

the
ATTIC

Bar & Stage

COCKTAILS

All cocktails are minimum of 2oz

STORMY CIDER | \$14

Dark Rum, Housemade Apple Cider,
Grizzly Paw Ginger Beer

PEACHY KWEEN | \$14

Tea Shop YYC Infused Confluence
Vodka, Cranberry Juice, Orange
Juice

THE DIVINE | \$14

White Rum, Lychee Liqueur,
Coconut Milk, Butterfly Pea Tea

SMOKE & MIRRORS | \$14

Bearface Oaxaca Whiskey, Organic Cane
Sugar, Angostura Bitters, Smoked cedar

CARA-ME-AWAY | \$14

Confluence Aquavit, Carrot and
Orange juice, Tumeric Powder

LYCHEE FLOWER | \$14

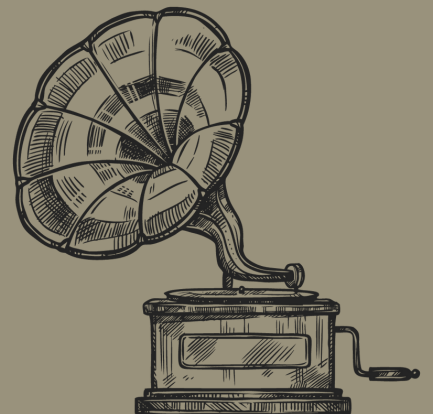
Eau Claire Flourish Gin, Lychee Liqueur,
Fresh Citrus, Organic Cane Syrup

PUCKER UP | \$14

Limoncello, Eau Claire Flourish Gin,
Maraschino, Fresh Citrus, Foam, Lemon Zest

CHILI BASIL COLLINS | \$14

Confluence Gin, Basil, Organic Thai Chili
Ginger Syrup, Fresh Citrus, Soda



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CLASSICS

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NEGRONI | \$14

confluence gin, red vermouth,
campari

PEACH BELLINI | \$14

real peach, appletons rums,
prosecco

MARTINI | \$14

confluence vodka or gin,
vermouth, olive or twist

FRENCH 75 | \$14

confluence gin, citrus, organic
cane syrup, prosecco

MANHATTAN | \$14

buffalo trace, sweet vermouth,
angostura bitters,

APEROL SPRITZ | \$14

aperol, prosecco, soda

DIRTY WORD | \$14

green chartreuse, mezcal,
maraschino, lime juice

AVIATION | \$14

confluence gin, maraschino
liqueur, creme de violet, citrus



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BEER

BERSERKER BLONDE | 9

New Level Brewing 473ml

PREMIUM LAGER | 9

Import-style Lager by Dandy
Brewing 473ml

GOOD MORNING | 9

coffee stout by Eighty Eight 473ml

SUNSHINE RAIN | 9

IPA by Cabin Brewing 473ml

WABI SABI | 9

Yuzu Sour by Highline
Brewing 473ml

NIGHT GALLERY | 9

NEPA by Eighty Eight 473ml

GREAT EXPECTATIONS | 9

ESB by Cabin Brewing 473ml

BRAMBLE ON CIDER | 9

dry raspberry, blackberry, and
blueberry cider by
Sunnycider 473ml

VILLAGE CIDER | 9

Sweet apple cider by Village
Brewery 473ml

CRFT 0% | 8

non-alcoholic Pale Ale by
Village Brewery 473ml



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WINE

6oz | 9oz | bottle

RED

HOUSE RED BLEND

Sumac Ridge VQA | Okanagan

9 | 12 | 34

MALBEC RESERVA

Santa Julia | Argentina

11 | 16 | 45

MERLOT

Red Rooster | Okanagan

13 | 18 | 50

CABERNET SAUVIGNON

Black Sage | Okanagan

14 | 20 | 55

TEMPRANILLO

D'angelo | Spain

65

SYRAH

Sandhill | Okanagan

65

PINOT NOIR

Ritual | Chile

65

ROSÉ

ROSÉ

Jaboulet Cotes Rhone 45 | France

13 | 18 | 50

DRY ROSÉ

City & Country | Calgary

65

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WINE

6oz | 9oz | bottle

WHITE

HOUSE WHITE BLEND

Sumac Ridge VQA | Okanagan

9 | 12 | 34

PINOT GRIS

Summerhill | Okanagan

13 | 18 | 50

SAUVIGNON BLANC

Sandhill | Okanagan

15 | 21 | 60

CHARDONNAY

Ritual | Chile

14 | 20 | 55

BUBBLES

PROSECCO

Zonin | Italy

9 | - | 38

CIPES BRUT

Summerhill | Okanagan

- | - | 70

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SPIRITS

1oz | 2oz

BOURBON

Buffalo Trace, Four Roses 7 | 12

RYE & WHISKEY

Jamesons, Alberta Premium 7 | 12

Bearface Oaxaca, Eau Claire 9 | 14

Ruperts, Suntory Toki

RUM

Captain Morgan White or Dark, Appleton 7 | 12

Newfoundland Gunpowder Rose, 9 | 14

Pineapple Plantation, Sailor Jerry Spiced

VODKA

Confluence Detour, Absolut 7 | 12

Confluence Headwater 9 | 14

GIN

Confluence Detour 7 | 12

Confluence Manchester, Eau Claire Flourish 9 | 14

TEQUILA

Cazadores Reposado, Arette Blanco 7 | 12

Arette Reposado, Sombra Mezcal 9 | 14

Arette Anejo 11 | 16

SCOTCH

Ballentines 7 | 12

MIX

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

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BEVERAGES

SODA CAN | 2

Coca Cola, Diet Coke, Gingeale,
Sprite, Club Soda, Tonic

HAPPY BELLY KOMBUCHA | 6

Purple Ginger, Grapefruit Hops

JUICE | 3

Cranberry, Orange, Grapefruit,
Pineapple

SPARKLING LEMONADE | 4

citrus, organic cane syrup, soda

COFFEE / TEA | 4

Drip coffee (with oat milk & sugar
upon request)

Tea Shop NYC (Hojicha Green,
Rooibos Chai, Riverfront Peppermint,
Cream Early Grey)



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CHICKPEA TOSTADAS | 12

beet hummus, arugula, dill turmeric aioli,
sweet pickled garlic, red onions GF / SFA

CHILI LIME

BRUSSEL SPROUTS | 11

lime crema, pumpkin seed parmesan,
jalapeños, cilantro GF / SFA

JALAPENO CHEEZE DIP | 14

crispy corn tortillas, cashew cheeze,
fire roasted jalapeños GF / SF

CHARRED BEET HUMMUS | 10

EVOO, toasted pumpkin seeds, dill,
warm crostini, cucumbers GFA / SF

DELUXE NACHOS | 21

pico de gallo, fresh jalapeños, black
olives, chipotle aioli, corn & black beans,
green onions, side of roasted salsa
GF / SFA (**add guacamole +3**)

CHIPS & FIRE ROASTED SALSA | 8

spicy. (sub pico de Gallo for non-spicy),
house corn tortilla chips GF / SF

DIP TRIO | 10

choice of 3: mango salsa, pineapple salsa,
fire roasted salsa, pico de gallo, beet
hummus, guacamole
house corn tortilla chips GF / SF

FOOD

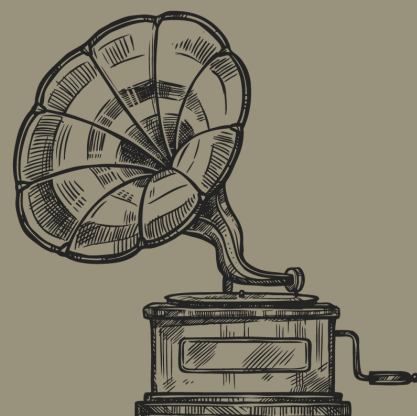
DESSERT

TRES LECHES | 9.5

vanilla sponge cake with
coconut cream, condensed
coconut milk, and soy milk,
with coconut whipped cream
and pineapple reduction

CREME BRULEE | 7.5

coconut vanilla custard,
torched organic cane sugar
GF



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TACO BAR MENU -
AVAILABLE UNTIL 9PM

Appetizers

YUCCA FRIES | 12

crispy fried cassava root,
chimichurri, lime crema, cilantro
GF / SFA

SWEET CHILI

CAULIFLOWER | 15

crusted cauliflower, sweet chili sauce,
pickled jalapeño and fresno chilis,
green onion, valentinas crema GF

HOUSE SOUP

made from scratch daily.
ask your server small 7 | large 11

Tacos

1 for 6.75 | 2 for 13 | 3 for 18.5 | 4 for 24

all tacos come on locally made corn tortillas.
flour tortillas available upon request

CHIMICHURRI BEAF

crumbled beaf, chimichurri, pico de
gallo, avocado, cilantro

NO-FISH

beer battered palm heart, guacamole,
lime red cabbage, mango salsa,
chipotle aioli GFA / SFA

BANG BANG CAULIFLOWER

crispy cauliflower, valentinas crema,
avocado lime cabbage, watermelon
radish, green onions GF

ASADA PORTOBELLO

marinated portobello, sautéed red
cabbage, guacamole, pico de gallo GF

CHIPOTLE LIME

PULLED PORQUE

chipotle lime pulled local oyster
mushrooms, grilled pineapple salsa,
lime crema, green onions (very spicy)
GF

KOREAN FRIED CHICKIN

beyond fried chickin, kimchi, cabbage
goshujang aioli, cucumber, jalapeño,
cilantro, black sesame seeds GFA

Burritos/ Quesadilla

comes with a side of chips & pico,
avocado kale salad, or lime rice
Sub house soup | 2

BEAF BURRITO | 17

housemade crumbled beaf, lime rice,
cheeze, guacamole, roasted red
peppers, corn & black beans, pico de
gallo, valentinas crema

ALL DAY BRUNCH BURRITO | 17

scrambled tofu, veghammer chorizo,
cheeze, guacamole, roasted red
peppers, corn & black beans, pico de
gallo, valentinas crema

PESTO CHICKIN QUESADILLA | 17

cheeze, red onion, herb chickin,
sundried tomato aioli

Bowls/ Salads

substitute kale for rice | 1

LEMON TOFU BOWL | 16.5

lime rice, crispy lemon herb tofu,
avocado, jalapeño crema, red cabbage,
cucumber, mango salsa, citrus soy
sauce, fresh jalapeños, watermelon
radish, black sesame seeds GF

CHIMICHURRI STAKE BOWL | 16.5

marinated portobello stake,
chimichurri, lime rice, sautéed
peppers chaat masala black beans &
corn, pico de gallo, guacamole,
valentinas crema GF

SOUTHWEST PICKLED SALAD | 16.5

cashew dressing, shredded kale
arugula, pickled golden beets, red
onions, dates, chaat masala tofu,
avocado, chickpeas, blue tortilla strips
GF

**add herb chickin, beaf, pulled
porque, or portobello stake +4**