

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.

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Beverages

FRESH PRESSED \$2

ACRE LEMONADE
BLUE LADY ICED TEA
AGUA DEL DIA "HOUSE MADE DAILY"

BLENDED \$5

GREEN MAN
IN A NUT SHELL
DRAGON BERRY
JAVA JONES
*Add protein to any blended +1

BATCH CRAFT SODA \$2

COLA
DIET COLA
ORANGE
ROOT BEER
PINK LEMONADE
SHIRLEY TEMPLE

BEANS AND LEAVES

HOUSE BLEND CAFÉ MOTO COFFEE 2
ESPRESSO 2
CAPPUCCINO 3
LATTE 3
*Add a flavor shot + 1
MOCHA 4
HOT TEA 2

Beer

BOTTLED BEER \$6

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
THUNDERWEIZEN HEFE

Craft Cocktails

\$12

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

Wine

SPARKLING

POL CLEMENT BRUT 7/25

WHITE

ANGELINE CHARDONNAY 7/22
Sonoma County, CA 2015
DAVIS BYNUM CHARDONNAY 12/40
Russian River Valley, CA 2013
SOLEIL SAUVIGNON BLANC 9/34
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 7/22
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
CROSSHATCH MERLOT/CAB FRANC 15/45
Santa Ynez Valley, CA 2012
MORGAN GRENACHE/SYRAH 10/35
Monterey, CA 2014

DRAFT BEER \$7

SUDWERK NORTHERN PILS
STONE DELICIOUS IPA
ALESMITH NUT BROWN ALE
DRAKES DRY HOPPED ALE
BUCKLER N.A. (BOTTLE) 5

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



ALEXANDRIA.