

Happy hour

Thursday & Friday 3-6 pm

Summer Standards

Tacos x 3 10.00

Guacamole, salsa verde,
diced onion, cilantro

- Choose Braised Lengua or Pollo Asada

Loaded Nachos 13.00

Chicken, poblano cheese sauce
black beans, guacamole, sour cream,
green onion

BBQ Pizza 12.00

Chicken, bacon, charred green onion,
BBQ sauce, baked beans, garlic crisps

Al Pastor Pork Ribs 15.00

Achiote sauce, salsa macha, slaw,
toasted peanuts, charred onion & lime

Grilled Bratwurst 11.00

Sport peppers, sweet relish,
onion, pickles, Ball Park mustard

Char-Grilled Tri-Tip Sando 14.00

Poblano cheese sauce, garlic bun

Dad Burger 14.00

LTO, mayo, American cheese,
house pickles

- Substitute miso marinated
portobella mushroom



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FOOD MENU

Sides

Grilled Elote-on-the-cob 7.00
Spiced mayo, Cotija cheese, lime

Summer Melon Salad 7.00
Garden mint, EVOO

House-made Fries 6.00



Get a 5 pack bucket
of beer for

\$20

and choose from:

Thorn Street Barrio Lager
Mother Earth Cali Creamin' Ale
Mother Earth Boo Koo IPA
Anthem Cider





DRINK MENU

Backyard BARBEQUE



Thursday & Friday 3-6 pm

Cocktails 10

Summer Shandy

Green Acre House Blonde Ale, house organic lemonade, salt

Aperol Spritz

Aperol, Cava Codorníu, strawberries

Apricot Lemonade a la Danny Boy

Giffard Abricot, rosé wine, lemon juice, orange juice

La Niña Piña

Mezcal, Aperol, pineapple juice, lime juice, Peychaud's bitters

Ti' Punch

Rhum agricole, lime juice, honey syrup, demerara

Cider, Kombucha & Bottled Beer

Anthem Cider 9
Salem, OR

Thorn Street 'Barrio' Lager 8
North Park, San Diego, CA

Mother Earth 'Cali Creamin' Ale 8
Vista, CA

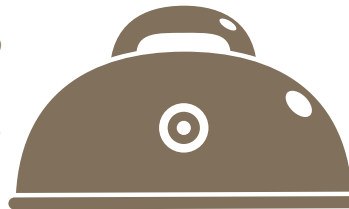
Modern Times 'Blackhouse' Coffee Stout 10
Point Loma, San Diego, CA

Draft Beer 6

Green Acre House Blonde
Campus Pointe, San Diego, CA

Societe 'The Harlot' Belgian
Clairemont, San Diego, CA

Stone 'Delicious' IPA
Escondido, CA



Ask about specials from the entire Green Acre drink menu including:

Draft Beer 6
Cocktails 10

Wine Carafes + Bottles:
Discounted to 1/2 price



Wine

Sparkling

Carafe/Bottle

Brut Cava, NV /17
Codorníu 'Cuvée Clasico', NV
Penedès, Spain

White

Sauvignon Blanc 10.50/21
Matanzas Creek Winery, 2019
Sonoma County, CA

Pinot Grigio 9.50/19
Terra Alpina, 2018
Alto Adige, Italy

Chenin Blanc 9.50/19
Marie de Beauregard, 2017
Vouvray, Loire, France

Chardonnay 10.50/21
Goldschmidt 'Singing Tree', 2018
Russian River Valley, Sonoma, CA

Rosé

Cabernet Franc 11.50/23
Cenyth, 2019
Sonoma County, CA

Red

Carafe/Bottle

Pinot Noir 9.50/19
Nielsen, 2017
Santa Barbara County, CA

Barbera 11.50/23
Giornata, 2018
Paso Robles, CA

Grenache Blend 10.50/21
Famille Perrin 'Les Cornuds', 2017
Vinsobres, Rhone Valley, France

Malbec 9.50/19
BenMarco, 2018
Uco Valley, Argentina

Cabernet Sauvignon 11.50/23
Los Vascos 'Grande Reserve', 2018
Colchagua Valley, Chile

Half Bottles

Sauvignon Blanc /19.50
Pascal Jolivet, 2018
Sancerre, Loire Valley, France

Pinot Noir /19.50
Hartford Court, 2017
Russian River Valley, Sonoma, CA



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