

NEW
PASTA MENU
LAUNCHING
SPRING 2024

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SPECIALS

HAPPY HOUR

5-7 *daily*

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

\$6 house wine (6oz)

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

\$3 off appetizers

PIZZA & WINE THURSDAYS

\$10 off bottles of wine

20% off pizzas (dine-in only)

PITCHER SATURDAYS

\$5 off all cocktail pitchers (6oz)

(*min. 2 people per pitcher*)

BLINDMAN SUNDAYS

\$6 tall cans of Blindman brewing
tall cans

HAPPY HOUR 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

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



FRENCH 75

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



MARGARITA

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



ATTIC SPRITZ

cocchi rosa, prosecco, soda
4oz | 14

COCKTAIL PITCHERS



SANGRIA

RED: brandy, cranberry, orange
WHITE: brandy, pineapple, grapefruit
4oz brandy & 12oz wine | 48



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**

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY

HANDCRAFTED COCKTAILS



ROSE & OAK
alberta premium whiskey, mezcal,
cocchi rosa, oak bitters, citrus
2oz | 15



THIS SH*T IS BANANAS
scotch, overproof spiced rum,
banane du bresil, red wine syrup,
angostura
2oz | 15



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



STRAWBERRY FIELDS
Torres Pisco El Gobernador, matcha,
strawberry bitters, citrus, cane sugar
2oz | 15



MARX THE SPOT
kraken spiced rum, creme de cassis,
citrus, ginger syrup
2oz | 15



FLOWERS IN THE ATTIC
confluence gin infused w/
butterfly peaflower, elderflower
liqueur, citrus, cane sugar
2oz | 15



FOGGY LONDON EVENING
confluence gin, galiano vanilla
liqueur, earl grey tea, citrus,
organic cane sugar
2oz | 14



GINGER SAKE MULE
gekeikkan sake, domain de canton
ginger liqueur, citrus, ginger syrup
2.5oz | 14



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



CLASSY & SASSY
confluence gin, sweet vermouth,
creme de cassis, red wine syrup,
prosecco
2oz | 15

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



GINGER GRAPEFRUIT FIZZ
citrus, ginger syrup, grapefruit,
soda | 5



SPARKLING LEMONADE
citrus, organic cane sugar, soda | 4



ICED EARL GREY TEA
bergamont earl grey tea, citrus,
cane sugar | 4



ZERO PEOPLE SKILLS
by toolshed 473ml | 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 12|18

RYE & WHISKEY
jamesons 7|12
alberta premium 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

LOCAL CANS

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

FIVE OF DIAMONDS
Pilsner by Blindman
473ml | 9

TRIPHAMMER
Robust Porter by Blindman
473ml | 9

CASSETTE LAGER
Lager by '88
473ml | 9

NIGHT GALLERY
hazy Pale Ale by '88
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

HOT DRINKS

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

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

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

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

RED

HOUSE WHITE 9 | 13 | -
sumac ridge blend | bc
floral, grapefruit, peaches,
hint of jasmine

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

CHARDONNAY 14 | 19 | 48
luigi bosca | argentina
Tropical fruit, long floral
aftertaste

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

RIESLING 13 | 17 | 45
landlust | germany
honeysuckle, blossom, & white peach,
with a long, harmonious finish.

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

WHITE

ORGANIC PROSECCO 10 | - | 43
villa teresa | Italy
fruity notes of unripe apple &
flowers

LAMBRUSCO 13 | - | 50
Medici Quercioli Rosso | Italy
Dry with a fruity finish: dense dark
berries & violet

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

BUBBLES

PORT

PORT
taylor fladgate 20yr
2oz | 14

SMALL PLATES

CHARRED FENNEL 

whipped tofu riccota, hot honee | 14

ROASTED BEETS 

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

WARM OLIVES 

kalamata, green, and black olives, garlic cloves | 9

BRUSCHETTA 

roma tomatoes, EV00, balsamic reduction, basil, parmesan, toasted herb ciabatta | 14

LEMON BASIL RICCOTA 

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

SALADS

CAESAR SALAD 

croutons, bakon bits, crispy capers, shaved parmesan, lemon | 15

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 | 9

12" PIZZA

MARGHERITA

san marzano tomato sauce, cashew fiore di latte, fresh basil | 20

pair with pinot noir or pinot grigio

THREE CHEEZE & TRUFFLE

olive oil, confit garlic cloves, mozzarella, fiore di latte, 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

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, red onion, pineapple, mozzarella, fresh jalapeno, sweet jalapeno aioli | 24

pair with reisling

SUB GLUTEN FREE CRUST

from our neighbours at Canela Bakery | 4.5

DESSERT

CARROT CAKE

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

SALTED CARAMEL ESPRESSO CHEEZECAKE 

cashew vanilla cheezecake with espresso and coffee liqueur, cocoa oat crust, salted caramel drizzle | 9.5

CREME BRULEE 

coconut vanilla custard, torched organic cane sugar | 9

BRUNCH

TOTS FOR THE TABLE / 9 

with a side of ketchup and truffle aioli for dipping

AVOCADO TOAST / 16

toasted local sourdough, fresh avocado, cashew goat cheeze, balsamic reduction, micro greens, side of arugula salad or fruit

RICOTTA TOAST / 16

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

PASSIONFRUIT COCONUT WAFFLES / 17

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

RISE & SHINE PIZZA / 24

salsa roja, scrambled tofu, bacon, sausage, hollandaise, green onion | 3

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

 = Gluten Free

 = Gluten Free with modification

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