



## BAR MUNCHIES

- CHEESE BOARD** 24  
Chefs Selection of Cheeses, Seasonal Fruit, Olives, House Jam
- MEZZE PLATE**  15  
Falafel, Tabouleh Salad, Olives, Cucumbers, Bell Peppers, Baby Tomatoes, Hummus, Garlic Labneh, Pita Bread
- BURRATA BRUSCHETTA** 15  
Grilled French Bread, Basil Pesto, Fig Balsamic Glaze
- CAJUN BBQ CHICKEN FLATBREAD**  15  
Red Onion, Jalapeño, Cilantro, Mozzarella
- 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](http://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

- BAJA BONFIRE (CLARIFIED)** 19  
Mezcal, Cinnamon Syrup, Giffards Pamplemousse,  
Fernet, Firewater Bitters
- FIRE HEART** 18  
Pear Brandy, Raspberry, Lime, Simple, Prosecco
- THE SHIRE** 18  
Hendrick's Gin, Pimm's Cucumber, Mint, Elderflower,  
Topo Chico, Simple Syrup, Lime
- D&D** 18  
Templeton Rye, Ginger, Honey, Orgeat, Lemon,  
Smoked Chili
- DARK ARTS** 17  
Lalo Tequila, Lemon Grass, Blackberry, Lime,  
Grapefruit Soda
- SUN BURN** 17  
Copalli Organic Rum, Pineapple, Lime, Demerara

**CLASSIC COCKTAILS**

- SAZERAC** 16  
Old Overholt Bonded Rye, Demerara, Peychaud's,  
Absinthe
- PAPER PLANE** 16  
Woodford Reserve Bourbon, Amaro Nonino, Aperol,  
Lemon
- TIPPERARY** 16  
Irish Whiskey, Sweet Vermouth, Green Chartreuse
- ARCHANGEL** 16  
Botanist Gin, Aperol, Cucumber
- LAST WORD** 16  
Botanist 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, Lime, Simple,  
Prosecco

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**