



## Bar Munchies

<b>Pesto Flatbread</b> 🌿	11
Baby Tomatoes, Kalamata Olives, Red Onion, Pecorino Romano. Add Chicken: \$3	
<b>Prosciutto Flatbread</b>	13
Garlic Oil, Fresno Chile, Arugula, Pecorino Romano, Fig Jam.	
<b>Charcuterie Board</b>	24
Spicy Calabrese, Prosciutto, Capocollo, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, Jam.	
<b>Mezze Plate</b> 🌿	15
Hummus, Garlic Labneh, Falafel, Tabouleh Salad, Olives, Cucumbers, Bell Peppers, Baby Tomatoes, Pita Bread.	
<b>Tuna Ceviche</b> 🌿 GF 🌿	17
Avocado, Pickled Fresno Chile, Red Onion, Cilantro, Fresh Lime, Tortilla Wedge.	
<b>Spicy Short Rib Sliders</b> 🌿	15
Hawaiian Bun, Sambal Aioli, Pepper Jack, Fried Jalapeño.	
<b>Fried Chicken Sliders</b>	12
Hawaiian Bun, Lemon Aioli, Pickle Chip.	
<b>Popcorn Shrimp</b> GF 🌿	14
Spicy Thai Chile Sauce.	
<b>Spicy Tots</b> 🌿 GF 🌿 V	7
Crispy Tater Tots, Honey Sriracha, Herbs.	
<b>Gremolata Fries</b> GF 🌿 V	7
Lemon Juice, Lemon Zest, Garlic, Parsley.	



SPICY



GLUTEN-FREE



VEGETARIAN



VEGAN

[www.atticathesherman.com](http://www.atticathesherman.com)



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20% Gratuity included for parties of 6 or more | Please let your server know if you have any allergies  
Processed in a commercial kitchen which also process gluten, nut & dairy products. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

LOVE WHISKEY?  
JOIN US FOR  
*Whiskey Wednesdays*

*Signature Cocktails*

- The Kiki** 18  
Haku Japanese Vodka, Tozai Snow Maiden Sake, Giffard's Elderflower Liqueur, Lemon Juice, Muddled Berries and Cucumber.
- The Lighthouse** 17  
Fords Gin, Green Tea Syrup, Lemon, Soda.
- The One-and-Done** 17  
PiggyBack Rye, Peychaud's Appertivo, Yellow Chartreuse, Luxardo Maraschino.
- The Baja Bonfire** 17  
400 Conejos Mezcal OR Milagro Blanco Tequila, Giffard's Pomplemousse, Fernet Branca, Firewater Bitters, Canela Syrup, Lime .

*Classic Cocktails*

- Frisco Sour** 15  
Templeton Rye, Benedictine, Lemon, Sugar.
- Tipperary** 15  
Tullamore DEW, Caprano Antica Sweet Vermouth, Green Chartreuse.
- Paper Plane** 16  
Woodford Reserve Bourbon, Amaro Nonino, Aperol, Lemon.
- Paloma** 14  
Volcan Blanco Tequila, Grapefruit Soda, Lime, Agave.
- Last Word** 15  
Bluecoat Gin, Green Chartreuse, Luxardo Maraschino, Lime.
- Old Cuban** 15  
Flor Di Cana Rum, Mint, Angostura Bitters, Lime Sugar, Sparkling Wine.

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**ALCOHOL WILL NOT BE SOLD TO ANY PERSON UNDER THE AGE OF 21.**