

L U N C H

Monday-Friday
11am-2pm

Happy Hour
Thursday & Friday
3pm-7pm



SOUP

6oz / 12oz
TOMATO SOUP 3/5

ACRE GREENS ADD STEAK, TUNA, CHX \$6 ; SHRIMP \$7

SUMMER 12
mixed greens, red onion, chevre,
berries and herb vinaigrette
CAESAR 9
sweet kale, fennel, romaine
CORN COBB 12
avocado, bacon, bleu, chicken, egg
STEAK 12
beet, bleu, onion, buttermilk dressing
NICE! 12
olive, farm egg, albacore, beans, tomato,
taters
WEDGE 12
marinated tomato, bleu, pickled red onion,
lardons, bleu dressing

COLD CRUST

DRUNKEN MARY 9
chicken salad, smoked almond, brandy cherry
TURKEY "BLT" WRAP 10
turkey, applewood bacon, avocado,
tomato, frisee, garden herb aioli

PANINI

TUNA MELT 10
albacore, capers, jalapeño, aioli smoked
cheddar
HAVANA AFFAIR 12
slow-roasted pork shoulder, oregon ham,
pickles, herbs, gruyere, mozzarella
ROASTED CHICKEN BRIE 12
brie, roasted tomato, caramelized onion,
truffle vinaigrette, arugula
RACHEL 12
turkey, house kraut, "1000", gruyere,
marble rye
BACON GRILLED CHEESE 12
sharp cheddar, tomato, basil, dijon

CHEF'S SELECTIONS

HARVEST "LASAGNA" 12
garden squash, tomato sauce, mozzarella,
parmesan, basil
BACON MAC 'N CHEESE 11
bread crumbs, chives, mornay sauce,
crostinis
HARVEST MAC 'N CHEESE 11
what the field yields, marinated tomato,
pesto, mornay sauce, crostini
FISH AND CHIPS 14
beer battered "cape capensis",
grilled lemon, root fries

BRICK OVEN BAR

Gluten Free +2 Half/Whole
THE PURIST 7/13
margherita style
BACON 8/14
mozzarella, crushed tomato, basil
MUSHROOM 8/14
goat cheese, burrata, truffle oil, arugula
GARDEN VEGETABLE 8/14
housemade ricotta, sunflower pesto
LA MESA 9/15
bbq chicken, red onion, gruyere

BURGERS ADD FRIED EGG, BACON OR AVO \$2

BLACK BEAN 12
house-made, smoked cheddar, avocado, quinoa
ACRE BURGER 13
8oz. grass-fed beef, thousand island, lettuce,
tomato, onion, smoked cheddar

ROTISSERIE

MARY'S ROASTED CHICKEN half 10/whole 19
SPIT-ROASTED LAMB "GYRO" 12
tzatziki, red wine, onion, quinoa

SIDES

ROOT FRIES 4
QUINOA SALAD 5
KALE CHIPS 4
SEASONAL VEGETABLES 4
CHAMPAGNE GREENS 3
GARDEN PICKLE "JAR" 4



ALEXANDRIA.

*Substitutions made at Chef's discretion.

*We will do our utmost to accommodate allergies & specific dietary needs.

HAPPY HOUR

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3pm-7pm



Food

ACRE BITES

CHICKEN LOLLIES	6
bleu cheese, shaved celery, carrots	
FIRECRACKER WINGS	6
grilled pineapple, micro cilantro	
*side of Malarkey's ranch	
BUFFALO WINGS	6
green onions, carrots, celery	
*side of Malarkey's ranch	
GARDEN SKEWER	6
garden veggies, herb vinegar	
COCONUT SHRIMP	6
mango sweet heat sauce, micro cilantro	
SHISHITO PEPPERS	5
garden ponzu	
EDAMAME	5
togarashi or sea salt	

CARBS 'N STUFF

CHIPS & DIP	5
mexican salsa & daily salsas	
PURIST	13
cheese and tomato	
ACRE COMBO	14
sausage, mushroom, peppers, olive	
CARNE ASADA FRIES	10
root fries, smoked cheddar, pico chipotle crema	
CHARC & CHEESE	10
two & two	

Beer

BOTTLED BEER \$5

DRAKES AMBER ALE
BEAR REPUBLIC GRAND AM PALE ALE
MOTHER EARTH CALI CREAMIN'
HOPPY POPPY IPA
STONE RUINATION DOUBLE IPA 2.0
MODERN TIMES BLACK HOUSE COFFEE STOUT
ALESMITH PALE ALE .394
ANTHEM CIDER

Craft Cocktails

OPALESCENT
silver tree vodka, pressed lime juice, torn basil
GUNSLINGER
rye whiskey, barolo chinato, pureed pear, pressed lemon
MEXICAN MULE
house infused pineapple and vanilla bean tequila, pressed lime juice, fever tree ginger beer

Happy Specials \$5

MALARKEY MARGARITA
HOUSE RED/WHITE
WELL SPIRITS



Wine

SPARKLING

POL CLEMENT BRUT	7/25
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WHITE

ANGELINE CHARDONNAY	5/22
Sonoma County, CA 2015	
DAVIS BYNUM CHARDONNAY	12/40
Russian River Valley, CA 2013	
SOLEIL SAUVIGNON BLANC	8/24
Marlborough, NZ 2014	
CARR PINOT GRIS	11/38
Santa Rita Hills, California 2014	
PACO & LOLA ALBARIÑO	8/24
Rias Baixas, Spain 2013	

ROSE

DOMAINE ARTEFACT "LES PRINTEMPS" ROSE	10/35
San Pasqual Valley, California 2014	

RED

KAIKEN CABERNET	5/22
Mendoza, Argentina 2014	
JUSTIN CABERNET	12/38
Paso Robles, CA 2014	
HOPE AND GRACE PINOT NOIR	13/40
Russian River Valley, CA 2013	
COLORES DEL SOL MALBEC RESERVA	8/38
Mendoza, ARG 2015	

DRAFT BEER

SUDWERK NORTHERN PILS	<u>\$5</u>
STONE DELICIOUS IPA	
ALESMITH NUT BROWN ALE	
DRAKES DRY HOPPED ALE	
BUCKLER N.A. (BOTTLE)	5
	<u>\$12</u>

GREEN ACRE SMASH
bourbon, pressed lemon, fresh mint
ELDERFLOWER MARTINI
gin, elderflower liqueur, fresh blueberry, pressed lemon
SASSY SANGRITA
blanco tequila, cointreau noir, house made sangrita, agave