



campus POINTE
GET HAPPY
THU-FRI 4-8PM



ACRE BITES

Fish Tacos with Cabbage, Slaw, Pico & Crema **7.50**

Grilled Artichoke with Garlic Lemon Herb Aioli & Pecorino **9**

Meatballs with Crushed Tomato, Pecorino, Basil & Grilled Bread **9.50**

Steamed Mussels with Chorizo, Shallot, Garlic, White Wine & Lemon **10.25**

Grass Fed Burger on a Brioche Bun with Thousand Island, Lettuce, Tomato, Onion & Smoked Cheddar **13**

Carne Asada Fries with Root Fries, Smoked Cheddar, Pico & Chipotle Crema **10.75**

Poke Cracker with Albacore, Edamame, Scallion, Soy, Sesame & Hazelnut **10.25**

Charcuterie & Cheese Assorted Selection **12.50**

Confit Chicken Wings with Cajun Dry Spice, Cucumber & Ranch **9**

Shishito Peppers with Lime, Soy, Sesame & Honey **5.75**

PIZZA

Purist with Mozzarella, Basil & Crushed Tomato **13**

Acre Combo with Sausage, Mushroom, Pepperoni, Peppers & Olive **15**

Meatball with Bechamel, Ricotta, Basil & Roasted Garlic **14**

Please let your server know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of foodborne illness.



JOIN US FOR

LIVE PRIZE TRIVIA THURSDAY NIGHTS @5PM

LIVE MUSIC FRIDAY NIGHTS @5PM

HAPPY SPECIALS

Malarkey Margarita 7.25

House Wine Red/White/Rose 6.75

Well Spirits 6.75

Bottled/Draft Beers 6.75

CRAFT COCKTAILS

Sotol Spritzer La Higuera Sotol, House-made Blueberry Shrub, Cava 12.50

Drivin' Me Bananas Batavia Arrack Rum, Banana Liqueur, Kalani Coconut, Lime 13.50

Green With Envy Los Javis Mezcal, Tru Garden Vodka, Jalapeño, Basil, Cucumber, Lime 13.50

Paloma Diabla Arette Tequila, Serrano, Lime, Grapefruit Soda 12.50

Sassy Sangrita Arette Tequila, Cointreau Noir, House-made "Sangrita" 12.50

Nuevo Old Fashioned Bourbon, Tequila, Peychaud's, Ango 12.50

Hemingway's Paradise 1888 Rum, Absinthe, House-made Grenadine, Lime 12.50

Malarkey Mule Vodka, Strawberry, Jalapeño, Lime, Ginger Beer, Ango Bitters 12.50



campus POINTE COCKTAILS WET YOUR WHISTLE



CRAFT COCKTAILS

- Sotol Spritzer** La Higuera Sotol, House-made Blueberry Shrub, Cava **12.50**
Drivin' Me Bananas Batavia Arrack Rum, Banana Liqueur, Kalani Coconut, Lime **13.50**
Green With Envy Los Javis Mezcal, Tru Garden Vodka, Jalapeño, Basil, Cucumber, Lime **13.50**
Paloma Diabla Arette Tequila, Serrano, Lime, Grapefruit Soda **12.50**
Sassy Sangrita Arette Tequila, Cointreau Noir, House-made "Sangrita" **12.50**
Nuevo Old Fashioned Bourbon, Tequila, Peychaud's, Ango **12.50**
Hemingway's Paradise 1888 Rum, Absinthe, House-made Grenadine, Lime **12.50**

MULES

- Mexican Mule** Pineapple & Vanilla Infused Tequila, Lime, Ginger Beer **13.50**
Mezcal Mule Los Javis Mezcal, Lime, Ango Bitters, Ginger Beer **12.50**
Malarkey Mule Vodka, Strawberry, Jalapeño, Lime, Ginger Beer, Ango Bitters **12.50**
Rye Mule Rye Whiskey, Apricot, Lemon, Ginger Beer **12.50**
Kentucky Mule Bourbon, Lime, Ginger Beer, Ango Bitters **12.50**

BOTTLED BEER 8

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|---------------------------------|---------------------------|----------------------------|
| Bear Republic Grand Am Pale Ale | Hoppy Poppy IPA | Hofbrau Munchen Hefeweizen |
| Mother Earth Cali Creamin' | Modern Times Coffee Stout | Alesmith .394 Pale Ale |
| Stone Ruination Double IPA 2.0 | Anthem Cider | Old 38 Stout |
| Thorn Street Barrio Lager | Erdinger N.A. 5 | |

DRAFT BEER 8

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|----------------------------------|--|
| Ironfire Brewing- 6 Killer Stout | Karl Strauss- Follow the Sun Pilsner |
| Thorn Street- Relay IPA | Societe Brewing- Debutante Belgian Ale |

WINES BY THE GLASS/BOTTLE

BUBBLES

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|-------------------|-------------------|
| Codorniu Cava | 8 / 26 |
| La Marca Prosecco | 9 / 35 |
| Perles Rose | 10.25 / 38 |

WHITE

- | | |
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| Angeline Chardonnay, Santa Rosa, Sonoma County, CA 2017 | 9 / 33 |
| Talbott "Logan" Chardonnay, Santa Lucia Highlands, CA 2015 | 15 / 50 |
| Les Deux Moulins Sauv Blanc, Loire Valley, France 2017 | 9.50 / 36 |
| Dr. Loosen Riesling, Qualitatswein, Germany 2016 | 9 / 35 |
| Paco & Lola Albariño, Rias Baixas, Spain 2013 | 11 / 41 |
| Pighin Pinot Grigio, Alto Adige, Italy 2016 | 11 / 38 |

RED/ROSE

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|---|------------------|
| Lander & Jenkins Pinot Noir, Saint Helena, CA 2016 | 10 / 36 |
| Coeur De Terre Pinot Noir, Willamette Valley, OR 2014 | 14 / 45 |
| Preston Parker Merlot, Paso Robles, CA 2013 | 14 / 45 |
| Llama Malbec, Mendoza, Argentina 2017 | 9.25 / 35 |
| Alias Cabernet, CA 2016 | 9 / 33 |
| Armas De Guerra Rose, Bierzo, Spain 2017 | 12 / 42 |
| Sparkman "Holler" Cabernet, Columbia Valley, WA 2015 | 15 / 50 |
| Chesebro Syrah, Carmel Valley, CA 2012 | 14 / 45 |