



BAR MUNCHIES

CAJUN BBQ CHICKEN FLATBREAD 🌶️ 15

Red Onion, Jalapeño, Cilantro, Mozzarella

BURRATA BRUSCHETTA 15

Grilled French Bread, Basil Pesto, Fig Balsamic Glaze

CHARCUTERIE BOARD 24

Spicy Calabrese, Prosciutto, Capocollo, Camembert, Pecorino Romano, Seasonal Nuts & Fruit, Jam

MEZZE PLATE 🌿 15

Falafel, Tabouleh Salad, Olives, Cucumbers, Bell Peppers, Baby Tomatoes, Hummus, Garlic Labneh, Pita Bread

AHI POKE WONTON TACOS 🌶️ 19

Avocado, Green Onion, Wakame, Wasabi

FRIED CHICKEN SLIDERS 14

Hawaiian Bun, Pickle Chip, Lemon Aioli

BEEF SLIDERS 🌶️ 15

3 Beef Siders, Sharp Cheddar, Sambal Aioli, Onion Marmalade, Hawaiian Mini Buns

STICKY SESAME CAULIFLOWER 🌿 🍃 14

Sesame Seeds, Orange Zest, Green Onions, Sweet Soy Sauce

SPICY TOTS 🌶️ 🍷 🌿 🍃 8

Crispy Tater Tots, Herbs, Honey Siracha

GREMOLATA FRIES 🍷 🌿 🍃 8

Garlic, Parsley, Lemon Zest



SPICY



GLUTEN-FREE



VEGETARIAN



VEGAN

atticatthesherman.com



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Please let your server know if you have any allergies. | Processed in a commercial kitchen which also processes gluten, nut & dairy products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

JOIN US FOR
WHISKEY WEDNESDAYS

SIGNATURE COCKTAILS

Please order at the bar

EDGEDANCER	17
Navy Vodka, Lemon, Grenadine, Cinnamon, Ginger Beer	
JALISCO CAFÉ	18
Reposado Tequila, Mario's Espresso, Ancho Reyes, Spiced Chocolate Bitters	
THE MOVE	18
Dharma Gin, Lime, Ginger, Topped with a Matcha/Hibiscus/Elderflower Whipped Cream	
FALL KICK (CLARIFIED)	19
Balcones Lineage, Balcones Brimstone, Lemon, Orgeat	
BANANA TATTOO	17
Maker's Mark, Banana, Chocolate, Laphroaig Spritz	
BAJA BONFIRE (CLARIFIED)	19
Mezcal, Pamplemousse, Canella, Lime, Firewater Bitters, Fernet	

CLASSIC COCKTAILS

MEAN FIDDLER	16
Irish Whiskey, Sweet Vermouth, Green Chartreuse, Campari, Islay Whisky, Cinnamon	
PAPER PLANE	16
Old Grand Dad Bonded Bourbon, Amaro Nonino, Aperol, Lemon	
AMERICAN TRILOGY	16
PiggyBack Rye, Apple Brandy, Orange Bitters, Demerara	
MEXICAN FIRING SQUAD	16
Tequila, Lime, Grenadine, Bitters, Topo Chico	
LAST WORD	16
Gin, Green Chartreuse, Luxardo Maraschino, Lime	
CLASSIC COSMO	16
Barr Hill Tom Cat Gin, Raspberry Syrup, Luxardo Triplum, Lemon	
OLD CUBAN	16
Flor de Caña Rum, Mint, Bitters, Lime, Sugar, Champagne	

A 4.5% surcharge will be added to your bill to help cover the cost of health benefits and wages for our staff | 20% Gratuity included for parties of 6 or more

ALCOHOL WILL NOT BE SERVED TO ANYONE UNDER THE AGE OF 21