# EA TIME

#### TUE-SUN



# FOOD

#### Mussels • 15 @

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

### Crusted Cauliflower • 14 @

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 @ V

Parmesan Fries • 8 @ Add Truffle oil • 2

#### House Salad • 10 @ 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 •

Cinnamon sugar, salted caramel

GF GLUTEN FREE 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.

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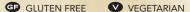
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# **TEA TIME**

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.

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

# WINE

5 oz. glass
House Red/White/Rosé • 7

## HIGH BALLS

Single • 7

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