



the ATTIC

Bar & Stage

HAPPY HOUR 5-7 DAILY

- \$5 OFF classic cocktails
- \$5 OFF pizzas
- \$6 house wine
- \$6 tall cans

CURATED COCKTAILS

Not included in happy hour- All cocktails are minimum of 2oz

RECOVERING CHOCOHOLIC | 15

amaretto, bourbon, grapefruit, citrus, aztec chocolate bitters

CFVP | 15

Eau Claire Whiskey, Elderflower liqueur, Hibiscus, Citrus, Cane Sugar

T 4 TEA | 15

Confluence Vodka, St. Germain, Luna Lavender Tea, Citrus, Cane Syrup, Tonic

ONCE & FLORAL | 15

Confluence Gin, Elderflower Liqueur, Fresh Citrus, Cane Syrup

SANGRIA

14 GLASS | 48 PITCHER

RED Wine (3oz), Confluence Vodka (1oz), Cranberry & Orange Juice - OR -

WHITE Wine (3oz), Confluence Vodka (1oz), Grapefruit & Pineapple Juice

SMOKE & MIRRORS | 16

Bearface Oaxaca Whiskey, Cane Sugar, Angostura Bitters, Smoked cedar

DIRTY WORD | 15

Mezcal, Maraschino, Green Chartreuse, Citrus

CONFLUENCE DISTILLING

On special every WEDNESDAY for Chandelier Club **for only \$10**

SPICED WHITE NEGRONI | \$18
Winter Spiced Gin, Lillet Blanc, Liqueur Strega 3oz

CONFLUENCE PREMIUM MARTINI | \$18
classic martini with choice of Confluence Headwater Vodka or Manchester Dry Gin. 2oz Olive or twist.

ROSE COLOURED GLASSES | \$18
Confluence Pink Gin, St. Germaine, Grapefruit Juice, Rosé, Soda 5oz

INTO THE DREAMS | \$18

Confluence Manchester Dry Gin and Headwater Vodka. Creme de Cassis, Rhubarb Bitters, Citrus, Organic Cane Sugar 2.5oz

CLASSIC COCKTAILS

All cocktails are minimum of 2oz

NEGRONI | 15
Campari, Gin, Sweet Vermouth

OLD FASHIONED | 15
Buffalo Trace, Cane Syrup, Angostura

MARTINI | 15
Vodka or Gin, Olives or Twist

MANHATTAN | 15
Buffalo Trace, Sweet Vermouth, Orange Bitters

WHISKEY SOUR | 15
Rye whiskey, Citrus, Organic Cane Sugar, Foam

APEROL SPRITZ | 15
Aperol, Soda, Prosecco

FRENCH 75 | 15
Gin, Citrus, Cane Syrup, Prosecco

LAST WORD | 15
Gin, Maraschino, Green Chartreuse, Citrus

**MARGARITA
2OZ GLASS | 15
12OZ PITCHER | 78***

tequila, triple sec, citrus, organic cane syrup.
*Pitchers must be shared between min. 4 guests

BEER

473 ml

FIVE OF DIAMONDS | 9

Pilsner by Blindman Brewing

TRIPHAMMER | 9

Robust Porter by Blindman Brewing

only \$6 every
sunday for
laugh loft

SUNSHINE RAIN | 9

IPA by Cabin Brewing

JAMROCK | 9

Blackberry Vanilla Sour by Establishment

BEST FRIENDS GIRL | 9

Kolsh by Establishment

PREMIUM LAGER | 9

Import-style Lager by Dandy

HAMMER PANTS | 9

Pale Ale by Eighty Eight

NIGHT GALLERY | 9

NEPA by Eighty Eight

VILLAGE CIDER | 9

Sweet apple cider by Village

LAST BEST IPA | 7

355ml

LAST BEST CRISP PILS | 7

355ml

koi

only \$5 for
KOI
Open Mic

NON-ALCOHOLIC

SPARKLING LEMONADE | 4
Citrus, Organic Cane Syrup, Soda

**WILDFOLK SPARKLING
NEGRONI | 9**
locally made non-alcoholic craft cocktail

HAPPY BELLY KOMBUCHA | 6
locally made. Purple Ginger, Grapefruit Hops

SODA CAN | 3
Cola, Diet Cola, Gingeale, Sprite, Tonic

JUICE | 4
Cranberry, Orange, Grapefruit, Pineapple, Apple

COFFEE / TEA | 4

Drip coffee
(with oat milk & sugar upon request)
Organic Mighty Leaf Tea
(Green, Chai, Peppermint, Earl Grey)

CRFT NON-ALC PALE ALE | 8

0% beer by Village

sharing is caring... your food is prepared family-style as it's ready

APPETIZERS

FOCCACIA & OIL | 5

rosemary focaccia, dill oil,
12yr balsamic

SWEET TRUFFLE POPCORN | 5

house popped and drizzled with
agave and white truffle oil GF/SF/NF

MIXED OLIVES | 8

mixed olives, garlic, rosemary oil,
lemon zest GF/SF/NF

BEET HUMMUS | 12

roasted beets, chickpeas, dill oil,
pumpkin seeds, crostini

LEMON BASIL RICOTTA | 14

cashew ricotta, roasted cherry tomatoes,
balsamic reduction, crostini

ROASTED GARLIC CHEESY BREAD | 16

rosemary oil, roasted garlic cloves,
mozzarella

CHOICE OF 1 DIP:

**ranch, garlic aioli, truffle honey,
sweet jalapeno aioli, marinara,
truffle aioli, buffalo sauce, chili oil**

GARLIC SOFT PRETZELS | 10

3 garlic buttered soft pretzels

**make it a pizza pretzel with tomato
sauce and mozzarella cheese +2**

SALADS

KALE CAESAR | 14

cashew caesar dressing, crispy
capers, croutons, bacon, parmesan
GFA/SF

ROCKET SALAD | 8

arugula, lemon vinaigrette, **cashew**
parmesan GF/SF

BEET & GOAT CHEEZE SALAD | 14

arugula, lemon vinaigrette, roasted beet
hummus, goat cheeze, bourbon candied
walnuts, pumpkin seeds, balsamic reduction,
dried cranberries (**contains nuts**) GF/SF

PIZZAS

MUSHROOM TRUFFLE | 24

white sauce, PESTO MUSHROOMS,
arugula, candied bourbon walnuts,
white truffle aioli, mozzarella

(**contains cashews**)

LUAU | 24

san marzano tomato sauce, BACON,
local pineapple ginger kraut, jalapeño,
red onion, sweet jalapeño aioli, fresh
rosemary, mozzarella NF

BUFFALO CHICKEN | 23

blue cheeze sauce, BUFFALO CHICKEN,
green onion, diced red pepper, mozzarella,
ranch drizzle, buffalo sauce NF

TO HELL & BACK | 23

dill oil, HOT ITALIAN SAUSAGE, hot honey
drizzle, shaved lemon fennel, roasted garlic,
mozzarella NF

MARGARITA | 21

san marzano tomato sauce, FIOR DE
LATTE, fresh basil, rosemary olive oil

(**contains cashews**)

DOWN TO EARTH | 22

garlic aioli, black olives, peppers, red
onions, GOAT CHEEZE, sundried
tomato, mozzarella, basil ribbons

(**contains cashews**)

DILL PICKLE | 22

blue cheese sauce, housemade PICKLES,
pepperoncini, mozzarella, fresh dill NF

EGGPLANT PARMESAN | 22

rosé sauce, grilled eggplant, roasted garlic
aioli, basil, mozzarella, cashew parmesan,
lemon wedge

DONAIR | 24

house shaved donair meat, garlic aioli,
banana peppers, mozzarella, fresh tomatoes
and onion, shredded lettuce, donair sauce

hot sauce optional

Sub Gluten Free Crust
from Canela Bakery +4.5



BRUNCH

available **ONLY** on event

Sundays from 11am-2pm

MIMOSAS / 5

orange, grapefruit, pineapple, or cranberry

HUEVOS RANCHEROS GF / 17

corn tortillas, refried black beans,
scrambled tofu, cheeze, pico de gallo, salsa
verde, guacamole GF

CHOICE OF TOTS OR SALAD

AVOCADO MUSHROOM TOAST / 16

toasted sourdough, sliced avocado, beet
hummus, chimichurri, asada portobello,
radish SFA

CHOICE OF TOTS OR SALAD

BRUNCH BURRITO / 18

refried black beans, scrambled tofu,
cheeze, roasted peppers, pico de gallo,
valentinas crema, chimichurri, chorizo

CHOICE OF TOTS OR SALAD

smother the burrito in salsa roja and jalapeño
crema +2

CHURRO FRENCH TOAST BIEGNETS / 18

Sourdough, cinnamon sugar, condensed
coconut milk drizzle, icing sugar, beyond
sausage

CHOICE OF TOTS OR SALAD

BREAKFAST TACOS GFA / 17

set of 2: corn tortilla, tofu scramble,
bacon, chipotle aioli, green onion,
salsa verde

CHOICE OF TOTS OR SALAD

CHILAQUILES GF / 18

corn chips, salsa roja (spicy), cheeze,
scrambled tofu, guacamole, jalapeño crema,
refried black beans, cilantro GF -NO SIDE

RISE & SHINE PIZZA / 22

roasted salsa, tofu scramble, bacon,
sausage, peppers, mozzarella, hollandaise,
green onion GFA / NF

ADDITIONS

chipotle chickin / 4
crumbled chorizo / 3
asada portobello mushrooms / 4
beyond sausage / 5
2 strips of bacon / 3
scrambled tofu / 4
guacamole / 3
avocado half / 3
side of tots / 5

DESSERT

CREME BRULEE | 7.5

coconut vanilla custard, torched
organic cane sugar GF/NF

parties of 6 and over are subject to a
20% automatic gratuity
GF = Gluten Friendly / NF = Nut Friendly
this menu is 100% plant based

SPIRITS

1oz | 2oz

BOURBON

Buffalo Trace, Four Roses 8 | 13
Bookers 18 | 35

RYE & WHISKEY

Jamesons, Alberta Premium 7 | 12
Bearface Oaxaca, 9 | 14
Eau Claire Ruperts, Suntory Toki

RUM

Captain Morgan White or Dark, 7 | 12
Appleton Estate, Kraken Spiced 9 | 14
Pineapple Plantation

VODKA

Confluence Detour 7 | 12
CONFLUENCE (Headwater, OR Aquavit) 10 | 15
Wildlife Vodka

GIN

Confluence Detour 7 | 12
CONFLUENCE (Manchester Dry, 10 | 15
Pink Gin, OR Winter Spice Gin)
Wildlife Barrel Aged, Last Best Afterglow
OR Fortunella

TEQUILA

Cazadores Blanco, Arette Blanco 7 | 12
Arette Reposado, Fandango Mezcal 9 | 14
Arette Anejo 11 | 16
Don Julio 1942 50 | 90

SCOTCH

Ballentines 7 | 12
Glenlivet 12yr 12 | 20

MIX

Coca Cola, Diet Coke, Ginger Ale,
Club Soda, Tonic, Sprite, Water,
Cranberry Juice, Orange Juice,
Pineapple Juice

SHOTS

\$7

LEMON DROP
Vodka, Sugar, Lemon

BERT REYNOLDS
Spiced Rum, Butterscotch Schnapps

PROUD CARLY
Confluence Gin, Peach Liqueur

YASS DADDY
Frangelico, Creme de Cacao

WINE

6oz | 9oz | bottle

WHITE

HOUSE WHITE BLEND

Sumac Ridge VQA 11 | 15 | 40
| Okanagan

SAUVIGNON BLANC 13 | 17 | 45
Wente | USA

CHARDONNAY 14 | 19 | 48
Wente | USA

PINOT GRIGIO 13 | 17 | 45
Santa Julia | Argentina

ORGANIC RIESLING 13 | 17 | 45
Landlust | Germany

PROSECCO 9 | - | 45
Italy

CIPES BRUT - | - | 80
Summerhill | Okanagan

RED BUBBLES

HOUSE RED BLEND

Sumac Ridge VQA 11 | 15 | 40
| Okanagan

MALBEC 13 | 17 | 45
Zorzal Terroir Unico | Argentina

MERLOT 13 | 17 | 45
Charles Smith Silver Devil | Washington

TEMPRANILLO 14 | 19 | 48
Honoro Verde | Spain

CABERNET SAUVIGNON 75
Black Sage | Okanagan

SYRAH 60
Sandhill | Okanagan

PINOT NOIR 60
Ritual | Chile

ROSÉ

ROSÉ 12 | 16 | 43
El Picoteo Organic | Spain

Confluence
premium spirits
are only \$6 every
Wednesday for
Chandelier Club



SOLD OUT

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