

cocktails

signature

St. Germaine Cocktail	14.00
<i>A light and lively cocktail made with sparkling wine & St. Germaine.</i>	
French Ginger Martini	12.00
<i>Grey Goose, Domaine de Canton ginger liqueur and Grand Marnier.</i>	
Second Base	9.00
<i>A blend of fresh squeezed juices and Rogue Hazelnut Spiced Rum.</i>	
Showtime	8.75
<i>Absolut Vanilla, Thatcher's cucumber, topped with soda and a squeeze of lime; Glass rimmed with fresh dill and chili flakes</i>	
Espresso Martini	8.00
<i>Get the true taste of coffee-roasted, brewed, percolated, and distilled to perfection.</i>	
Café Ole	7.75
<i>Atlanta's own Whynatte coffee energy drink with Patron XO Cafe coffee liqueur.</i>	

classics

Partida Margarita	12.00
<i>Premium Partida Blanco, agave nectar and fresh lime juice</i>	
Eldershaped	10.00
<i>A twist on a traditional recipe made with Wathen's bourbon</i>	
Rogue Rye Sazerac	8.50
<i>Rogue's Dead Guy Rye whiskey in a New Orleans specialty</i>	
Gozio & Sour	8.15
<i>The best quality almonds are infused with peach and apricot stones for 60 days and then combined with sugar to get liquor.</i>	
Van Gogh Blue Martini	7.50
<i>Van Gogh Blue vodka mixed with some black-peppercorn olive juice and garnished with blue-cheese stuffed olives.</i>	

wines

Antica Chardonnay	12.00
<i>2008, Napa Valley, California</i>	
Prinz von Hessen Riesling	11.00
<i>2008, Woodinville, Washington</i>	
Luna Pinot Grigio	8.00
<i>2007, Napa Valley, California</i>	
Northstar Merlot	13.00
<i>2006, Columbia Valley, Washington</i>	
Emblem Oso Cabernet	12.50
<i>2006, Napa Valley, California</i>	
C. Donatiello Russian River Pinot Noir	11.00
<i>2006, Russian River Valley, California</i>	
Iron Horse Russian Cuvee Sparkling Wine	76.00
<i>2006, Green Valley, California</i>	

fare

bites

Charcuterie Plate	12
<i>Soppresatta (dry-cured Italian salami) served with spicy grain mustard aioli and Artisan bread.</i>	
Irish Porter Cheddar Cheese Plate	10
<i>Served with Artisan bread.</i>	
Five Cheese Blue Crab Dip	10
<i>Blue Cheese, feta, cream cheese, Boursin cheese, parmesan, & blue crab served with warm pita bread.</i>	
Chef Peter's Sweet & Spicy Calamari	10
<i>With crystalized ginger, jalapeno juice & cotton honey.</i>	
Wings- Fried or Baked	9
<i>Served with celery, and blue cheese or ranch dressing.</i>	
Southern Fried Pickles	6
<i>Served with blackened ranch dressing.</i>	
The Fred Fries	4
<i>Hand cut fries with choice of: House Ketchup, Cotton Honey Mustard, Spicy Grain Mustard Aioli, or Blackened Ranch.</i>	

main

(Sandwiches are served with choice of: The Fred Fries, Butter Steamed Broccoli, or Poblano Cole Slaw.)

Fried Mac n' Cheese Kobe Burger*	13
<i>Served on an onion roll with sliced Swiss-American cheese, house ketchup, lettuce & tomato.</i>	
The Greek*	11
<i>Lamb burger served on an onion roll with Tzatziki sauce, lettuce & tomato.</i>	
Fred's BLT	10
<i>Smoked, sliced beef brisket served on ciabatta bread with spicy grain mustard aioli, lettuce & tomato.</i>	

sweet

Guinness Soft Serve Ice Cream	5
Funnel Cakes	5
<i>Topped with cinnamon, powdered sugar & cocoa powder.</i>	

specialty coffee

Penny Loafer	8
<i>Our special blended coffee with Creme de Menthe and Bailey's.</i>	
Night In Florida	9
<i>Our special blended coffee with Patron XO Cafe, Grand Marnier, Frangelico and Bailey's.</i>	
Tennessee Mud	9
<i>Our special blended coffee with Jack Daniels and Farhetti Almond liqueur.</i>	

**CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

Hours of Operation*

Monday-Saturday: 5pm-2am

Sunday: 5pm-12am

*See special events calendar at www.thefredbar.com
for additional closings.

404-671-3733

the fred bar

menu

draught

Avery 18th <i>Rye Saison, 7.0%, 11 oz., Boulder, CO</i>	8.50
Ayinger Kirta-Halbe <i>Marzen/Oktoberfest, 5.8%, 16 oz., Aying, Germany</i>	6.75
Brew Dog Smokehead <i>Imperial Stout, 10.0%, 11 oz., Fraserburgh, Scotland</i>	10.00
Dogfish Head Raison D'Etre <i>Belgian Strong Dark Ale, 8.0%, 11 oz., Milton, DE</i>	6.00
Gouden Carolus Hopsinor <i>Belgian Strong Ale, 8.0%</i>	9.00
Guinness <i>Stout, 4.2%, 20oz, Dublin, Ireland</i>	6.00
Heavy Seas Davy Jones Lager <i>Imperial Pilsner, 7.0%, 11 oz., Baltimore, MD</i>	5.75
Heavy Seas Red Sky at Night <i>Saison, 7.5%, 16 oz., Baltimore, ME</i>	6.75
Ommegang Aphrodite <i>Belgian Strong Pale Ale, 8.9%, 11 oz., Cooperstown, NY</i>	9.00
Ommegang Gnomegang <i>Belgian Blonde, 9.5%, 11 oz., Cooperstown, NY</i>	8.75
Port Shark Attack <i>Imperial Red Ale, 9.0%, 16 oz., San Marcos, CA</i>	6.25
Rogue Anniversary Charlie <i>American Strong Ale, 10.5%, 16 oz., Newport, OR</i>	6.50
Rogue John/John Deadguy <i>Helles Lager, 6.3%, 16 oz., Newport, OR</i>	7.00
Southern Tier Farmer's Tan <i>Imperial Pale Lager, 9.0%, 16 oz., Lakewood, NY</i>	7.25
Southern Tier Iniquity <i>American Black Ale, 9.0%, 11 oz., Lakewood, NY</i>	7.25
Southern Tier Jah'va <i>Imperial Stout, 10.4%, 11 oz., Lakewood, NY</i>	8.75
Southern Tier Oaked Unearthly <i>Imperial IPA, 11.0%, 11 oz., Lakewood, NY</i>	8.75
Southern Tier Old Man Winter '10 <i>Old Ale, 7.0%, 16 oz., Lakewood, NY</i>	6.00
Southern Tier Mokah <i>Imperial Stout, 11.0%, 11 oz., Lakewood, NY</i>	8.75
Stone RIS <i>Russian Imperial Stout, 10.5%, 11 oz., Escondido, CA</i>	6.25

bottle

Avery IPA <i>American IPA, 6.5%, 12 oz., Boulder, CO</i>	5.75
Boon Oude Geuze <i>Geuze, 6.5%, 375ml, Lembeek, Belgium</i>	15.00
Brew Dog Hardcore IPA <i>Imperial IPA, 9.0%, 11.2oz., Fraserburgh, Scotland</i>	8.00
Caracole Nostradamus <i>Belgian Strong Dark Ale, 9.5%, 11.2oz., Falmignoul, Belgium</i>	13.00
Caracole Saxo <i>Belgian Blonde, 8.0%, 11.2 oz., Falmignoul, Belgium</i>	9.50
Caracole Troublette <i>Witbier, 5.0%, 11.2 oz., Falmignoul, Belgium</i>	10.50
Duck-Rabbit Rabid Duck <i>Russian Imperial Stout, 10.0%, 12 oz., Farmville, NC</i>	7.00
Einbecker Ur-Bock Dunkel <i>Dunkler Bock, 6.5%, 11.2oz., Einbeck, Germany</i>	7.50
Gouden Carolus Ambrio <i>Belgian Strong Pale Ale, 8.0%, 11.2 oz., Mechelen, Belgium</i>	10.50
Gouden Carolus Hopsinor <i>Belgian Strong Ale, 8.0%, 11.2 oz., Mechelen, Belgium</i>	9.50
Hitachino Ginger <i>Herbed/Spiced Beer, 7.0%, 11.2oz., Ibaraki-Ken, Japan</i>	12.00
Hitachino White <i>Witbier, 5.0%, 11.2 oz., Ibaraki-Ken, Japan</i>	9.00
Houblon Chouffe <i>Belgian IPA, 9.0%, 11.2 oz., Achouffe, Belgium</i>	11.00
Lost Abbey Angel's Share <i>American Strong Ale, 12.0%, 375ml, San Marcos, CA</i>	24.00
Mikkeller It's Alright <i>Belgian Pale Ale, 4.5%, 11.2oz., Rosekilde, Denmark</i>	12.00
North Coast Old Stock <i>Old Ale, 11.7%, 12 oz., Fort Bragg</i>	9.50
St. Bernardus Abt. 12 <i>Quad, 10.0%, 11.2oz., Watou, Belgium</i>	12.00
St. Martin Brune <i>Dubbel, 8.0%, 11 oz., Brunehaut, Belgium</i>	11.25
Weyerbacher 15 <i>Imperial Stout, 10.8%, 12 oz., Easton, PA</i>	9.50
Weyerbacher 16 <i>Braggot, 10.5%, 12 oz., Easton, PA</i>	9.00
Widmer Nelson IPA <i>Imperial IPA, 8.6%, 12 oz., Portland, OR</i>	7.00
Widmer Pitch Black <i>American Black Ale, 6.5%, 12 oz., Portland, OR</i>	7.00

cask conditioned ale

Supply is limited; Please ask your server for today's offering

fred's secret stash

Aventinus Vintage 2004 <i>Weizenbock, 8.2%, 16.9oz., Kelheim, Germany</i>	16.50
Aventinus Vintage 2005 <i>Weizenbock, 8.2%, 16.9oz., Kelheim, Germany</i>	16.50
Des Rocs Brune <i>Belgian Strong Ale, 9.0%, 750ml, Montignuie, Belgium</i>	26.00
Great Divide Chocolate Oaked Yeti <i>Imperial Stout, 9.5%, 22 oz., Denver, CO</i>	26.00
Great Divide Old Ruffian <i>American Barleywine, 10.2%, 22 oz., Denver, CO</i>	21.00
Heavy Seas Plank 1 <i>Old Ale, 8.0%, 22 oz., Baltimore, MD</i>	18.50
Lagunitas Lucky 13.alt <i>American Strong Ale, 8.9%, 22 oz., Petaluma, CA</i>	14.00
Liefmans Cuvée Brut <i>Fruit Beer, 6.0%, 750ml, Oudenaarde, Belgium</i>	22.00
Lost Abbey Judgement Day <i>Quadrupel, 10.5%, 750ml, San Marcos, CA</i>	28.00
Orval <i>Belgian Pale Ale, 6.9%, 11.2 oz., Villers-devant-Orval, Belgium</i>	13.75
Port Wipeout <i>American IPA, 7.0%, 22 oz., San Marcos, CA</i>	16.00
Rodenbach Vintage '08 <i>Flanders Red Ale, 7.0%, 750ml, Roeselare, Belgium</i>	32.00
Southern Tier Krampus <i>Imperial Helles Lager, 9.0%, 22 oz., Lakewood, NY</i>	21.00
Southern Tier Mokah <i>Imperial Stout, 11.0%, 22 oz., Lakewood, NY</i>	23.00
Steenbrugge Dubbel Bruin <i>Dubbel, 6.5%, 750ml, Steenhuffel, Belgium</i>	25.50
Stone Sublimely Self-Righteous <i>American Black Ale, 8.7%, 22 oz., Escondido, CA</i>	17.50
The Bruery Mishcief <i>Belgian Strong Ale, 8.5%, 750ml, Placentia, CA</i>	25.00
The Bruery Orchard White <i>Witbier, 5.7%, 750ml, Placentia, CA</i>	19.00
Thomas Creek Conduplico <i>Belgian Imperial Porter, 10.0%, 750ml, Greenville, SC</i>	25.00



TACO MAC[®]
BREWNIVERSITY™

the fred bar

beer menu