



OPEN DAILY  
11 AM

# THE ATTIC

-Bar and Grill-

SIoux FALLS  
SOUTH DAKOTA

EST. 2008

## THE ENTRY WAY

### BAKED POPPA DIP

Blend of cheeses baked with jalapeños and bacon jam, wonton and tortilla chips 12  
Add garlic toast +2

### STREET TACOS **G**

Braised pork, salsa verde, pico de gallo, Manchego cheese, cilantro micros, corn tortilla 11.5

### CHISLIC **G**

Served medium rare. Fried or grilled, choice of dipping sauce: Ranch, Bleu Cheese, BBQ, Chipotle Ranch 13

### HOUSE FRY BREAD

Everything seasoning, queso dip 9.5

### NACHOS **G**

Seasoned ground beef, queso, black olives, onions, jalapenos, tomatoes, Manchego cheese, side salsa and sour cream 13  
Substitute chicken +1

### SLING SHOT SHRIMP

Fried shrimp, Thai chili glaze, Asian slaw 12.5

### FRIED PICKLES

Sliced battered pickles, ranch dip 9

### FISH TACOS

Blackened white fish, Thai chili glaze, Asian slaw, tomatoes, cilantro micros, flour tortillas 11.5  
Corn tortillas available upon request.

### SHROOMS

Breaded fried portobello mushrooms, chipotle ranch 11.5

### FRIED CHEESE CURDS

Breaded white cheddar cheese, ranch dip 10.5

### CHIPS AND DIP **G**

Salsa and queso dip 8

### TRADITIONAL WINGS **G**

BONE-IN 12 / BONELESS WINGS 12

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

## THE GARDEN

Substitute salmon or shrimp +3.5  
Add garlic toast +1

### CAPRESE CHICKEN **G**

Roasted tomatoes, red onions, fresh mozzarella, pesto marinated chicken, balsamic reduction 15

### BLACKENED CHISLIC SALAD

Cajun fried chislic, red onion, black olives, tomatoes, bell peppers, bleu cheese crumbles, onion frizzles 16.5

### ASIAN CHOP

Grilled chicken, romaine, carrots, cabbage, avocado, cilantro micros, scallions, fried wontons, crushed peanuts, honey sesame vinaigrette 15

### EL CAMINO **G**

Southwest chicken, roasted corn, black beans, tomatoes, avocado, black olives, bell peppers, Manchego cheese, fried tortilla strips 15

### BUFFALO CHICKEN

Fried or grilled chicken, buffalo sauce, celery, red onions, tomatoes, bleu cheese crumbles 14

### CAESAR 9.5

Add chicken +4, shrimp +6, salmon +7, steak +7

### SIDE HOUSE SALAD OR CAESAR SALAD 4

### SOUP DU JOUR CUP 4 / BOWL 6

### 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

Beef patty, thick cut bacon, bread & butter pickles, mango habanero sauce, bleu cheese crumbles 15

### DRUNKEN WILBER

Beef patty, pulled pork, thick cut bacon, bourbon glaze, cheddar cheese, onion frizzles, peppercorn ranch drizzle, lettuce, tomato 16

### FIRECRACKER

Beef patty, habanero jack cheese, buffalo sauce, grilled jalapeños, onion frizzles 14.5

### PATTY MELT

Beef patty, American and Swiss cheese, caramelized onions, marble rye 14.5

### SMASH JAM

Two smashed 1/4 pound patties, jalapeño bacon jam, American cheese, Gruff sauce, shredded lettuce, pickle planks, diced onion 15

### BUFFALO BILL

Half-pound local raised bison, lettuce, tomato 16

### THE STONER SKILLET

Attic fries, peppers, onions, mushrooms, burger patty, 2 over easy eggs, brown gravy 15.5

### THE BIG BOOM

Beef patty, fried portabellas, crisp pancetta, Swiss cheese, French onion aioli 15

## FLATBREAD PIZZETTE

Gluten free crust available +2 **G**

*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 16.5

### BUFFALO CHICKEN

Grilled buffalo chicken, red onion, tomatoes, bleu cheese crumbles, mozzarella cheese, ranch drizzle 15

### MEATZA

Italian sausage, salami, pepperoni, mozzarella cheese, shaved parmesan, house marinara sauce 15.5

### MARGHERITA

House marinara, fresh mozzarella, basil chiffonade, garlic oil 13.5  
Add chicken +4, shrimp +6

## BEVERAGES

### PEPSI PRODUCTS

Pepsi, Diet Pepsi, Mountain Dew, Diet Mt. Dew, Sierra Mist, Root Beer, Dr. Pepper, Lemonade, Iced Tea

### FLAVORED LEMONADE OR ICED TEA

Strawberry, Raspberry, Mango, Peach

### MILK OR CHOCOLATE MILK

**G** = gluten friendly

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\*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.

### GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli, arugula, marinated tomatoes, balsamic reduction, grilled French baguette, served medium rare 16.75

### FRENCH DIP SLIDERS

Sliced roast beef, Swiss cheese, caramelized onions, roasted garlic aioli, stone ground mustard sauce, au jus 16

### CHIA CHICKEN

Grilled chicken breast, avocado, lettuce, tomato, red onion, roasted garlic aioli, avocado ranch drizzle, warm naan 14

### CHARGING CHICKEN

Sliced grilled chicken, onions, peppers, jalapenos, buffalo sauce, habanero jack cheese, grilled hoagie 14

### THE RUEBEN

Braised corned beef, sauerkraut, Swiss cheese, Attic Rueben sauce, grilled marble rye 15

### THE CUBAN

Shaved pork, ham, Swiss cheese, pickle planks, roasted garlic aioli, mustard, grilled ciabatta 13.5

### CRISPY CLUCKER

Naked or dipped in your choice of sauce, shredded lettuce, mayo, toasted bun 14.5

#### 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 12.75  
Add turkey +2.5, avocado +1.5

### CLUBBER

Ham, turkey, thick cut bacon, lettuce, tomato, mayo, toasted wheat bread 14.5

### SIDE CHOICES:

Attic Ranch Fries,  
Sidewinder Fries  
(add seasoned sour cream +1),  
Horseradish Mashed Potatoes,  
Deli Side or Sautéed Vegetables  
Substitute Soup or Salad +2 or  
Onion Rings +2.5

## THE NOODLES

#### ADD ONS:

Vegetables +3, Italian Sausage +3,  
Chicken +4, Shrimp +6, Salmon +7, Steak +7  
Make it Cajun +0

### BAKED MAC DADDY CHEESE

Smoked gouda cream, bacon, seasoned breadcrumbs, cavatappi noodles 13.5

### MIDWESTERN PENNE

Diced tomatoes, bacon, baby spinach, parmesan ranch cream 13.5

### SPICY CHICKEN & SHRIMP

Blackened chicken, shrimp, onions, peppers, tomatoes, spicy Cajun butter, linguini, shaved parmesan, green onion 17

### ALFREDO WITH LINGUINE

Garlic alfredo sauce, basil chiffonade, shaved parmesan 11.5

## JUST DESSERTS

### COLOSSAL CHOCOLATE CAKE

6 layer cake, chocolate ganache, frosting, vanilla bean whipped cream 9

### ROOT BEER FLOAT 6

### FRIED SNICKERS

Deep-fried snickers, vanilla ice cream, chocolate and caramel sauce, whipped cream 7

### FEATURE DESSERT

Sugar and spice, and all things nice \$

## THE PARLOUR

### CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, pickled ginger, green onion 17

### 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 14.5

### NOLA JAMBALYA

Cajun rice, shrimp, andouille sausage, etouffee sauce, Cajun cream, green onion, fried okra 17

### CHICKEN MADEIRA

Garlic and herb chicken breasts, fresh mozzarella, onions, mushrooms, Madeira wine demi, horseradish mashed potatoes, sautéed vegetables 16.5

### INDIAN TACO

House fry bread, seasoned beef, shredded cheddar, lettuce, onions, tomatoes, fresh jalapenos, Manchego cheese, side salsa 12.5 Add sour cream +.80, queso +2

### FISH PLATE

Sam Adams battered cod, tartar sauce, lemon, choice of side 16

### CHICKEN STRIPS

Choice of side and dipping sauce 12.5

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## DAILY SPECIALS

### MOCKING MULE MONDAY

\$1 off mules and mocktails  
\$7 mock skins

### BURGER AND BREW TUESDAY

1/2 pound burger with the garden and your choice of a short domestic beer, house wine, well drink, or soda 8

### MARGA-WHEAT-A WEDNESDAY

\$5 tall Blue Moon,  
\$4 house margaritas  
\$10 margherita pizzette

### TRASH N CLASS THURSDAY

\$2.5 house wines,  
\$2.5 PBR, Miller High Life &  
Old Milwaukee Light Bottles


### LIONS + PICKLES + BOOZE, OH MY! FRIDAY

\$5 Fried Pickles  
\$5 Fernson Lions Paw  
\$3 You Call Its 3-6pm 11-close

### SATURDAY SATURDAY SATURDAY...

### SUNDAY BLOODY SUNDAY

\$5 Big A\$\$ Bloody Marys

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