

# 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 **GF**

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.)

### Chilli Lime Prawns • 22

White prawns, pan fried with white wine, garlic, lime, chillies, butter, parmesan cheese.

## 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.

### Beef Stew

Small 10 ♦ Large 18

AAA Alberta beef with russet potatoes and celery in a Hunters sauce. Add baguette • 2.5

## 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 

Hoegaarden (330ml) • 8.5 

Strongbow Cider (440ml) • 9 

### NEW WORLD

Corona Extra (330ml) • 8 

Steamworks Kölsh (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

Guinness 0 • 8 Heineken 0.0 • 8 Moody Ales IPA • 6 Perrier • 5 Hibiscus Lemonade • 7

Prices do not include tax.