



OPEN DAILY
11 AM

THE ATTIC

-Bar and Grill-

ST. LOUIS
MISSOURI

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

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

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, thick cut marble rye, caramelized onions 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

COKE PRODUCTS

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Mr. Pibb, Mellow Yellow, Barns Root Beer, Minute Maid Lemonade, Mountain Berry Powerade

FRESH BREWED ICE TEA

MILK OR CHOCOLATE MILK

G = gluten friendly

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.

GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli, arugula, marinated tomatoes, balsamic reduction, grilled French baguette, served medium rare 17

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 +6.5, 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

HALF BAKED MONDAY

Big stuffed baker menu
1/2 price Bombers

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
\$8 Indian tacos

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 9-close

SATURDAY AND SUNDAY

\$5 Big A\$\$ Bloody Marys
\$5 Mimosas
Available 11-3pm

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