



## SOUP

6oz/12oz

<b>TOMATO</b>	<b>3/5</b>
<b>BEEF CHILI (AVAILABLE THUR/FRI)</b>	<b>4/7</b>

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

<b>SPINACH</b>	<b>12.23</b>
red onion, feta, cherry tomato, candied walnuts, strawberry vinaigrette	

<b>GREEN ACRE</b>	<b>12.77</b>
mixed greens, red onion, chevre, seasonal fruit and herb vinaigrette	

<b>CAESAR</b>	<b>11.44</b>
romaine, sweet kale, fennel, parmesan	

<b>CORN COBB</b>	<b>12.37</b>
spring mix, avocado, bacon, bleu, chicken, egg, corn vinaigrette	

<b>STEAK</b>	<b>15.58</b>
arugula, roasted corn, cherry tomato, radish, pickled red onions, serrano ranch	

<b>NICE!</b>	<b>13.37</b>
mixed greens, olive, farm egg, albacore, beans, tomato, taters, white balsamic	

## ROTISSERIE

<b>SPIT-ROASTED LAMB GYRO</b>	<b>12.49</b>
tzatziki, red wine pickled onion, tomato, lettuce, quinoa	

<b>MARY'S ROASTED CHICKEN</b>	half <b>10</b>
	whole <b>19.49</b>

## WHY CHOOSE? COMBOS

### 1/2 SANDWICH & SALAD COMBO

**1 PERSON 15**

**2 PERSONS 24**

CHOOSE ONE SANDWICH & ONE SALAD TO ENJOY A LITTLE BIT OF EACH!

INCLUDES A SMALL DESSERT  
\$3 FOR STEAK & NICE SALAD

## BRICK OVEN

**Gluten Free +2** Half/Whole

<b>THE PURIST</b>	<b>7/13</b>
mozzarella, basil, crushed tomato	

<b>BACON</b>	<b>8/14</b>
bacon, mozzarella, crushed tomato, basil	

<b>MUSHROOM</b>	<b>8/14</b>
goat cheese, burrata, truffle oil, arugula	

<b>GARDEN VEGETABLE</b>	<b>8/14</b>
housemade ricotta, sunflower pesto	

<b>LA MESA</b>	<b>9/15</b>
bbq chicken, pickled red onion, cilantro, smoked cheddar	

<b>PIZZA OF THE WEEK</b>	<b>MKT</b>
ask you server for this week's selection	

## COLD CRUST

<b>TURKEY "BLT" WRAP</b>	<b>11.39</b>
turkey, applewood bacon, avocado, tomato, frisee, side of ranch	

<b>AVOCADO WRAP</b>	<b>12.37</b>
black beans, pico de gallo, lettuce, smoked cheddar, lime crema	

## BURGERS ADD FRIED EGG, BACON OR AVO \$2

<b>BLACK BEAN</b>	<b>12.32</b>
house-made, smoked cheddar, avocado, quinoa	

<b>ACRE BURGER</b>	<b>13.77</b>
8oz. grass-fed beef, thousand island, lettuce, tomato, onion, smoked cheddar, brioche bun	

## CHEF'S SELECTIONS

<b>FISH AND CHIPS</b>	<b>14.49</b>
beer battered "cape capensis", tartar sauce grilled lemon, root fries	

<b>TURKEY ALBONDIGAS</b>	<b>9.97</b>
carrot, potato, cilantro, rice	

<b>PAPPARDELLE ALLA BOLOGNESE</b>	<b>14.97</b>
italian sausage, beef, noodles	

## ACRE SANDWICHES

<b>TUNA MELT</b>	<b>11.77</b>
albacore, capers, jalapeño, aioli, smoked cheddar	

<b>PORK TORTA</b>	<b>14.32</b>
roasted mojo pork, lettuce, tomato, onion, avocado spread, oaxacan cheese	

<b>ROASTED CHICKEN BRIE</b>	<b>12.27</b>
brie, roasted tomato, caramelized onion, truffle vinaigrette, arugula	

<b>RACHEL</b>	<b>12.25</b>
house roasted turkey, house kraut, "1000", gruyere, marble rye	

<b>BACON GRILLED CHEESE</b>	<b>12.49</b>
smoked sharp cheddar, tomato, basil	

<b>GRILLED FISH</b>	<b>12.25</b>
cape capensis, green apple and chayote slaw, bok choy, serrano orange vinaigrette	

## SIDES

<b>ROOT FRIES</b>	<b>4</b>
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<b>QUINOA SALAD</b>	<b>5</b>
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<b>POTATO CHIPS</b>	<b>4</b>
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<b>CHEF'S GARDEN SELECTION</b>	<b>5</b>
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ADD STEAK, CHX \$6 ; TUNA, SHRIMP \$7

<b>CHAMPAGNE GREENS</b>	<b>3</b>
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<b>GARDEN PICKLE "JAR"</b>	<b>4</b>
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<b>FRIED PICKLES</b>	<b>5</b>
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ALEXANDRIA.

\*Substitutions made at Chef's discretion.

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



# Craft Cocktails

**\$12.34**

## OPALESCENT

silver tree vodka, pressed lime juice, torn basil

## GUNSLINGER

rye, barolo chinato, pureed pear, pressed lemon

## MIDNIGHT WHISPERS

vodka, elderflower liqueur, fresh blackberry, pressed lemon

## GREEN ACRE SMASH

bourbon, pressed lemon, fresh mint

## MEXICAN MULE

house infused pineapple & vanilla bean tequila, pressed lime juice, fever tree ginger beer

## SASSY SANGRITA

blanco tequila, cointreau noir, house made sangrita, jalapeno, agave

# Beer

## BOTTLED BEER

**\$6.55**

**BEAR REPUBLIC GRAND AM PALE ALE**

**STONE RUINATION DOUBLE IPA 2.0**

**MODERN TIMES BLACK HOUSE COFFEE STOUT**

**HOFBRAU MUNCHEN HEFEWEIZEN**

**ERDINGER N.A. \$5**

**MOTHER EARTH CALI CREAMIN'**

**HOPPY POPPY IPA**

**ANTHEM CIDER**

**FUNKY PUMPKIN SOUR**

## DRAFT BEER

**\$7.67**

**SCRIMSHAW PILSNER**

**ROTATING IPA**

**STRAND BREWING BEACH HOUSE AMBER**

**ALESMITH NUT BROWN ALE**

## SPARKLING

**MAS FI CAVA 7.67/25**

## WHITE

**ANGELINE CHARDONNAY 7.89/22**

Sonoma County, CA 2015

**TALBOTT "LOGAN" CHARD 14.67/48**

Santa Lucia Highlands, CA 2014

**SOLEIL SAUVIGNON BLANC 9.58/34**

Marlborough, NZ 2014

**DR. LOOSEN RIESLING 8.34/30**

Qualitatswein, Germany 2014

**PACO & LOLA ALBARIÑO 8.63/24**

Rias Baixas, Spain 2013

## RED

**KAIKEN CABERNET 7.89/22**

Mendoza, Argentina 2014

**SPARKMAN "HOLLER" CAB 14.23/48**

Columbia Valley, WA 2014

**LANDER & JENKINS PINOT NOIR 9.67/32**

Saint Helena, CA 2013

**LLAMA MALBEC 8.55/30**

Mendoza, Aregentina 2014

**CHESEBRO SYRAH 13.38/40**

Carmel Valley, CA 2011

## FRESH PRESSED

**\$2**

**ACRE LEMONADE**

**BLUE LADY ICED TEA**

**AGUA DEL DIA "HOUSE MADE DAILY"**

## SMOOTHIES

**\$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**

# DRINKS

