

The
ATTIC
Plant-Based Pizza & Pasta

SPECIALS

HAPPY HOUR

5-7 daily

\$5 last best ipa & pils (355ml)

\$6 house wine (6oz)

\$9 select** classic cocktails (2oz)

\$3 off appetizers (dine-in only)

WINE DOWN THURSDAYS

\$10 off bottles of wine

\$10 small plates *dine-in only

PITCHER SATURDAYS

\$5 off all cocktail pitchers (6oz)

(min. 2 people per pitcher)

PIZZA SUNDAYS

20% off pizzas*

*while quantities last *dine-in only*

\$6 tall cans of Blindman tall cans

CLASSIC COCKTAILS



OLD FASHIONED

buffalo trace bourbon,
angostura bitters, organic
cane sugar, orange peel
2oz | 15



ATTIC NEGRONI

confluence detour gin, cocchi
rosa, sweet red vermouth, burnt
orange peel
3oz | 15



ATTIC SHAFT

confluence detour vodka, coffee
liqueur, oat and coconut milk
2oz | 13



FRENCH 75

confluence detour gin, citrus,
cane sugar, prosecco
3oz | 14



MARGARITA

reposado tequila, triple sec, organic
cane sugar, citrus, salted rim
2oz | 14



ATTIC SPRITZ

cocchi rosa, prosecco, soda
4oz | 14

***COCKTAIL PITCHERS**



SANGRIA*

4oz brandy & 12oz wine | 48
choice of:

RED: cranberry, orange

WHITE: pineapple, grapefruit



MARGARITA*

cazadores reposado, triple sec,
citrus, cane sugar
choice of: classic, mezcal, or coconut
6oz | 42



GINGER VANILLA SPARKLING GREYHOUND*

confluence detour vodka, ginger
syrup, galliano, grapefruit,
citrus, soda
6oz | 40

**pitchers must be shared by a minimum of 2 people*

HANDCRAFTED COCKTAILS



INTO THE WOODS

mezcal, cocchi rosa, alberta premium
whiskey, oak bitters, citrus 2oz | 15
smokey, strong, citrusy



THIS SH*T IS BANANAS

blended scotch, kraken spiced rum,
banane du bresil, red wine, angostura
2.5oz | 15
boozy & banana-forward



CARDI G

confluence gin, amaro nonino, grapefruit,
cardamom bitters, citrus, cane sugar
2.5oz | 14
warm spices, grapefruit, vanilla



MATCHA PISCO SOUR

Torres Pisco El Gobernador, organic matcha,
strawberry bitters, citrus, cane sugar
2oz | 15
earthy, bright, citrusy



MARX THE SPOT

kraken spiced rum, creme de cassis,
citrus, ginger syrup 2oz | 14
fruity & gingery



FLOWERS IN THE ATTIC

confluence gin infused w/ butterfly
peaflower, elderflower liqueur, citrus,
cane sugar 2oz | 14
sweet, floral, vibrant



WHAT'S THE TEA

confluence gin, galliano vanilla liqueur,
earl grey tea, citrus, cane sugar 2oz | 14
think london fog



GINGER SAKE MULE

gekkeikan Sake, alberta premium whiskey,
ginger syrup, citrus, grizzly paw ginger
beer 2.5oz | 14
crushable, gingery, sweet



TWIST AND SHOUT

kaffir lime leaf-infused cazadores
reposado, passionfruit, orange blossom,
citrus 2oz | 15
crushable, tropical, floral



CLASSY & SASSY

coffee-infused confluence vodka,
hellfire bitters, coffee liqueur, cold
brew 2oz | 15
spicy, sweet, coffee forward

The
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BEER

LAST BEST IPA
ipa by last best
355ml | 7

CRISP PILS
pilsner by last best
355ml | 7

MEZCAL GOSE
smokey salty gose
by 33 acres 355ml | 7

CASSETTE LAGER
Lager by '88
473ml | 9

NIGHT GALLERY
hazy Pale Ale by '88
473ml | 9

FIVE OF DIAMONDS
Pilsner by Blindman
473ml | 9

TRIPHAMMER
Robust Porter by Blindman
473ml | 9

AUTUMN AMBER
Amber Ale by Born Brewing
473ml | 9

SUNSHINE RAIN
iPA by Cabin
473ml | 9

MY BEST FRIEND'S GIRL
german-style kolsch by Est.
473ml | 9

JAMROCK SOUR
Blackberry Vanilla by Est.
473ml | 9

VILLAGE CIDER
Sweet cider by Village
473ml | 9

TROPICAL CIDER
dry cider by uncommon
473ml | 9

ZERO PEOPLE SKILLS
non-alcoholic by toolshed
473ml | 8

HOT DRINKS

BAILEE'S & COFFEE
jamesons, tia maria, plant 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 cane sugar | 4

TEA
earl grey, green, mint, chai | 4

RED WINE

HOUSE RED 9 | 13 | -
sumac ridge blend | bc
rich plum & raspberry, smoky oak
& vanilla

MALBEC 13 | 17 | 45
Zorzal Terroir Unico | Argentina
crisp acidity, plum & berry,
pepper

TEMPRANILLO 14 | 19 | 48
Honoro Verde | Spain
ripe plum & fig, bright acidity,
spicy finish

PINOT NOIR 13 | 17 | 45
stoneleigh | New Zealand
dark berry & cherry, fruity
sweetness

CABERNET SAUVIGNON - | - | 60
Black Sage | Okanagan
dark cherries, cassis, vanilla &
mocha notes

MERLOT - | - | 80
Burrowing Owl | Okanagan
red berry, paprika, roasted red
pepper, stewed plum, black cherry,
dark chocolate

WHITE

HOUSE WHITE 9 | 13 | -
Sumac Ridge Blend | BC
floral, grapefruit, peaches, hint
of jasmine

SAUVIGNON BLANC 13 | 17 | 45
Wente | USA
fresh honeydew, citrus, hint of
grass

PINOT GRIGIO 13 | 17 | 45
Santa Julia | Argentina
pears, apple, pineapple & banana

RIESLING 13 | 17 | 45
Landlust | Germany
honeysuckle, blossom, & white
peach, & a harmonious finish.

CHARDONNAY 49
Luigi Bosca | Argentina
Tropical fruit, long floral
aftertaste

ORGANIC ROSÉ 12 | 16 | 43
El Picoteo | Spain
citrus, raspberry, currant, hints of
herb

BUBBLES

ORGANIC PROSECCO 10 | - | 43
Villa Teresa | Italy
fruity notes of unripe apple &
flowers

LAMBRUSCO 13 | - | 50
B.io Frizzante | Italy
ripe cherries & black currants, soft
tannins and fresh acidity

CIPES BRUT 75
Summerhill | Okanagan
apple, pear, lemon meringue, brioche

PORT


PORT
taylor fladgate 20yr 2oz | 14


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


SMALL PLATES


CHARRED FENNEL 
whipped tofu riccota, hot honee | 12

ROASTED BEETS 
bourbon candied walnuts, cashew goat
cheeze, balsamic glaze | 12


PAN SEARED CAULIFLOWER 
cauliflower seared in lemon caper
butter, pumpkin seed pesto, toasted
pumpkin seeds, shaved parmesan | 13.5


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


BRUSCHETTA 
roma tomatoes, EVOO, balsamic
reduction, basil, shaved parmesan,
toasted herb ciabatta | 14


LEMON BASIL RICCOTA 
whipped tofu riccota, blistered cherry
tomatoes, balsamic reduction, basil,
toasted herb ciabatta | 14

FRESH PASTA

CASHEW ALFREDO 
creamy cashew sauce, shaved parmesan,
arugula | 22
pair with pinot noir or pinot grigio

TUSCAN SCALLOP LINGUINI 
seared king oyster mushroom scallops,
blistered cherry tomatoes, white wine
caper sauce, lemon | 24
pair with sauvignon blanc

EGGPLANT TOMATO PASTA 
roasted eggplant, san marzano tomato
sauce, blistered cherry tomatoes, fresh
basil, whipped tofu ricotta, EVOO | 23
pair with lambrusco

PESTO LINGUINI 
pumpkin seed pesto, shaved parmesan,
lemon | 23
pair with pinot grigio

PUMPKIN SAGE GNOCCHI
pumpkin sage cream sauce, crispy sage,
beyond sausage, shaved parmesan,
toasted pumpkin seeds | 25
pair with pinot noir

CARBONARA
bakon ribbons, shaved parmesan, fresh
cracked pepper | 23.5
pair with chardonnay

ADDITIONS

- SUB GLUTEN FREE PASTA | 2
- Garlic bread: 2pc 3 | 4pc 4
- Roasted mushrooms | 3
- Confit garlic cloves | 2
- Blistered cherry tomatoes | 2.5
- Bakon | 3
- Beyond Sausage: half 3 | full 6
- King Oyster Scallops | 5

12" PIZZA

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

MARGHERITA
san marzano tomato sauce, cashew fiore di
latte, fresh basil | 20
pair with pinot noir or pinot grigio

CHEEZE & TRUFFLE
olive oil, confit garlic cloves, mozzarella,
shaved parmesan, truffle honee | 22
pair with pinot grigio or prosecco

TRUFFLE MUSHROOM
garlic sauce, roasted mushrooms, fresh arugula,
candied bourbon walnuts, white truffle aioli,
mozzarella | 25
pair with pinot noir

EGGPLANT PARMESAN
san marzano tomato sauce, roasted eggplant,
pesto, mozzarella, roasted garlic aioli, shaved
parmesan, crispy capers, lemon wedge | 23
pair with chardonnay or lambrusco


PEPPERONI MUSHROOM
san marzano tomato sauce, beyond peperoni,
roasted mushrooms, red onion, mozzarella | 23
pair with tempranillo

SPICY SAUSAGE & FENNEL
san marzano tomato sauce, beyond sausage, hot
honee, shaved fennel, confit garlic cloves,
mozzarella | 25
pair with cabernet sauvignon or malbec

SWEET JALAPENO & BACON
san marzano tomato sauce, bakon, jalapeno,
red onion, krooked provisions pineapple
kraut, mozzarella, sweet jalapeno aioli | 24
pair with reisling

SALADS


CAESAR SALAD 
croutons, bakon bits, crispy capers,
shaved parmesan, lemon | 15.5

BEET & GOAT CHEEZE SALAD 
roasted beets, cashew goat cheese,
bourbon candied walnuts, pumpkin seeds,
arugula, apple cider vinaigrette, red
onion | 16

ROCKET GREENS 
apple cider vinaigrette, shaved
parmesan, pumpkin seeds | 8.5

DESSERT



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

COOKIE DOUGH CHEEZECAKE 
cashew vanilla cheezecake with oat
chocolate chip cookie dough & cocoa
crust, salted caramel drizzle | 9.5












CREME BRULEE 
coconut vanilla custard, torched organic
cane sugar | 8.5

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

THIS MENU IS 100% PLANT-BASED

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

ZERO PROOF

-  **WILDFOLK SPARKLING NEGRONI**
rhubarb, grapefruit rind, star anise, rosehip, and juniper 250ml | 9
-  **ATYPIQUE™ NON-ALCOHOLIC APEROL SPRITZ**
classic Italian aperitif with notes of bitterness and acidity of citrus fruits 355ml | 9
-  **ATYPIQUE™ NON-ALCOHOLIC AMARETTO SOUR**
sweet almond notes and real citrus 355ml | 9
-  **STRAWBERRY SOUR**
ginger syrup, citrus, cranberry, strawberry bitters*, foam | 7
**bitters contain alcohol*
-  **GINGER GRAPEFRUIT FIZZ**
citrus, ginger syrup, grapefruit, soda | 5
-  **SPARKLING LEMONADE**
citrus, cane sugar, soda | 4
-  **ICED EARL GREY TEA**
bergamont earl grey tea, citrus, cane sugar | 4
-  **ZERO PEOPLE SKILLS**
by toolshed 473ml | 8
-  **SAN BENEDETTO**
sparkling mineral water 750ml | 8
-  **KOMBUCHA**
wild tea pineapple mojito | 7
-  **SODA CAN**
coke, diet coke, gingerale, sprite, tonic 355ml | 3



1oz | 2oz

SPIRITS

- VODKA**
confluence detour 7|12
belvedere 10|17
- GIN**
confluence detour 7|12
hendricks 10|15
- RYE & WHISKEY**
alberta premium 7|12
jamesons 7|12
suntory toki 10|15
- BOURBON**
buffalo trace 8|13
bookers 18|35
- RUM**
capt. morgan white/dark 7|12
kraken spiced rum 7|12
appletons estate 8|13
planetary pineapple 9|14
- SCOTCH**
ballentine's 7|12
glenlivet 12yr 12|20
balvenie 12yr 18|32
- TEQUILA/ MEZCAL**
cazadores reposado 7|12
casamigos blanco 13|21
espolon reposado 9|14
400 conejos mezcal 9|14
don julio 1942 50|90

ONLY AVAILABLE SUNDAYS FROM 11AM-2PM



BRUNCH

- TOTS FOR THE TABLE / 9** 
with a side of ketchup and truffle aioli for dipping
- AVOCADO TOAST / 16**
toasted sourdough, fresh avocado, cashew goat cheeze, pumpkin seeds, micro greens, balsamic glaze, side of arugula salad or fruit
- RICOTTA TOAST / 16**
toasted sourdough, whipped tofu ricotta, roasted cherry tomatoes, balsamic reduction, basil, side of arugula salad or fruit
- PASSIONFRUIT COCONUT WAFFLES / 16**
toasted coconut, pumpkin seeds. 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 | 3.5

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

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