

FOOD

STARTERS

- Honey Balsamic Wings** 🌿 10
Crispy Wings Served with Spicy Balsamic Reduction.
- Mac & Cheese** 10
Cavatappi, Gruyère Cheese, Quebec Cheddar, Smoked Gouda, Béchamel Sauce.
With: Bacon ... 13 | Short-Rib ... 14 | Lobster ... 15
- Shrimp Scampi** 🍷 12
Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce.
- Sliders** 12
3 Beef Siders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli.
- Short Rib Tacos** 🌿 13
Espresso Braised Short Ribs, Jalapeño Crema, Cilantro.
- Crab Cakes** 16
Pan Seared, Grilled Asparagus, Romesco.

BURGERS

- Quinoa Burger** 🌿 15
Quinoa Patty, Sharp Cheddar, Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multi-Grain Buns, Gremolata Fries.
- the Sherman Burger** 17
Short Ribs, Chuck, Brisket, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Bread.

SALADS

- Kale & Quinoa Salad** 12
Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh-Made Green Goddess.
- Kitchen Sink** 14
Shredded Romaine, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Mint, Cucumber, Champagne Vinaigrette.

SIDES

- Spicy Edamame** 🌿 7
Garlic, Honey Sriracha Sauce.
- Spicy Tots** 🌿 7
Crispy Tater Tots, Honey Sriracha, Herbs.
- Seasoned Crispy Brussels Sprouts** 🌿 7
the Sherman Brussels Vinaigrette, Jalapeño, Honey, Star Anise, Cinnamon.
- Gremolata Fries** 7
Lemon Juice, Lemon Zest, Garlic, Parsley.
- Spicy Broccolini** 🌿 8
Garlic, Chili Flakes, Grated Parmesan.

🍷 GLUTEN-FREE

🌿 VEGETARIAN

🌿 SPICY



Life is just a
cocktail party
in the Attic

Drinks & Food

Made with love by: David, Caroline and Ninja

Want to use this gorgeous space for a
private event or a film shoot?

Send us an e-mail at info@theshermanla.com

www.atticatthesherman.com



@AtticAtTheSherman #LostInTheAttic

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

WINES & BEERS

WHITE

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

SPARKLING

Ruffino, Italy	9
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RED

PINOT NOIR Meiomi, CA	12
CABERNET Simi, Sonoma	12
RED BLEND 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.

BEER - BOTTLED

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

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

SPIRIT FORWARD

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

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!

SAVORY

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

OUR FAVORITES

David's Whiskey of the Month!

*Price will vary.

Ask our very own David, or his fellow Bartenders,
which Whiskey is his favorite this month.

Hotel Nacional

Lemon, Apricot, Pineapple, Flor de Caña Silver Rum

Sweet Chai of Mine

Coconut Milk, Chai Syrup, Coffee Infused Cynar,
Flor de Caña 4yr Rum.