

TEA TIME

3-6 PM TUE-SUN



FOOD

Mussels • 15 ^{GF}

Fresh local mussels steamed in a ginger coconut broth and served with house chive naan bread.

Crusted Cauliflower • 14 ^{GF}

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

Chilli Lime Prawns • 16

White prawns, white wine, garlic, lime, chillies, butter, parmesan.

Chicken Wings • 16

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

Beef Stew • 8/16

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

House Fries • 4 ^{GF} ^V

Parmesan Fries • 8 ^{GF} Add Truffle oil • 2

House Salad • 10 ^{GF} ^V

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

Kale Caesar Salad • 13

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

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.

TEA TIME

3-6 PM TUE-SUN



FOOD

Mussels • 15 ^{GF}

Fresh local mussels steamed in a ginger coconut broth and served with house chive naan bread.

Crusted Cauliflower • 14 ^{GF}

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

Chilli Lime Prawns • 16

White prawns, white wine, garlic, lime, chillies, butter, parmesan.

Chicken Wings • 16

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

Beef Stew • 8/16

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

House Fries • 4 ^{GF} ^V

Parmesan Fries • 8 ^{GF} Add Truffle oil • 2

House Salad • 10 ^{GF} ^V

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

Kale Caesar Salad • 13

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

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.

TEA TIME

3-6 PM TUE-SUN



DRINKS

DRAFT BEER

Guinness • 7 Heineken • 7
Rotating Local Lager • 7

COCKTAILS

Negroni • 14
Beefeater Dry Gin, Compari, Vermouth

Sir Pimms • 13
Pimm's No.1 Cup, Longtable Cucumber Gin,
house ginger beer, lemon

Six Acres Lemonade • 13
Finlandia Vodka, house hibiscus syrup, lemon, soda

Tommy's Margarita • 14
Tequila, agave syrup, lime juice

WINE

5 oz. glass
House Red/White/Rosé • 7

HIGH BALLS

Single • 7

Prices do not include tax.

TEA TIME

3-6 PM TUE-SUN



DRINKS

DRAFT BEER

Guinness • 7 Heineken • 7
Rotating Local Lager • 7

COCKTAILS

Negroni • 14
Beefeater Dry Gin, Compari, Vermouth

Sir Pimms • 13
Pimm's No.1 Cup, Longtable Cucumber Gin,
house ginger beer, lemon

Six Acres Lemonade • 13
Finlandia Vodka, house hibiscus syrup, lemon, soda

Tommy's Margarita • 14
Tequila, agave syrup, lime juice

WINE

5 oz. glass
House Red/White/Rosé • 7

HIGH BALLS

Single • 7

Prices do not include tax.