

HAPPY HOUR

WEDNESDAYS & THURSDAYS
3 PM - 7 PM

FEATURING:
1/2 OFF BOTTLES & CARAFES OF WINE
COCKTAILS FROM \$10-\$12
BUCKETS OF 5 BEERS FOR \$20



small plates + big snacks

	every day price	tenant price
pepper-crust pork belly	14. ⁰⁰	9. ⁸⁰
peach preserves, balsamic, candied sunflower seeds, shaved fennel, frisée		
heirloom tomato salad	12. ⁰⁰	8. ⁴⁰
charred pearl onions, parsley, lemon curd, pine nut vinaigrette		
patatas bravas	12. ⁰⁰	8. ⁴⁰
fingerling potatoes, crispy garlic, garden herbs, Calabrian chili aioli		

pizza pies

	every day price	tenant price
the garden ♻️	15. ⁰⁰	10. ⁵⁰
roasted squash, corn, cilantro, tomato, red onion		
herbs + cheese	14. ⁰⁰	9. ⁸⁰
house tomato sauce, herb blend		
pepperoni + ricotta	15. ⁰⁰	10. ⁵⁰
parmesan cheese, herb blend		
house-made sausage	16. ⁰⁰	11. ²⁰
tomato sauce, pickled pepper, charred rapini, red onion, parmesan		
chicken pesto	16. ⁰⁰	11. ²⁰
mushrooms, cherry tomato, toasted pine nuts, fontina, parmesan		



garden greens

add grilled chicken or turkey - 8 add fresh seafood - 9
choice of dressing - balsamic, champagne vinaigrette, mustard-sherry vinaigrette, house ranch

	every day price	tenant price
spinach + quinoa ♻️ ♻️	15. ⁰⁰	9. ¹⁰
frisée, pickled fennel, carrot, raisins, candied sunflower seeds		
kale caesar	15. ⁰⁰	10. ⁵⁰
romaine, parmesan, cherry tomatoes, pickled onion, cured egg yolk, garlic breadcrumbs		
roasted beet + carrot ♻️	15. ⁰⁰	10. ⁵⁰
arugula, pistachio, toasted farro, mixed citrus, fresco chile		
cobb salad ♻️	15. ⁰⁰	10. ⁵⁰
mixed greens, tomato, avocado, hard-boiled egg, bacon, red onion, blue cheese crumbles		



to our every day diners, green acre serves as an amenity for the amazing tenants here at campus pointe - as members of the alexandria community, discounts are extended to our campus pointe tenants and reflected on the menu

@greenACREsandiego



lunch menu

♻️ Vegan ♻️ Gluten Free

sandwiches + wraps

includes a choice of house-cut fries or garden salad - all sandwiches are available as a wrap

	every day price	tenant price	every day price	tenant price
sandwiches				
nashville hot chicken	16. ⁰⁰	11. ²⁰	bbq roast beef	17. ⁰⁰ 11. ⁹⁰
fried chicken thigh, cabbage slaw, red onion, pickles, nashville sauce <i>sub grilled chicken</i>			white bbq, b+b pickles, pimento cheese spread, shredded iceberg, sourdough	
smash burger	18. ⁰⁰	12. ⁶⁰	crispy + spicy cod	18. ⁰⁰ 12. ⁶⁰
caramelized onion, swiss cheese, b+b pickle, whole grain mustard <i>lettuce, tomato + onion available upon request</i>			spicy avocado tartar, lime, cabbage slaw	
sweet+sour pork belly	17. ⁰⁰	11. ⁹⁰		
pickled daikon radish + carrots, kewpie mayo, green onion, jalapeño				
wraps			turkey wrap	17. ⁰⁰ 11. ⁹⁰
crispy cauliflower wrap ♻️	16. ⁰⁰	11. ²⁰	grilled Anaheim chiles, spinach, bacon, pepperjack cheese, smoked chili aioli	
marinated cucumber, garlic hummus, garden sprouts, tomato, onion, avocado, pickled jalapeño				

main

	every day price	tenant price
beef + ricotta gnocchi	22. ⁰⁰	15. ⁴⁰
roasted mushroom, carrot, pearl onion, beef jus, parmesan		
seared salmon filet	22. ⁰⁰	15. ⁴⁰
potato + corn chowder, pork belly, radish, lemon oil, herbs		

* Consuming raw or uncooked meats and seafood may increase your risk of food-borne illness, especially if you have certain allergies. Please inform your server if a person in your party has allergies.

dessert

at the market

ask about what our pastry chef has made for the day!

drinks

menu



cocktails - 12

overcast

400 canejos mezcal, herradura tequila, lime, chai syrup, star anise

pearing back

ford's gin, pear cognac, dry vermouth, pear

berry babble

old harbor vodka, creme de framboise, orange bitters, blueberry lavender shrub, mint

in peachrum

old forester rye, sherry, bitters, peach, vanilla, lemon

cocktails on tap

spicy pinaquiri

old harbor 'adventure series' rum, pineapple, lime, serrano syrup



@youandyourssd
@cutWATERspirits
@sinSHIPspirits
@old_harbor

DON'T
FORGET
COFFEE



non-alcoholic refreshments

16 oz. organic loose leaf iced tea 4.⁵⁰

choose from blue lady, black, or moroccan mint
+ refill - 2.⁰⁰

16 oz. howling moon kombucha 6.⁵⁰

prickly pear, hibiscus, rooibos

16 oz. organic lemonade 4.⁵⁰

choose from traditional, lavender, honey-ginger, or pomegranate

8 oz. bottled house juice 5.⁹⁹

super spinach

spinach, pear, apple, pineapple

vitamin see blast

orange, mango, carrot, parsley

strawberry delight

strawberry, orange, grapefruit, lemon

fresh smoothies 11.⁰⁰

berry

raspberries, strawberries, blackberries, banana, acai, orange juice, greek yogurt

lean green

spinach, ginger, banana, apple, apple juice, pear, greek yogurt

orange 'brutus'

vanilla-blood orange, banana, turmeric, orange juice, pineapple juice, almond milk

blanco

white chocolate protein powder, almond milk, banana, peanut butter, pineapple juice, nutmeg

wine

all wines are of a **green** consideration - organic, sustainable or biodynamic farming practices

bubbles

brut cava

paul cheneau, nv
penedès, spain

white

semillon

de iullis, 2021
hunter valley, australia

moscatel

juan gil, 2020
jumilla, spain

chenin blanc

gros ventre, 2019
merritt island, yolo county, california

albariño

cnagy, 2020
santa maria valley, santa barbara, california

rosé

grenache

grenachista, 2021
sonoma valley, california

GLASS 5oz CARAFE 12.5oz

9

11 23

9 19

15 30

13 25

12 23

red

pinot noir

nielson, 2017
santa barbara county, california

minervois

la croix de saint jean 'lo mainatgé', 2019
languedoc-roussillon, france

red blend

bonny doon 'le cigare volant', 2020
central coast, california

half bottles

sauvignon blanc

pascal jolivet, 2018
sancerre, loire valley, france

pinot noir

hartford court, 2017
russian river valley, sonoma, california

chilled red

grenache

heirloom, 2021
mendocino county, california

GLASS 5oz CARAFE 12.5oz

10 19

10 19

10 19

39

39

14 27

beer + cider

cans + bottles

2 towns 'brightcider' 9

corvallis, oregon

thorn street 'barrio' baja lager 8

north park, san diego, california

mother earth 'cali creamin' ale 8

vista, california

fall brewing 'let's go!' IPA 8

vista, california

draft

green acre house blonde 7

campus pointe, san diego, california

second chance 'f.o.g.' sour ale 10

carmel mountain, san diego, california

burgeon 'juice press' hazy IPA 10

carlsbad, california

Pure Project 'Pure West' IPA 10

miramar, california

tenant discounts are also applied to alcohol purchases. - menu pricing on the drinks menu does not reflect the tenant-supported discounted price