



ALLERGEN GUIDE

General Disclaimer: ATL Wings has developed this allergen reference for our valued customers. Please understand that we rely on our suppliers to provide accurate information. In the event that you have food allergies, please inform us before you order. We will do our best to supply you with accurate information and food choices. However, it is always up to our customers to select appropriate food choices and realize that there is cross contamination due to multi use fryers. This is a 'INFORMATION ONLY' chart and not a 'FREE FROM' chart. For that, ATL in its entirety can not be held responsible.

IMPORTANT: CROSS CONTAMINATION MAY OCCUR

Traditional Wings and Boneless Wings have risk of cross-contamination due to cooking procedures / methods. All frying is done in Clear Canola Oil.

NO MSG IS USED IN ANY ATL FOOD OFFERINGS.	EGG	MILK	PEANUTS / TREENUTS	SOY	WHEAT	GLUTEN
MAIN COURSES						
Boneless Wings	X	X			X	X
Traditional Wings						
Chicken Filet alone	X	X			X	
Chicken Filet / Brioche Bun	X	X			X	X
ATL DRY RUBS						
ATL Style						
Spicy ATL						
Lemon Pepper						
Ranch						
Garlic Parmesan						
Garlic Pepper						
ATL BBQ SAUCES						
BBQ						
Honey BBQ						
Cajun BBQ						
Extreme Honey Habanero						
Honey Habanero						
Honey Mustard						
Citrus Chipotle					X	X
RED HOT SAUCES						
Mild						
Medium						
Chef's Special						
Lucky's Sweet Red						
Cajun Hot						
Hot						
OTHER SAUCES						
Sweet & Tangy						
Teriyaki						
ADDITIONAL LUV (SIDES)						
French Fries						
Cheese Fries		X				
Bacon Cheese Fries		X				
Buffalo Chicken Fries						
Beans & Bacon						
Side Salad (with Cheese)						
SALADS						
House Salad (with Cheese)	X	X				
Buffalo Chicken Salad						
DRESSINGS						
Homemade Ranch	X	X				
Homemade Blue Cheese	X	X				
Homemade Vinaigrette						
DESSERTS						
Lucky's Biscuits					X	X

HOW WE PREPARE OUR FOOD

*In our kitchens it is common during cooking preparations that allergen-containing food products will come in contact with other food items. This is also known as cross-contact or contamination.

*Canola oil is used in our fryers for all our main courses, sides, and desserts. Canola oil is gaining credence as an ingredient for food products aimed at supporting heart health, as the FDA has approved a qualified health claim on its potential to reduce the risk of coronary heart disease, owing to its unsaturated fat content.