

*the*  
ATTIC

Bar & Stage

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CURATED COCKTAILS

All cocktails are minimum of 2oz

STORMY CIDER | \$14

Dark Rum, Housemade Apple Cider,  
Grizzly Paw Ginger Beer

PEACHY KWEEN | \$14

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

SMOKE & MIRRORS | \$14

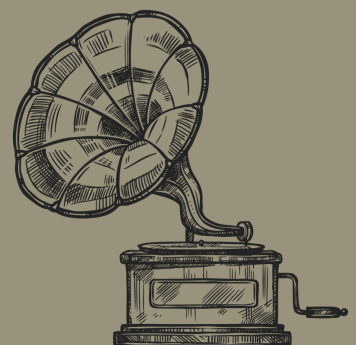
Bearface Oaxaca Whiskey, Organic Cane  
Sugar, Angostura Bitters, Smoked cedar

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



## CLASSIC COCKTAILS

All cocktails are minimum of 2oz

### NEGRONI | \$14

confluence gin, red vermouth,  
campari

### MARTINI | \$14

confluence vodka or gin,  
vermouth, olive or twist

### MANHATTAN | \$14

buffalo trace, sweet vermouth,  
angostura bitters,

### DIRTY WORD | \$14

green chartreuse, mezcal,  
maraschino, lime juice

### FRENCH 75 | \$14

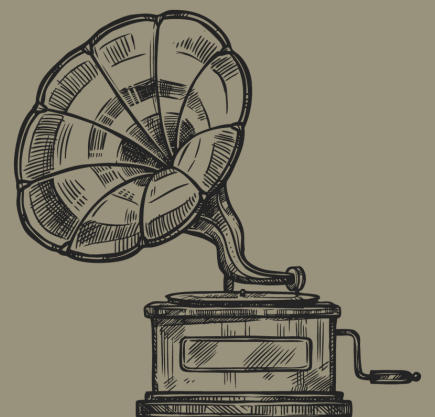
confluence gin, citrus, organic  
cane syrup, prosecco

### APEROL SPRITZ | \$14

aperol, prosecco, soda

### AVIATION | \$14

confluence gin, maraschino  
liqueur, creme de violet, citrus



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## BEER

### 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

### LUMINOSITY PILS | 9

German Pilsner by  
Cabin Brewing 473ml

### BRAMBLE ON CIDER | 9

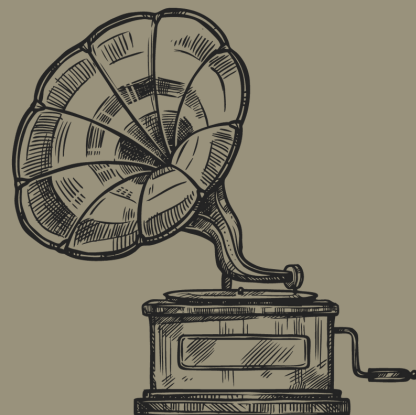
dry raspberry, blackberry, and  
blueberry cider by  
Sunnycider 473ml

### 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

ROSE

## 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

The Ned | 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 YYC** (Hojicha Green,  
Rooibos Chai, Riverfront Peppermint,  
Cream Early Grey)



**GUACAMOLE | 14**

chunky housemade guacamole, pico de gallo GF / SF

**CHICKPEA TOSTADAS | 12**

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

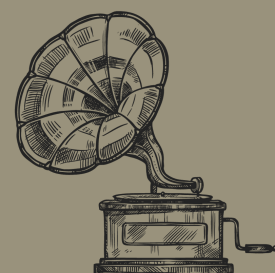
**DESSERT**

**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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AVAILABLE UNTIL 9PM

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## Appetizers

### YUCCA FRIES | 12

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

### CHILI LIME BRUSSEL

#### SPROUTS | 12

crispy fired brussel sprouts, pumpkin  
seed parmesan, tajin, lime crema,  
cilantro, jalapeños GF

### 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

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## 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**

kale and basil pesto, cheeze, red  
onion, herb chickin, jalapeno  
cashew spread, 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**