

FOOD MENU

Appetizers

Parmesan Fries • 11 **GF** **V**

Crispy chips tossed in Grana Padano and fresh parsley.
Served with Garlic Aioli.
Add Truffle Oil • 2

Classic Poutine • 14 **GF** **VE**

Crispy chips and cheese curds topped with savoury house gravy and green onions.
Add Smoked Bacon • 4

Crusted Cauliflower • 16 **VE**

Fried panko-crusted cauliflower florets.
Served with spicy buffalo sauce and buttermilk ranch.

Brussel Sprouts • 16 **GF**

Pan roasted brussels sprout with smoked bacon, maple, chestnut and pickled mustard.
(Vegan options available.)

Chicken Wings • 18

Juicy, 24-hour brined chicken wings, tossed in salt & pepper.
Served baked or fried with your choice of dip:
Buffalo, teriyaki, habanero lime, ranch, blue cheese.

Fresh Mussels • 20

Fresh local mussels steamed in a ginger coconut broth and served with house chive naan bread.
(Gluten-free option available.)

Lighter Fare

House Greens • 15 **GF** **VE**

Selection of greens and veggies tossed in lemon vinaigrette. Topped with seeds and nuts.
Add Smoked Bacon • 3 Add Chicken • 6

Kale Caesar Salad • 18

Fresh kale and romaine hearts tossed in house dressing and topped with Grana Podano, crispy capers & anchovy bread crumbs. Add Smoked Bacon • 3 Add Chicken • 6
(Gluten-free option available.)

ON THE SIDE

Fries and Aioli • 4 ■ Poutine • 6 ■ Caesar Salad • 7 ■ House Greens • 6 ■ Gravy • 3

Pub Classics

Hot Roast Beef Sandwich • 18

Tender shaved roast beef and gravy served on a warm ciabatta bun with horseradish aioli, crispy onion and arugula. Served with house fries.

Fish & Chips

1 piece • 18 ♦ 2 pieces • 25

Crispy beer battered Cod with chips and slaw.
Served with tartar sauce and house vinegar.

Crispy Chicken Burger • 18

Buttermilk marinated fried chicken, crispy romaine, tomato and pickles, spicy mayo on brioche bun, served with fries.

Guinness Pie • 20

Beef and potato stew, slow-cooked in a savoury Guinness broth. Served under house made pie crust.

SWEET TOOTH

Mini Doughnuts • 10 **V**

Cinnamon sugar, salted caramel

Sticky Toffee Pudding • 12 **V**

Toffee pudding, bourbon caramel sauce, vanilla ice cream

GF GLUTEN FREE* **V** VEGETARIAN **VE** VEGAN

*Six Acres is not a gluten-free or vegetarian restaurant and can take no responsibility should cross-contamination occur between foods. This menu is offered to assist you with your dietary needs and concern, but you must be aware that cross-contamination can occur and consider this information seriously.

DRINKS MENU



COCKTAILS

All our cocktails contain 2 oz. of alcohol

Sir Pimms • 16

Pimm's No.1 Cup, Longtable Cucumber Gin, ginger syrup, lemon, cucumber bitters

Jungle Bird • 17

Captain Morgan's Dark Rum, Compari, pineapple, lime

Citrus Paradisi • 18

Botanist Gin, St. Germain, grapefruit, pineapple

Salted Espresso Martini • 18

Mezcal, Kahlua, Baileys, espresso, honey, salted rim, espresso beans

Mezcalita • 18

Fandango Mezcal, Cazadores Tequila, Triple Sec, lime, rosemary

Six Acres Lemonade • 17

Smirnoff Vodka, house hibiscus syrup, lemon, soda

Kyoto Sour • 20

Suntory Whisky Toki, Maker's Mark Bourbon, rhubarb bitters, Yuzu, egg white.

WINE

5 oz / 8 oz / bottle

RED



Open Smooth House Red • 9/13/37



See Ya Later Pinot Noir (2022) • 12/16/48



Tenuta Castiglioni Chianti (2020) • 14/18/56



Escorihuela Gascon 1884 Malbec (2020) • 15/19/60



Mouton Cadet Bordeaux (2019) • 16/20/65

WHITE



Open Smooth House White • 9/13/37



Kim Crawford Sauvignon Blanc (2022) • 12/16/48



Scarpetta Pinot Grigio DOC Friuli (2020) • 14/18/55



Bogle Family Chardonnay (2021) • 18/22/70

ROSÉ



Pink Poodle Crisp Rosé • 9/13/37



Gerard Bertrand Côte des Roses (2021) • 14/18/56

BOTTLES & CANS

OLD WORLD

Pilsner Urquell (330ml) • 8.5

Czechvar Lager (500ml) • 8.5

La Chouffe Blonde (330ml) • 11

Duvel Golden Ale (330ml) • 11

Strongbow Cider (440ml) • 9

NEW WORLD

Corona Extra (330ml) • 8

Steamworks Kölsch (473ml) • 8.5

Steamworks Hazy Pale Ale (355ml) • 7.5

Green Hill Cider (355ml) • 8.5

DRAUGHT

OLD WORLD

Guinness Dry Stout (20 oz) • 9

Heineken Lager (20 oz) • 9

NEW WORLD

Rotating Local Craft (16 oz) • 8.5

Rotating Local Lager (16 oz) • 8

Draught Beer Taster (4x4 oz.) • 10

BUBBLES

5 oz/bottle

Codorniu Cava Brut • 10/42

Bottega Prosecco • 12/50

Moët & Chandon Brut

Imperial Champagne • 25/159

NON ALCOHOLIC

Heineken 0.0 • 8 Perrier • 5 Hibiscus Lemonade • 7

Prices do not include tax.