

APPETIZERS

- A Cone of the Best Fries.....\$6.00
With a Couple of Cool Dipping Sauces
- Classic Cocktails.....\$16.00
Chilled Jumbo Shrimp *or* Dungeness Crab
with Fresh Lemon and Atomic Cocktail Sauce
- Steamed Pacific Clams..... \$10.00
With Fresh Garlic, Herbs and Roasted
Tomato Broth
- Attic Sliders.....\$9.00
(3) Misty Isle Beef Mini Burgers with Tillamook
Cheddar and Roasted Red Pepper Aioli
- Chef's Selection of Oysters..... \$9.00
Six Local Oysters on the Half Shell with
Fresh Lemon and Atomic Cocktail Sauce
- Cajun Chicken Wings.....\$9.00
Roasted Garlic-Fennel Glazed Wings with Rogue
River Blue Cheese Dressing and Crisp Celery
- Crispy Calamari Fries.....\$10.00
With Atomic Cocktail Sauce and Spanish Aioli
- Dungeness Crab Cakes.....\$14.00
With Chipotle Aioli & Napa Cabbage Slaw
- Artisan Cheese Platter.....\$15.00
Shaft's Bleu Cheese, Smoked English Cheddar,
Seastack Brie with Croccantini Crackers

SANDWICHES

All Sandwiches are Served with French Fries

- Attic Lounge Burger.....\$11.00
Misty Isle ½ Pound Ground Beef Patty with Your
Choice of Tillamook Cheddar, Swiss or Blue
Cheese on Ciabatta
Add Applewood Smoked Bacon.....\$12.50
- Grilled Chicken Breast Sandwich.....\$12.00
Herb-Marinated Chicken Breast, Applewood
Smoked Bacon, Swiss Cheese, Avocado and
Roasted Red Pepper Aioli On Ciabatta
- Prime Rib Dip.....\$12.00
Shaved Prime Rib, Tillamook Cheddar,
Caramelized Onions on a Fresh Baked
Baguette with Horseradish Cream and Au Jus

HAND- TOSSED PIZZA

- Three Cheese.....\$11.00
Monterey Jack, Mozzarella and Parmesan
- Pepperoni.....\$12.00
Mozzarella and Pepperoni
- Supreme.....\$14.00
Sausage, Pepperoni, Onions, Bell Peppers,
Mushrooms, Black Olives and Mozzarella
- Tostada.....\$13.00
Spiced Black Beans, Pico de Gallo, Green Onion
with Cheddar and Monterey Jack, Shredded
Lettuce, Tortilla Strips and Ranch Dressing
- BBQ Chicken.....\$13.00
BBQ Chicken, Shaved Red Onion, Fresh
Cilantro with Gouda and Mozzarella
- Margherita.....\$13.00
Vine Ripened Tomatoes, Fresh Pesto and
Baby Mozzarella

LOUNGE FAVORITES

- Classic Caesar Salad.....\$11.00
Hearts of Romaine Tossed with Traditional
Dressing, Parmesan-Reggiano and Garlic
Croutons
W/ Grilled Chicken.....\$13.00
W/ Bay Shrimp.....\$14.00
W/ Smoked Salmon.....\$14.00
W/ Dungeness Crab.....\$15.00
- Half Rack of Baby Back Ribs.....\$14.00
Smoke-Roasted Pork Ribs Glazed with Ancho
Barbeque Sauce with Coleslaw and Fries
Full Rack.....\$18.00
- Halibut Fish & Chips.....\$17.00
Battered and Fried Pacific Halibut with Napa
Cabbage Slaw, Homemade Tarter and Fries

ATTIC LOUNGE WINES

Sparkling Wines

(each glass served from individual 187ml splits)

<i>Freixenet, Brut, Spain</i>	NV	6
<i>Domaine Chandon, Brut, Napa</i>	NV	9
<i>Moet & Chandon, White Star Extra Dry Champagne, France</i>	NV	18

White Wine

<i>Pinot Gris Duck Pond, OR</i>	24	6
<i>Chardonnay 14 Hands Winery, WA Kings Estate, OR</i>	20 30	5 7.50
<i>Riesling Montinore, OR</i>	20	5
<i>White Zinfandel Beringer Vineyards, CA</i>	20	5

Red Wines

<i>Pinot Noir Wine by Joe, Dobbes Family Estate, OR</i>	25	6
<i>Elk Cove, OR</i>	38	8.50
<i>Cabernet Sauvignon Stag's Leap, Hawk Crest, Napa Kiona Winery, WA</i>	30 35	7.50 8.50
<i>Merlot Nelm's Road, WA</i>	35	8.50
<i>Meritage Blend Bricco "Two Rivers", OR/WA</i>	45	9
<i>Zinfandel Maryhill, WA</i>	30	7.50
<i>Syrah/Shiraz Columbia Winery Shingleback, Shiraz, Australia</i>	20 36	5 9
<i>Tuscan Red Gabbiano, Chianti Classico</i>	25	6.50

Dessert Wine

<i>Pear Wine Pheasant Valley, OR (slightly sweet)</i>	28	7
<i>Sauternes Chateau Doisy-Verdrines, France (very sweet)</i>	65	16

HAPPY HOUR MENU

Monday-Friday 4 - 8pm

Mojito Mondays

- \$2.50 Pulled Pork Sliders
- \$4.00 Mojitos

Taco Tuesdays

- \$3.00 Fish Tacos
- \$5.00 Margaritas

Wing-It Wednesdays

- \$.50 Chicken Wings
- \$2.00 Domestic Bottled Beer
- \$3.00 Imported and Micro brewed Bottled Beer

Sushi Thursdays

- Assorted Sushi
- \$4.00 Selected Wines

Raw Bar Fridays

- \$1.50 Local Oysters
- \$2.00 Chilled Prawns
- \$4.00 Well Drinks