

other whites

FIRESTEED PINOT GRIS, OREGON	46
KING ESTATE PINOT GRIS, WILLAMETTE	38
MARTIN CODAX ALBARINO, SPAIN	40

merlot

CONCHO Y TORO 'CASTILLERO DEL DIABLO' CHILE	29
MATANZAS CREEK, SONOMA	60
STAG'S LEAP, NAPA	64
PARCEL 41, NAPA	42

cabernet sauvignon

ANNABELLA, NORTH COAST	44
FRANCISCAN, NAPA	58
CAYMUS, NAPA	120

pinot noir

ACACIA, NAPA- CARNEROS	70
LA CREMA, SONOMA	45

other reds

SPELLBOUND PETITE SYRAH, CALIFORNIA	38
ESTANCIA MERITAGE, ALEXANDER VALLEY	62
PENFOLDS CABERNET- SHIRAZ BIN 389, AUS	85

champagne & sparkling whites

RIONDO PROSECCO, ITALY (SPLIT)	8
RIONDO PROSECCO, ITALY	36
DOMAINE CHANDON BRUT, CALIFORNIA (SPLIT)	12
DOMAINE ST. MICHELLE BRUT, CALIFORNIA	32
VEUVE CLICQUOT 'YELLOW LABEL' BRUT, FRANCE	85
MOET & CHANDON 'WHITE STAR', FRANCE	95

features

drinks



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