

The
ATTIC
Bar & Stage

PRE-SHOW HAPPY HOUR 7-8

\$5 OFF pizzas

\$6 house wine 

\$6 tall cans

\$10 double hi-balls

EVENT COCKTAILS

All cocktails are minimum of 2oz

PEACHY KWEEN | 15

Tea Infused Confluence Vodka, Cranberry Juice, Orange Juice

FRENCH 75 | 15 

Confluence Gin, Citrus, Cane Syrup, Prosecco

ONCE & FLORAL | 15

Confluence Gin, Elderflower Liqueur, Fresh Citrus, Cane Syrup

APEROL SPRITZ | 15 

Aperol, Prosecco, Soda

MOJITO | 15 

White Rum, Organic Cane Sugar, Citrus, Mint, Soda

MARGARITA | 15 

Cazadores Reposado, Triple Sec, Citrus, Organic Cane Syrup

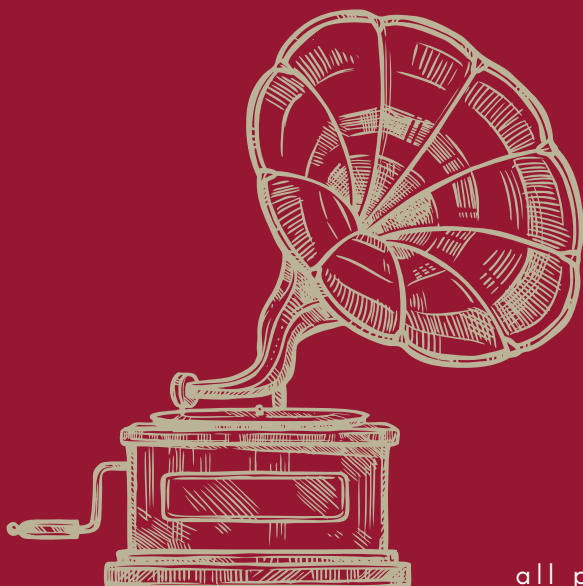
SANGRIA 

14 GLASS | 48 PITCHER

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

- OR -

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



all parties 6 and over are subject to a 20% automatic gratuity

ONLY \$6 EVERY
SUNDAY FOR
LAUGH LOFT

BEER

473ml

CASCADIAN DARK ALE | 9

Dark Ale by Blindman Brewing

FIVE OF DIAMONDS | 9

Pilsner by Blindman Brewing

SUNSHINE RAIN | 9

IPA by Cabin Brewing

JAMROCK | 9

Blackberry Vanilla Sour by Establishment

NIGHT GALLERY | 9

NEPA by Eighty Eight

CRFT PALE ALE | 9

0% beer by Village

PREMIUM LAGER | 9

Import-style Lager by Dandy

SMOKES | 9

Scotch Ale by Highline

BEST FRIENDS GIRL | 9

Kolsh by Establishment

HAMMER PANTS | 9

Pale Ale by Eighty Eight

VILLAGE CIDER | 9

Sweet apple cider by Village

BRAMBLE ON CIDER | 9

dry berry cider by Sunnycider

NON-ALCOHOLIC

SPARKLING LEMONADE | 4

Citrus, Organic Cane Syrup, Soda

PEACHY TEA | 5

Citrus, Organic Cane Syrup, Tea Shop YYC
Peach Tea

LYCHEE REFRESHER | 6

Coconut Water, Lychee Juice, Mint, Cucumber,
Soda

HAPPY BELLY KOMBUCHA | 6

Purple Ginger, Grapefruit Hops

SODA CAN | 3

Cola, Diet Cola, Gingeale, Sprite, Tonic

JUICE | 3

Cranberry, Orange, Grapefruit,
Pineapple, Apple

COFFEE / TEA | 3

Drip coffee

(with oat milk & sugar upon request)

Organic Mighty Leaf Tea

(Green, Chai, Peppermint, Earl Grey)

1/2 price
bottles every
Wednesday

WINE

6oz | 9oz | bottle

RED

HOUSE RED BLEND

Sumac Ridge VQA 9 | 13 | 36
| Okanagan *not available for
wine Wednesday special

MALBEC RESERVA

Santa Julia | Argentina 11 | 16 | 55

MERLOT

Red Rooster | Okanagan 13 | 18 | 60

TEMPRANILLO

D'angelo | Spain 14 | 20 | 65

CABERNET SAUVIGNON

Black Sage | Okanagan 80

SYRAH

Sandhill | Okanagan 75

PINOT NOIR

Ritual | Chile 75

ROSE

ROSÉ

Jaboulet Cotes Rhone 13 | 18 | 60
| France

DRY ROSÉ

City & Country | Calgary 75

WHITE

HOUSE WHITE BLEND

Sumac Ridge VQA 9 | 13 | 36
Okanagan *not available for wine
Wednesday special

PINOT GRIS

Red Rooster | Okanagan 13 | 18 | 60

SAUVIGNON BLANC

Wente | USA 10 | 14 | 50

CHARDONNAY

Wente | USA 12 | 16 | 60

BUBBLES

PROSECCO

Italy 9 | - | 50

CIPES BRUT

Summerhill | Okanagan - | - | 80

all parties 6 and over are subject to a 20% automatic gratuity

MIX

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

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, Appleton Estate, Sailor Jerry Spiced Pineapple Plantation	7 12 9 14
---	------------------

VODKA

Confluence Detour	7 12
Confluence Headwater, Wildlife Vodka	9 14

GIN

Confluence Detour	7 12
Confluence Manchester, Eau Claire Flourish, Wildlife Barrel Aged, Last Best Afterglow OR Fortunella	9 14

TEQUILA

Cazadores Blanco, Arette Blanco	7 12
Arette Reposado Mezcal, Arette Anejo	9 14 11 16

SCOTCH

Ballentines	7 12
Glenlivet 12yr	12 20

SPIRITS

1oz | 2oz

SHOTS

\$7

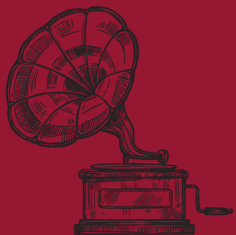
LEMON DROP
Vodka, Sugar, Lemon

BERT REYNOLDS
Spiced Rum, Butterripple Schnapps

PRINCESS PEACH
Peachy Kween Tea infused vodka,
peach liqueur

PROUD CARLY
Confluence Gin, Peach Liqueur

YASS DADDY
Frangelico, Creme de Cacao



LAST CALL FOR THE KITCHEN IS 9:30PM



APPETIZERS

LEMON BASIL RICOTTA | 14

cashew ricotta, roasted cherry tomatoes,
balsamic reduction, garlic crostini

PORTOBELLO BEET TARTARE | 13

white truffle oil, housemade pickles,
wonton crisps, micro greens NF

ROASTED BEETS | 11

miso dill butter, bourbon candied **walnuts**,
ranch GF

ROASTED GARLIC CHEESY BREAD | 15

rosemary oil, roasted garlic cloves, cheese

CHOICE OF 1 DIP:

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

GARLIC KNOTS | 10

yesterday's dough, garlic herb
butter, tied in a knot, brushed
with garlic oil.

Ask server for availability

TRUFFLE HONEY 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

SALADS

KALE CAESAR | 14

cashew caesar dressing, crispy
capers, croutons, shredded kale,
parmesan GFA/SF

ROCKET SALAD | 8

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

DESSERT

ESPRESSO CHEESECAKE | 9

kahlua dulce de Leche, oatmeal cookie crust.
contains cashews

CREME BRULEE | 7

coconut vanilla custard, torched
organic cane sugar GF/NF

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

Good things take time- so does our pizza.

Our stone-fired pizza oven is small, cooking only up to 6 pizzas at a time. Please be patient, as we prepare each hand-stretched pizza with the love and care it deserves. Sit back, enjoy the performance, grab a cocktail, and we promise your food will be worth the wait.

GLUTEN FRIENDLY CRUST +4

due to a high volume of flour used in our kitchen, there is cross contamination present in all gluten friendly crusts. We therefore cannot accommodate celiac allergies

MARGARITA | 18

san marzano tomato sauce, FIOR DE LATTE, fresh basil, rosemary olive oil
(contains cashews) GFA

EGGPLANT PARMESAN | 19

rosé sauce, GRILLED EGGPLANT, mozzarella, **cashew** parmesan, crispy capers, roasted garlic aioli, fresh basil
GFA

BUFFALO CHICKEN | 20

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

LUAU | 21

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

PIZZAS

PESTO ARTICHOKE | 20

sunflower basil pesto, ARTICHOKE, blistered cherry tomatoes, roasted garlic, balsamic reduction, green onion, mozzarella GFA / NF

MUSHROOM TRUFFLE | 21

white sauce, PESTO MUSHROOMS, arugula, candied bourbon walnuts, white truffle aioli, mozzarella **(contains cashews)** GFA

DELUXE | 21

san marzano tomato sauce, HOT ITALIAN SAUSAGE, BACON, mushroom, black olive, red onion, red and green peppers, mozzarella NF

MEAT LOVERS | 21

san marzano tomato sauce, HOT ITALIAN SAUSAGE, BACON, PEPPERONI, red onions NF

