

TEA TIME

3-6 PM TUE-SUN



FOOD

Mussels • 14 GF

White wine, butter, fresh herbs, served with baguette

Chicken Wings • 15 GF

Seasoned with salt & pepper, baked or fried. Choice of dip: Habanero lime, buffalo, ranch, teriyaki, black dragon, blue cheese.

Fried Chicken • 15

Sriracha buttermilk marinade, honey drizzle, pecorino serrano ranch, greens, pepperoncini

Panko Crusted Cauliflower • 12 VE

Tempura battered, buffalo and ranch dips

Old Bay Popcorn • 4 GF V

House Fries • 7 GF V

Curry coconut dip

House Truffle Fries • 9 GF V

Grana Padano, truffle, lime aioli

Poutine • 10 GF V

Crispy fries, beef gravy, cheese curds and green onions.

Vegetarian and gluten-free option available.

Add toppings • 3 (Beef brisket • Gorgonzola • Crispy prosciutto

Roasted chicken • Wine-cured chorizo)

House Salad • 10 GF V

SWEET TOOTH

Mini Doughnuts • 8 V

Cinnamon sugar, salted caramel

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 concerns, but you must be aware that cross-contamination can occur and consider this information seriously.



DRINKS

DRAFT BEER

Guinness • 7 Heineken • 7

Rotating Local Lager • 7

COCKTAILS

Negroni • 12

Beefeater Dry Gin, Campari, Vermouth

Sir Pimms • 11

Pimm's No.1 Cup, Longtable Cucumber Gin, house ginger beer, lemon

Six Acres Lemonade • 11

Finlandia Vodka, house hibiscus syrup, lemon, soda

Tommy's Margarita • 13

Tequila, agave syrup, lime juice

WINE

5 oz. glass

House Red/White/Rosé • 5

HIGH BALLS

Single • 7

SHOTS

Jameson - Tequila - House • 5