



OPEN DAILY
11 AM

THE ATTIC

-Bar and Grill-

ST. LOUIS
SOUTH DAKOTA

EST. 2008

THE ENTRY WAY

BAKED SPINACH AND ARTICHOKE DIP

Baked with mozzarella cheese, tortilla chips, garlic toast 9.5
All garlic toast +2

STREET TACOS **G**

Braised pork, salsa verde, pico de gallo, Manchego cheese, cilantro micros, corn tortilla 10

CHISLIC **G**

Fried or grilled, choice of dipping sauce: Ranch, Bleu Cheese, BBQ, Chipotle Ranch 13

HOUSE FRY BREAD

Everything seasoning, queso dip 9

NACHOS **G**

Seasoned ground beef, queso, black olives, onions, jalapenos, tomatoes, Manchego cheese, side salsa and sour cream 11.5
Substitute chicken +1

SLING SHOT SHRIMP

Fried shrimp, Thai chili glaze, Asian slaw 11.5

FRIED PICKLES

Sliced battered pickles, ranch dip 8

FISH TACOS

Blackened white fish, Thai chili glaze, Asian slaw, tomatoes, cilantro micros, flour tortillas 11
Corn tortillas available upon request.

SHROOMS

Breaded fried portobello mushrooms, chipotle ranch 9.5

STENSLANDS CHEESE CURDS

Local breaded cheese, ranch dip 9.5

CHIPS AND DIP

Salsa and queso dip 7

TRADITIONAL WINGS **G**

BONE-IN 11 / BONELESS WINGS 10

WING SAUCES: Buffalo, BBQ, Thai Chili, Cajun Dry Rub, Spicy Garlic, Parmesan Garlic, General Tso, Mango Habanero

THE GARDEN

Substitute salmon or shrimp +2.5
Add garlic toast +1

CHICKEN BRUSHETTA

Roasted marinated tomatoes, red onion, parmesan cheese, fresh basil, balsamic reduction, garlic toast 14

BLACKENED CHISLIC

Cajun fried chislic, red onion, black olives, tomatoes, bell peppers, bleu cheese crumbles, onion frizzles 15.75

ASIAN CHOP

Grilled chicken, romaine, carrots, cabbage, avocado, cilantro micros, scallions, fried wontons, crushed peanuts, honey sesame vinaigrette 14

EL CAMINO

Southwest chicken, roasted corn, black beans, tomatoes, avocado, black olives, bell peppers, Manchego cheese, fried tortilla strips 14

BUFFALO CHICKEN

Fried or grilled chicken, buffalo sauce, celery, red onions, tomatoes, bleu cheese crumbles 13

CAESAR 8.5

Add chicken +4, shrimp +6, or salmon +6

SIDE HOUSE SALAD OR CAESAR SALAD 3.5

SOUP DU JOUR

CUP 3 / BOWL 5.5

CHILI

CUP 4 / BOWL 6

DRESSING OPTIONS:

Ranch, French, Bleu Cheese, 1000, Chipotle Ranch, Avocado Ranch, Honey Mustard, Balsamic Vinaigrette, Fat-Free Ranch, Oil & Vinegar

THE GROUNDS

Half pound brisket and chuck blend burgers. All burgers are prepared medium unless otherwise requested. Choice of side. *Substitute chicken breast +1*

DRAGON SLAYER

Thick cut bacon, bread & butter pickles, mango habanero sauce, bleu cheese crumbles 14.5

DRUNKEN WILBER

Pulled pork, thick cut bacon, bourbon glaze, cheddar cheese, onion frizzles, peppercorn ranch drizzle, lettuce, tomato 15

FIRECRACKER

Habanero jack cheese, buffalo sauce, grilled jalapeños, onion frizzles 13.5

ARTERY CLOGGER

Fried egg, bacon, American cheese, peanut butter 14

PATTY MELT

American and Swiss cheese, grilled marble rye, caramelized onions 13.5

BUFFALO BILL

Half-pound locally raised bison, lettuce, tomato 15.5

NAKED

Seasoned half pound patty 10.5 Add cheese +.75, bacon +2, the garden +1

THE STONER SKILLET

Attic fries, peppers, onions, mushrooms, burger patty, 2 over easy eggs, brown gravy 15

FLATBREAD PIZZETTE

Gluten free crust available +2

Grated parmesan, crushed red pepper and garlic oil available upon request.

3 CHEESE BRUSSELS AND BACON

Roasted garlic aioli, mozzarella, bleu cheese crumbles, shaved parmesan, roasted marinated tomatoes, red onion, balsamic reduction 14

BUFFALO CHICKEN

Grilled buffalo chicken, red onion, tomatoes, bleu cheese crumbles, mozzarella cheese, ranch drizzle 13

MEATZA

Italian sausage, salami, pepperoni, mozzarella cheese, shaved parmesan, house marinara sauce 14

GARDEN VEGGIE

Red onion, peppers, mushrooms, black olives, tomatoes, jalapenos, mozzarella cheese, shaved parmesan, house marinara sauce 12.5
Add chicken +4, shrimp +6

BEVERAGES

COKE PRODUCTS

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Mellow Yellow, Barqs Root Beer, Minute Maid Lemonade, and Gold Peak Raspberry Iced Tea

FRESH BREWED ICE TEA

MILK OR CHOCOLATE MILK

G = gluten free

Follow us on Facebook to stay up to date!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

THE BREAD

Choice of side. All bread can be subbed for wraps.

GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli, arugula, marinated tomatoes, balsamic reduction, grilled French baguette, served medium rare 15.5

BOSS HOGG

Bourbon pork sliders, roasted garlic aioli, pickle, apple jalapeno slaw, onion frizzles 13.5

FRENCH DIP SLIDERS

Sliced roast beef, Swiss cheese, caramelized onions, roasted garlic aioli, stone ground mustard sauce, au jus 15.5

CHIA CHICKEN

Grilled chicken breast, lettuce, tomato, red onion, roasted garlic aioli, avocado, avocado ranch drizzle, warm naan 13

CHARGING CHICKEN

Sliced grilled chicken, onions, peppers, jalapenos, buffalo sauce, habanero jack cheese, grilled hoagie 13

THE RUEBEN

Braised corned beef, sauerkraut, Swiss cheese, Attic Rueben sauce, grilled marble rye 14

THE CUBAN

Shaved pork, ham, Swiss cheese, pickle planks, roasted garlic aioli, mustard, grilled ciabatta 12.5

CRISPY CLUCKER

Naked or dipped in your choice of sauce, shredded lettuce, mayo 14

SAUCE OPTIONS: BBQ, Buffalo, Spicy Garlic, Cajun Dry Rub, Thai Chili, Mango Habanero, Parmesan Garlic

BLT

Thick cut bacon, lettuce, tomato, mayo, toasted wheat bread 11
Add turkey +2, avocado +1.5

CLUBBER

Ham, turkey, thick cut bacon, lettuce, tomato, mayo, toasted wheat bread 12.5

SIDE CHOICES:

Attic Ranch Fries,
Sidewinder Fries
(add seasoned sour cream +1),
Horseradish Mashed Potatoes,
Deli Side or Sautéed Vegetables
Substitute Soup or Salad +1.5 or
Onion Rings +2.5

THE NOODLES

ADD ONS:

Vegetables +3, Italian Sausage +2.5,
Chicken +4, Shrimp +6, Salmon +6
Make it Cajun +0

MAC DADDY CHEESE

Smoked gouda cream, bacon, roasted pecans, cavatappi noodles 13

MIDWESTERN PENNE

Diced tomatoes, bacon, baby spinach, parmesan ranch cream 13

SPICY CHICKEN & SHRIMP

Blackened chicken, shrimp, onion, peppers, tomatoes, spicy Cajun butter, linguini, shaved parmesan, green onion 16.5

ALFREDO WITH LINGUINE

Garlic alfredo sauce, basil chiffonade, shaved parmesan 10.5

JUST DESSERTS

COLOSSAL CHOCOLATE CAKE

Layer upon layer of moist chocolate cake with silky chocolate frosting 9

ROOT BEER FLOAT 4

FRIED SNICKERS

Our famous deep-fried snickers, ice cream, chocolate and caramel 6

THE PARLOUR

CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, house pickled ginger, green onion 16.5

EGG ROLL IN A BOWL

Seasoned ground pork, red and green cabbage, carrots, bell peppers, scallions, garlic, ginger, citrus ponzu sauce, fried wontons, white rice 13.5

NOLA JAMBALYA

Cajun rice, shrimp, andouille sausage, etouffee sauce, Cajun cream, green onion, fried okra 16

CHOKED CHICKEN

Honey-herb marinated chicken breasts, herb gravy, horseradish mashed potatoes, sautéed vegetables 14

INDIAN TACO

House fry bread, seasoned beef, shredded cheddar, lettuce, onions, tomatoes, fresh jalapenos, Manchego cheese, side salsa 12 Add sour cream +.8, queso +2

FISH PLATE

Sam Adams battered cod, tartar sauce, lemon, choice of side 14.5

CHICKEN STRIPS

Choice of side and dipping sauce 11

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DAILY SPECIALS

HALF BAKED MONDAY

Big baker potatoes available and 1/2 off Bombers

MARGA-WHEAT-A WEDNESDAY

\$4 tall Blue Moon,
\$4 house margaritas

FOUR-GIVE ME FRIDAY

\$4 Fried Pickles,
\$4 Tall Fernson Lion's Paw Lagers,
\$4 Chuck Norris Bombers

BIG BLOODY SUNDAY

\$5 Big A\$\$ Bloody Marys

BURGER AND BREW TUESDAY


1/2 pound hamburger with the garden and your choice of short domestic tap beer, house wine, well drink or soda

TRASH N CLASS THURSDAY

\$2.50 house wines,
\$2 PBR, Miller High Life & Old Milwaukee Light Bottles

WHISKEY TANGO FOXTROT SATURDAY

\$1 off Whiskeys & Bourbons
\$2.50 Fireball shots

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