




## SHARING PLATES


**BREAD WITH OLIVE OIL & BALSAMIC**  
toasted garlic ciabatta, extra virgin olive oil, 12 year aged balsamic | 9

**WARM OLIVES**   
kalamata, green, and black olives, garlic cloves | 8


**PAN SEARED CAULIFLOWER**   
cauliflower seared in lemon caper butter, pumpkin seed pesto, toasted pumpkin seeds, shaved parmesan | 16


**ROASTED BEETS**   
bourbon candied walnuts, cashew goat cheese, balsamic glaze | 15

**BRUSCHETTA**  
roma tomatoes, EVOO, balsamic reduction, basil, shaved parmesan, toasted herb ciabatta | 16

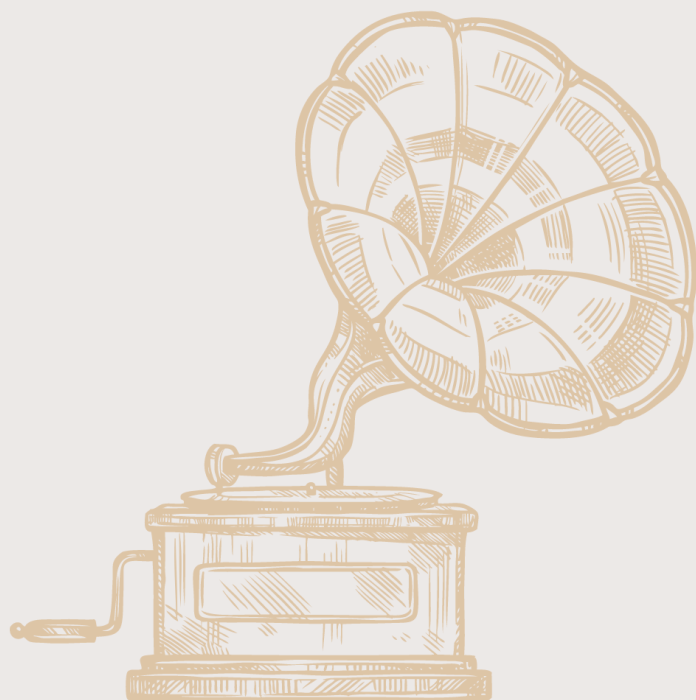
**LEMON BASIL RICCOTA**   
whipped tofu ricotta, blistered cherry tomatoes, balsamic reduction, basil, toasted herb ciabatta | 15

## SALADS


**CAESAR SALAD**   
croutons, bakon bits, crispy capers, shaved parmesan, lemon | 16


**BEET & GOAT CHEEZE SALAD**   
roasted beets, cashew goat cheese, bourbon candied walnuts, pumpkin seeds, arugula, apple cider vinaigrette, red onion | 17


**ARUGULA SALAD**   
apple cider vinaigrette, shaved parmesan, pumpkin seeds | 9




## FRESH PASTA

**CASHEW ALFREDO**   
creamy cashew sauce, shaved parmesan, arugula | 23  
*pair with pinot noir or pinot grigio*

**PESTO PASTA**   
fettuccine, pumpkin seed pesto, shaved parmesan, fresh lemon | 23  
*pair with pinot grigio*

**SICILIAN EGGPLANT FETTUCCINE**   
roasted eggplant, san marzano tomato sauce, blistered cherry tomatoes, fresh basil, whipped tofu ricotta, extra virgin olive oil | 23  
*pair with lambrusco*

**TUSCAN SCALLOP FETTUCCINE**   
seared king oyster mushroom scallops, blistered cherry tomatoes, white wine caper sauce, lemon | 25  
*pair with sauvignon blanc*

**CARBONARA**  
fettuccine, bakon ribbons, tofu yolk, shaved parmesan, cracked pepper | 25  
*pair with chardonnay*

**PUMPKIN SAGE GNOCCHI**  
pumpkin sage cream sauce, beyond sausage, shaved parmesan, toasted pumpkin seeds, crispy sage | 26  
*pair with pinot noir*



**TRUFFLE MUSHROOM RAVIOLI**  
roasted mushrooms, white truffle oil, cashew cream, shaved parmesan, parsley | 26  
*pair with pinot noir*

## ADDITIONS

sub gluten free pasta | 2  
garlic bread: 2pc 3 | 4pc 5  
roasted mushrooms | 3  
confit garlic cloves | 2  
blistered cherry tomatoes | 3  
bakon | 3.5  
beyond sausage: *half* 3.5 | *full* 6

Parties of 6 or more are subject to an automatic 20% gratuity

**THIS MENU IS 100% PLANT-BASED**

 = Gluten Free  
 = Gluten Free with modification  
Please inform your server of any allergies, and we will do our best to accommodate you.

your pizza is hand-stretched to order,  
and baked in a vintage stone oven - all  
pizzas take minimum 20 minutes to prepare

12" PIZZA

**MARGHERITA**

san marzano tomato sauce, cashew fiore di  
latte, fresh basil | 22

*pair with pinot noir or pinot grigio*

**CHEESE & TRUFFLE**

garlic olive oil, confit garlic cloves,  
mozzarella, shaved parmesan, truffle  
honey | 22

*pair with pinot grigio or prosecco*

**TRUFFLE MUSHROOM**

garlic sauce, roasted mushrooms, fresh  
arugula, candied bourbon walnuts, white  
truffle aioli, mozzarella | 26

*pair with pinot noir*

**EGGPLANT PARMESAN**

san marzano tomato sauce, roasted  
eggplant, pesto, mozzarella, roasted garlic  
aioli, shaved parmesan, crispy capers | 23

*pair with chardonnay or lambrusco*

**PEPPERONI MUSHROOM**

san marzano tomato sauce, beyond  
peperoni, roasted mushrooms, red onion,  
mozzarella | 24

*pair with tempranillo*

**SPICY SAUSAGE & FENNEL**

san marzano tomato sauce, beyond sausage,  
hot honey, shaved fennel, confit garlic  
cloves, mozzarella | 26

*pair with cabernet sauvignon or malbec*

**SWEET JALAPEÑO & BACON**

san marzano tomato sauce, bakon, roasted  
jalapeño, red onion, krooked provisions  
pineapple kraut, mozzarella, sweet jalapeño  
aioli | 25

*pair with reisling*

DESSERT

**CARROT CAKE**

decadent house-made carrot cake with  
cream cheeze buttercream | 12

**COOKIE DOUGH CHEEZECAKE** 

cashew cheezecake, oat chocolate  
chip cookie dough, coconut crust,  
salted caramel, organic cocoa | 11

**CREME BRULEE** 

coconut vanilla custard, torched  
organic cane sugar | 9

**WEEKLY EVENTS**

**WINE DOWN THURSDAYS**

*Dine-in only*

\$10 sharing plates

\$10 off bottles of wine

**ROTATING FRIDAYS**

Chandelier Club Burlesque,  
Leopard Lounge Cabaret,  
Live Music, and more...

**DRAG SHOW SATURDAYS**

*Starting at 8:30pm*

**Carly's Angels** every Saturday  
from September to July

**HoliGay Weekends** every

Saturday on long weekends

**COMEDY SUNDAYS**

*Sundays at 7:30pm*

Laugh Loft stand-up comedy show

\$6 Blindman tall cans

20% off pizzas (dine in only)

while quantities last

*For an up-to-date list of  
scheduled events, check out  
our website:*

**[theatticyc.ca/events](http://theatticyc.ca/events)**

**OUR FOOD**

**EXTRA VIRGIN OLIVE OIL**

Our EV00 is imported from a  
village in the South of Spain  
using 800 year-old olive trees

**PASTA NOODLES**

Our pasta is made fresh using  
Alberta-grown semolina flour

**PIZZA DOUGH**

Our pizza dough is made fresh  
daily using 00-style flour,  
hand-stretched, and cooked in  
a traditional stone-fired  
pizza oven


**100% PLANT-BASED**

We do not use any animal  
products in our kitchen. All  
of our meats, cheeses,  
aiolis, and sauces are made  
from plants.



ONLY AVAILABLE EVENT SUNDAYS FROM 11AM-2PM


**BRUNCH**

**TOTS FOR THE TABLE / 9**   
with a side of ketchup and truffle aioli for dipping


**AVOCADO TOAST / 15**  
toasted ciabatta, fresh avocado, cashew goat cheeze spread, pumpkin seeds, micro greens, side of arugula salad or fruit

**RICOTTA TOAST / 15**  
toasted ciabatta, whipped tofu ricotta, roasted cherry tomatoes, balsamic reduction, basil, side of arugula salad or fruit


**PASSIONFRUIT COCONUT WAFFLES / 15**  
toasted coconut, bourbon candied walnuts, passionfruit, whipped coconut cream, organic maple syrup, side of fruit

**BREAKFAST ENCHILADA / 17.5**   
scrambled tofu, beyond sausage, salsa roja, corn tortillas, mozzarella, hollandaise, green onion, choice of arugula salad or fruit

**BAKON & EGG SANDWICH / 18**  
toasted herb ciabatta, just egg, bakon, blistered cherry tomatoes, arugula, truffle aioli, choice of arugula salad or fruit

**CHILAQUILES / 18**   
salsa roja-drenched tortilla chips, scrambled tofu, lime crema, avocado, cheeze, green onion  
+ add bacon or sausage | 3

**CAESAR SALAD / 15**  
romaine, caesar dressing, croutons, bacon bits, fried capers, lemon wedge

**BEEF & GOAT CHEESE SALAD / 15**   
arugula, apple cider vinaigrette, roasted beets, goat cheeze, bourbon candied walnuts, pumpkin seeds, red onion

**ADDITIONS**

- ADD AVOCADO HALF / 3.5
- ADD 2 STRIPS BAKON / 3.5
- ADD BEYOND SAUSAGE / 6
- ADD 1 JUST EGG / 3.5
- ADD SCRAMBLED TOFU / 4
- ADD ROASTED MUSHROOMS / 3
- ADD FRESH FRUIT / 3

**BRUNCH COCKTAILS**

**MIMOSA**  
organic prosecco, choice of cranberry, pineapple, orange, or grapefruit 4oz | 7

**MIMOSA BUCKET**  
organic prosecco, choice of cranberry, pineapple, orange, or grapefruit | 39  
1 bottle of prosecco + 500ml juice

**HOT DRINKS**

**BAILEE'S & COFFEE**  
jamesons, tia maria, coconut oat milk, oso negro drip coffee 2oz | 12

**BOURBON HAZELNUT COFFEE**  
buffalo trace, frangelico, oso negro drip coffee 2oz | 12

**BLUEBERRY TEA**  
grand mariner, amaretto, organic earl grey 2oz | 12

**OSO NEGRO DRIP COFFEE**  
with optional oat milk and sugar | 4

**TEA**  
earl grey, green, mint, chai | 4