

# WINES & BEERS

## WHITE

<b>CHARDONNAY</b> Disruption, Washington	11
<b>SAUVIGNON BLANC</b> Kim Crawford, NZ	11
<b>PINOT GRIGIO</b> Borgo Conventi, Italy	10
<b>ROSE</b> Mouton Cadet, France	9

## SPARKLING

Ruffino, Italy	9
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## RED

<b>PINOT NOIR</b> Meiomi, CA	12
<b>CABERNET</b> Simi, Sonoma	12
<b>RED BLEND</b> Diseno Malbec, Argentina	9

Ask your Bartender for our  
Wine Prices Per Bottle

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

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



@AtticAtTheSherman #LostInTheAttic

## BEER - BOTTLED

<b>Firestone 805</b> 4.7% ABV	6
<b>Modelo Especial</b> 4.4% ABV	6
<b>Boont Amber Ale</b> 5.8% ABV	6
<b>Bavik Super Pils</b> 5.2% ABV	6
<b>Samuel Smith Cider</b> 5% ABV	7
<b>Goose Island IPA</b> 5.9% ABV	7
<b>Einstok Pale Ale</b> 5.4% ABV	7
<b>Allagash Hopy Table Beer</b> 4.8% ABV	8
<b>Uinta "Detour" Double IPA</b> 9.5% ABV	8
<b>Old Rasputin Imperial Stout</b> 9% ABV	8
<b>Weihenstephaner Hefeweissbier</b> 5.4% ABV	8
<b>Delirium Tremens</b> 8.5% ABV	12



LOVE WHISKEY? COME JOIN US ON

*Whiskey Wednesday!*

Ask our bartenders what is next on the calendar!

the Attic offers you some amazing specials!

We showcase a distillery and learn about their product while enjoying it neat, on the rocks or in a cocktail.

# COCKTAILS ENJOY A COCKTAIL OR TWO

## FRESH

<b>Sloth And Found</b>	13
Lemon, Thyme Syrup, Strawberry Jam, Amaro Montenegro, Buffalo Trace Bourbon.	
<b>Cucumber Mulep</b>	13
Lime, Ginger, Creme Violette, Cucumber Infused Rittenhouse Rye.	
<b>Moving Staircase</b>	13
Lemon, Carrot Juice, Cinnamon Syrup, Sailor Jerry's Rum and Four Roses Bourbon.	

## SPIRIT FORWARD

<b>A Drink Without Borders</b>	13
Peychaud Bitters, Benedictine, Del Maguey Vida Mezcal, High West Double Rye.	
<b>Rum Me The Wrong Way</b>	13
Angostura and Peychaud Bitters, Pedro Ximenez Sherry, Green Chartreuse, Mount Gay Rum, Laphroig Scotch.	
<b>NOLA Smoke</b>	13
Sugar, Hennessy Cognac, Michter's Rye, Topped with Pernod Absinthe and Laphroig Scotch.	

## SAVORY

<b>Loose Lips</b>	13
Lemon, Grapefruit, Ancho Reyes Liqueur, Green Chartreuse, Tahin Rim.	
<b>Sassy Gimlet</b>	13
Lime, Ginger, Birds Eye Chilli Syrup, Tito's Vodka.	
<b>It's a TRAP!</b>	13
Lime, Firewater Bitters, Aperol, Yellow Chartreuse, Milagro Tequila.	

## OUR FAVORITES

<b>David's Whiskey of the Month!</b>	
*Price will vary. Ask our very own David, or his fellow Bartenders, which Whiskey is his favorite this month.	
<b>Hotel Nacional</b>	11
Lemon, Apricot, Pineapple, Flor de Caña Silver Rum	
<b>Sweet Chai of Mine</b>	13
Coconut Milk, Chai Syrup, Coffee Infused Cynar, Flor de Caña 4yr Rum.	

## BUILD YOUR OWN

### BUILD YOUR OLD-FASHION

Angostura Bitters, Sugar and your Favorite Spirit, Garnished with an Orange Peel.

\*Price will vary depending on the spirit.

### BUILD YOUR BUCK

Lime, Ginger Syrup, Soda Water and your Favorite Spirit, Presented in a Copper Mug.

\*Price will vary depending on the spirit.

## LOVE SOCIAL MEDIA?

Tag us on Instagram @AtticAtTheSherman or use #LostInTheAttic if you'd like to be featured in our feed!

20% Gratuity included for parties of 6 or more. Please let your server know if you have any allergies.