

SHARING PLATES

TOASTED SCHIACCIATA WITH OIL & VINEGAR

warm garlic buttered schiacciata bread served with extra virgin olive oil and 12 year aged balsamic vinegar | 8

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 | 14


BRUSCHETTA

roma tomatoes, EVOO, balsamic reduction, basil, shaved parmesan, toasted herb schiacciata | 16

LEMON BASIL RICCOTA 

whipped tofu riccota, blistered cherry tomatoes, balsamic reduction, basil, toasted herb schiacciata | 15

SALADS

CAESAR SALAD 

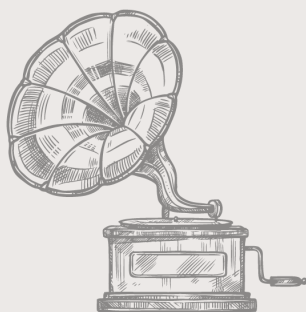
croutons, bacon bits, crispy capers, shaved parmesan, lemon | 16

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



The

ATTIC

Plant-Based Pizza & Pasta

FRESH PASTA

CASHEW ALFREDO 

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

PESTO PASTA 

fettuccine, pumpkin seed basil pesto, shaved parmesan, fresh lemon | 23
pair with pinot grigio

SICILIAN EGGPLANT ROSÉ 

roasted eggplant, creamy cashew rosé sauce, blistered cherry tomatoes, fresh basil, extra virgin olive oil, parmesan | 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, bacon 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
bacon | 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 honee | 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 honee, 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

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.

BRUNCH

TOTS FOR THE TABLE / 9 

with a side of ketchup and truffle aioli for dipping

AVOCADO TOAST / 16

toasted ciabatta, fresh avocado, cashew goat cheese spread, pumpkin seeds, micro greens, side of arugula salad or fruit

RICOTTA TOAST / 16

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

PASSIONFRUIT COCONUT WAFFLES / 16

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, bacon, blistered cherry tomatoes, arugula, truffle aioli, choice of arugula salad or fruit

CHILAQUILES / 19 

salsa roja-drenched tortilla chips, scrambled tofu, lime crema, avocado, cheese, green onion
+ add bacon or sausage | 3

CAESAR SALAD / 16 

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

BEET & GOAT CHEESE SALAD / 17 

arugula, apple cider vinaigrette, roasted beets, goat cheese, 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

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

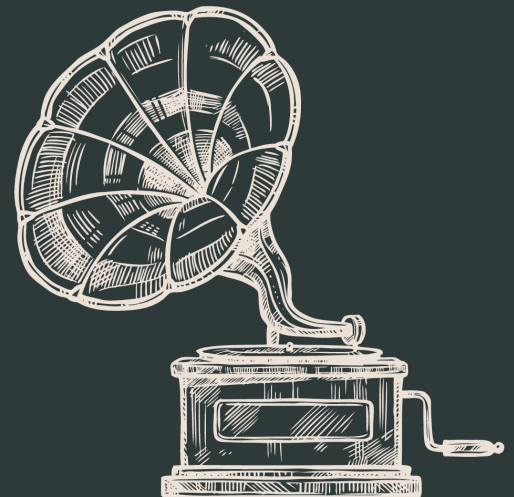
grand mariner, amaretto, organic earl grey 2oz | 12

OSO NEGRO DRIP COFFEE

with optional oat milk and sugar | 4

TEA

earl grey, green, mint, chai | 4



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