



Holiday's at the ATTIC Bar & Stage

SCHEDULE

MOVIE NIGHTS

5-7 every Sunday starting Nov 19th (Doors at 4:45)

ELF

Nov 19th

HOME ALONE

Nov 26th

CHRISTMAS WITH THE KRANKS

Dec 3rd

CHRISTMAS VACATION

Dec 10th

CHRISTMAS CLASSICS (Rudolph, Grinch, Frosty)

Dec 17th

Happy hour is 5-7pm daily: \$9 holiday cocktails & select classic cocktails

HOLIDAY COCKTAILS



SUGAR COOKIE

dark rum, amaretto, plant milk, organic cane sugar, vanilla, icing and sprinkles
2oz | 13



THE PLUM FAIRY

brandy, lillet blanc, cranberry, grapefruit, ginger syrup, plum bitters
2oz | 14



NAUGHTY NOG

kraken spiced rum, coffee liqueur, cold brew, oat nog, cinnamon
2oz | 14



PEPPERMINT WHITE CHOCOLATE NOG

kraken spiced rum, creme de cacao, peppermint schnapps, oat nog
2oz | 14



FROSTY'S TROPICAL VACATION

banane du brazil, peach schnapps, white rum, coconut milk, pineapple, orange bitters
2oz | 14



SCROOGE'S NIGHTCAP

blended scotch, ginger syrup, citrus, red wine, cinnamon
2oz | 14



THE KRAMPUS

400 conejos mezcal, creme de cassis, lillet blanc, dry vermouth, angostura bitters
2oz | 14



FATHER CHRISTMAS

Last Best first love gin, bourbon, amaro nonino, sage-infused cane syrup, cedar-smoked rocks glass
2oz | 15

Hot Chocolate

BAILEYS HOT CHOCOLATE

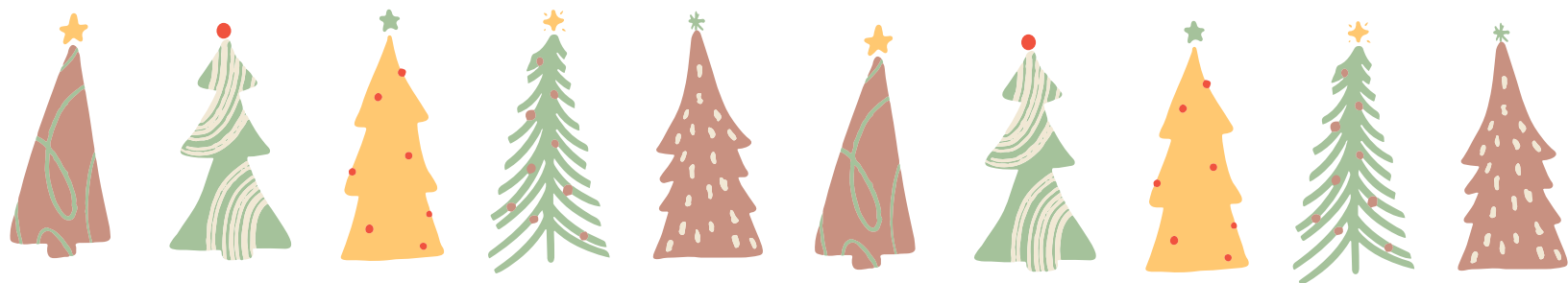
jamesons, kamora coffee liqueur, coconut milk, double dutch hot chocolate, whipped cream
2oz | 12

BOURBON HAZELNUT HOT CHOCOLATE

buffalo trace, frangelico hazelnut liqueur, double dutch hot chocolate, whipped cream
2oz | 12

PEPPERMINT VANILLA HOT CHOCOLATE

peppermint schnapps, galliano liqueur, double dutch hot chocolate, whipped cream
2oz | 12



SPECIALS

HAPPY HOUR

5-7 *daily*

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

\$6 house wine (6oz)

\$9 select classic cocktails (2oz)

1/2 priced appetizers (dine-in only)

LAST BEST THURSDAYS

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

\$7 radio quest session ale (473ml)

\$5 last best gin (1oz) / \$10 for 2oz

\$5 pepperoni pizza by the slice

PITCHER SATURDAYS

\$5 off all cocktail pitchers

(min. 2 people per pitcher)

BLINDMAN SUNDAYS

\$6 tall cans of Blindman beer

Soft garlic pretzels available **while quantities last**

CLASSICS



OLD FASHIONED

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



FRENCH 75

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



NEGRONI

confluence detour gin, campari, sweet red
vermouth, orange peel
3oz | 15



MARGARITA

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

HANDCRAFTED



FLOWERS IN THE ATTIC

last best first love gin infused w/ butterfly
peaflower, elderflower liqueur, citrus
2oz | 15



SMOKEY THE BEAR

alberta premium whiskey, mezcal, aperol, oak
bitters, citrus
2oz | 15



WHAT'S THE TEA

confluence gin , earl grey tea, citrus,
organic cane sugar
2oz | 14



THIS SH*T IS BANANAS

scotch, overproof spiced rum, banane du bresil,
red wine syrup, angostura
2oz | 15



SAKURA KISS

gekeikkan sake, maraschino liqueur, grapefruit,
rose water
2.5oz | 14



CARDI G

confluence gin, amaro nonino, grapefruit,
cardamom bitters, citrus, organic cane sugar
2.5oz | 14



TWIST AND SHOUT

kaffir lime leaf-infused cimarron blanco,
passionfruit, orange blossom, citrus
2oz | 15



PEAR PALMER

confluence vodka, averna amaro, poire williams,
citrus, organic cane syrup
2oz | 15



ATTIC SHAFT

coffee liqueur, vodka, cold brew, coconut soy milk
2oz | 12



MARX THE SPOT

kraken spiced rum, creme de cassis, citrus, organic
ginger syrup
2oz | 15

PITCHERS

SANGRIA

RED: brandy, cranberry, orange

white: brandy, pineapple, grapefruit

4oz brandy & 12oz wine | 48

MARGARITA

cimarron blanco, triple sec, citrus, organic
cane sugar

choice of classic, mezcal, or coconut

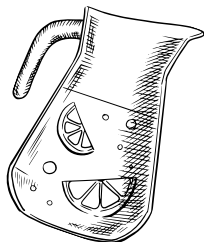
6oz | 42

GINGER VANILLA SPARKLING GREYHOUND












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

HIGHBALL PITCHER

choice of house spirit with choice of mix
6oz | 36



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

ZERO PROOF	 SPARKLING LEMONADE citrus, organic cane sugar, soda 4	 CRFT NON-ALC PALE ALE by village brewery 8	
	 WILDFOLK SPARKLING NEGRONI rhubarb, grapefruit rind, star anise, rosehip, and juniper 9	 KOMBUCHA wild tea pineapple mojito 7	
	 GINGER GRAPEFRUIT FIZZ citrus, ginger syrup, grapefruit, soda 5	 SODA CAN cola, diet cola, gingeale, sprite, tonic 3	
	 ICED EARL GREY TEA organic earl grey tea, citrus, organic cane sugar 4	 JUICE cranberry, orange, grapefruit, pineapple 3	
LOCAL CANS	 LAST BEST IPA ipa by last best 355ml 7	MY BEST FRIEND'S GIRL german-style kolsch by Est. 473ml 9	JAMROCK SOUR Blackberry Vanilla by Est. 473ml 9
	CRISP PILS pilsner by last best 355ml 7	PREMIUM LAGER Import-style Lager by Dandy 473ml 9	VILLAGE CIDER Sweet cider by Village 473ml 9
	MEZCAL GOSE smokey salty gose by 33 acres 355ml 7	NIGHT GALLERY hazy Pale Ale by '88 473ml 9	TROPICAL CIDER dry cider by uncommon 473ml 9
	FIVE OF DIAMONDS Pilsner by Blindman 473ml 9	SUNSHINE RAIN iPA by Cabin 473ml 9	RADIO QUEST CJSW Session Pale Ale by Last Best 473ml 9
SPIRITS	VODKA confluence detour 7 12 confluence headwater 9 14	RUM captain morgan white or dark 7 12 kraken spiced rum 7 12 appletons estate 8 13 plantation pineapple 9 14	TEQUILA 1oz 2oz cimarron blanco 7 12 casamigos blanco 13 21 espolon blanco 8 13 espolon reposado 9 14 400 conejos mezcal 9 14 don julio 1942 50 90
	GIN confluence detour 7 12 last best first love 9 14 	RYE & WHISKEY jamesons, alberta premium 7 12 bearface oaxaca 9 14 suntory toki 10 15	MIX coke, diet coke, ginger ale, tonic, sprite, soda, orange juice, pineapple juice, cranberry juice, grapefruit juice
	BOURBON buffalo trace 8 13 bookers 18 35	SCOTCH ballentine's 7 12 glenlivet 12yr 12 20 balvenie 12yr 18 32	
WINE	HOUSE RED 9 13 - sumac ridge blend bc rich plum & raspberry, smoky oak & vanilla	HOUSE WHITE 9 13 - sumac ridge blend bc floral, grapefruit, peaches, hint of jasmine	
	MALBEC 13 17 45 Zorzal Terroir Unico Argentina crisp acidity, plum & berry, pepper	SAUVIGNON BLANC 13 17 45 Wente USA fresh honeydew, citrus, and a hint of grass	
	TEMPRANILLO 14 19 48 Honoro Verde Spain ripe plum & fig, bright acidity, spicy finish	CHARDONNAY 14 19 48 luigi bosca argentina Tropical fruit, long floral aftertaste	
	PINOT NOIR 13 17 45 stoneleigh New Zealand dark berry & cherry, fruity sweetness	PINOT GRIGIO 13 17 45 Santa Julia Argentina pears, apple, pineapple & banana	
	CABERNET SAUVIGNON - - 60 Black Sage Okanagan dark cherries, cassis, vanilla & mocha notes	ORGANIC ROSÉ 12 16 43 El Picoteo Spain citrus, raspberry, currant, hints of herb	
BUBBLES	CIPES BRUT - - 80 Summerhill Okanagan apple, pear, lemon meringue, brioche	ORGANIC PROSECCO 10 - 43 villa teresa Italy fruity notes of unripe apple & flowers	
PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY			

LET'S EAT

Sharing is caring - your food is prepared family-style,
and comes out as it's ready



APPETIZERS

TRUFFLE POPCORN 
drizzled with agave and white truffle oil | 5

MIXED OLIVES 
pickled garlic, rosemary oil | 9

ROASTED BEET HUMMUS 
olive oil, pumpkin seeds, crostini | 13

LEMON BASIL RICCOTA 
creamy tofu riccota, roasted cherry tomatoes,
balsamic reduction, basil, crostini | 14

***SUNDAYS ONLY* GARLIC PRETZELS**
soft garlic butter-dipped pretzels
while quantities last 
2 for 10 | 4 for 15

SALADS

KALE CAESAR SALAD 
kale & romaine, caesar dressing, croutons, bakon
bits, crispy capers, pumpkin parmesan | 15

ROCKET SALAD 
arugula, apple cider vinaigrette, pumpkin
parmesan | 8

BEET & GOAT CHEESE SALAD 
arugula, apple cider vinaigrette, roasted beet
hummus, cashew goat cheese, bourbon candied
walnuts, pumpkin seeds, red onion | 15


PASTA

MAC & CHEESE
coconut cheese sauce, mozzarella | 16

- add sausage | 3
- add bacon | 2
- add roasted mushrooms | 2
- add buffalo chicken | 4

DESSERT

MOM'S CARROT CAKE 
decadent dense carrot cake with lemon
buttercream | 11

CRANBERRY VANILLA CHEESECAKE 
gluten-friendly cashew cheesecake with
cranberry swirl | 10

CREME BRULEE 
coconut vanilla custard, torched organic
cane sugar | 8

PIZZA

FEATURE

TURKIE DINNER
thyme gravy, poultry-seasoned jackfruit, brussel
sprouts, mozzarella, cranberry sauce, herb aioli,
parsley

- \$2 from every feature pizza sold goes to




RED PIZZAS

MARGHERITA 
red sauce, cashew fiore di latte, fresh basil, olive oil | 20


PEPPERONI MUSHROOM 
red sauce, beyond peperoni, roasted mushrooms,
mozzarella | 22


TO HELL & BACK 
red sauce, beyond sausage, hot honee, shaved
fennel, roasted garlic cloves, mozzarella | 24

LUAU 
red sauce, bakon, local pineapple ginger kraut,
fresh jalapeño, red onion, sweet jalapeño aioli,
mozzarella | 24


WHITE PIZZAS



CHEEZY GARLIC BREAD 
roasted garlic cloves, mozzarella,
side of marinara | 16.5

TRUFFLE MUSHROOM 
garlic sauce, roasted mushrooms, fresh arugula,
candied bourbon walnuts, white truffle aioli,
mozzarella | 24

DOWN TO EARTH 
garlic sauce, black olives, peppers, red onions,
cashew goat cheese, roasted cherry tomatoes,
mozzarella, basil | 23

BUFFALO CHICKEN RANCH 
blue cheese sauce, green onion, diced peppers,
mozzarella, buffalo soy curls, housemade ranch,
buffalo sauce | 23

MAC & CHEESE 
blue cheese sauce, coconut mac & cheese, bakon bits,
pickled jalapeños, mozzarella, green onion | 23

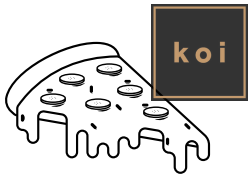
DILL PICKLE 
blue cheese sauce, pickles, banana peppers,
mozzarella, fresh dill | 22

GLUTEN FREE CRUST
Sub Gluten Free Crust from Canela Bakery | 4.5



FEATURES

PIZZA BY THE SLICE 
available on Koi Thursdays only | 5
classic pepperoni



Parties of 6 or more are subject to an automatic 20% gratuity
Due to the size of our kitchen, cross contamination is a risk for
gluten allergies
this menu is 100% plant-based

Gluten Friendly available - please ask your server 

Nut Free available - please ask your server 

LET'S BRUNCH



11am-2pm
on Burlesque or Drag Brunch Sundays only

BRUNCH

TOTS FOR THE TABLE / 9

with a side of ketchup and truffle aioli for dipping

AVOCADO TOAST / 15

toasted sourdough, beet hummus, cashew goat cheese, pumpkin seeds, micro greens, side of arugula salad or fruit

RICOTTA TOAST / 15

toasted sourdough, tofu ricotta, roasted cherry tomatoes, balsamic reduction, basil, side of arugula salad or fruit

STRAWBERRY COCONUT WAFFLES / 15

bourbon candied walnuts, toasted coconut, strawberry drizzle, coconut creme, organic maple syrup, side of fruit

BAKED BREAKFAST ENCHILADA / 17.5

scrambled tofu, beyond sausage, salsa roja, corn tortillas, mozzarella, hollandaze, choice of arugula salad or fruit

RISE & SHINE PIZZA / 23

salsa roja, scrambled tofu, bakon, sausage, peppers, mozzarella, hollandaise, green onion
GFA / NF



LUNCH

TRUFFLE MUSHROOM PIZZA / 24

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

MARGHERITA PIZZA / 20

san marzano tomato sauce, cashew fior de latte, basil ribbons

- add sausage + 5
- add bacon + 3

KALE CAESAR SALAD / 14

kale, romaine, caesar dressing, croutons, bacon bits, fried capers, lemon wedge

BEET & GOAT CHEESE SALAD / 14

arugula, lemon vinaigrette, roasted beet hummus, goat cheese, bourbon candied walnuts, pumpkin seeds, red onion

BOOZE

MIMOSAS

orange | grapefruit | pineapple | cranberry
4oz | 7
mimosa kit | 39

BAILEY'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

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY
DUE TO THE SIZE OF OUR KITCHEN, WE CANNOT GUARANTEE CROSS CONTAMINATION FOR GLUTEN ALLERGIES
THIS ENTIRE MENU IS 100% PLANT-BASED