

**SMALL BITES****SPICY HOT WINGS & DRUMETTES \$14**

Cajun spiced, served with blue cheese dip and crudite

CHEESY CRAB BREAD \$12

dungeness crab tossed with mayo, spring onions, lemon zest and topped with melted jack, cheddar and parmesan, served on top of Acme 's sour baguette

CRISPY CALAMARI \$14

seasoned with a creole spice blend and served with tartar sauce

CHICKEN AND CHEESE QUESADILLA \$14

grilled chicken, peppers, onion, salsa and served with a chipotle aioli

KETTLE & GARDEN**NEW ENGLAND STYLE CLAM CHOWDER \$5/\$8****SIRLOIN STEAK CHILI \$5/ \$8****HEARTS OF ROMAINE CAESAR SALAD \$11**

served with homemade caesar dressing and mixed with parmesan cheese
add chicken \$6 | add salmon \$8

AHI TUNA & SPINACH SALAD \$17

tossed with bean sprouts, roasted peanuts, edamame, and sesame soy vinaigrette

CLASSIC COBB SALAD \$17 GF

poached chicken, applewood smoked bacon, avocados, hard boiled egg, cherry tomatoes, red onion, bleu cheese, served on bed of artisan greens, spinach and romaine in red wine vinaigrette

ROASTED BEET & GOAT CHEESE SALAD \$12 V

served with artisan greens and tossed in walnut vinaigrette, topped with toasted walnuts with Acme 's walnut bread
add chicken \$6 | add salmon \$8

BIGGER BITES

All Bigger Bites are served with choice of russet fries, tater tots, green salad or potato salad

FISH & CHIPS \$20

anchor steam beer battered cod fillets served with malt vinegar and tartar sauce

CLUB SANDWICH \$15

organic smoked turkey, black forest ham, applewood smoked bacon, Swiss cheese, lettuce, tomato and avocado served on white or whole wheat bread

ROASTED TRI TIP \$18

thinly sliced tri-tip with melted Swiss cheese, tomato, mayo, romaine and red onion marmalade on Acme baguette

BLACKENED SALMON SANDWICH \$18

organic salmon, blackened and topped with melted smoked mozzarella, mixed greens, tomatoes, and chipotle aioli on Acme ciabatta roll

**1/2 LB. HARRIS RANCH
BLACK ANGUS BURGER \$16**

served with choice of cheddar, jack, Swiss, or bleu cheese
add crispy bacon, sautéed mushrooms, red onion marmalade, avocado \$2 each

MAIN COURSE**POACHED SALMON FILLET \$26**

served with chardonnay beurre blanc, jasmine rice, and seasonal vegetables

FRIED CHICKEN \$20

3 pieces of bone-in chicken served with French fries, coleslaw, and honey

GF Gluten Free V Vegetarian

Wednesday

Made-to-order Sautéed Pasta, \$5 Wine Selection

Friday

Herbed Roasted Prime Rib, Live Music 5:30 PM- 8:30 PM

Please inquire with your server for details

18% service charge will apply for groups of six or more | Consuming raw or undercooked foods may increase your risk of food-borne illnesses

SPECIALTY COCKTAILS

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Simple Syrup, & Lime Juice

\$15.00

MULLINS MARY

*Our Famous, Homemade Smirnoff Bloody Mary
Add Crispy Smoked Apple-Wood Bacon or Shrimp \$1.00*

\$10.00

BULLEIT MANHATTAN

*Bulleit Bourbon, Sweet Vermouth, Bitters,
Orange Peel Garnish*

\$15.00

PALOMA

*Don Julio Blanco, Grapefruit Juice, Freshly Squeezed Lime Juice,
Splash of Soda*

\$15.00

BEER SELECTION

ON TAP

<i>Half Moon Bay Brewery - Amber Ale</i>	\$7.00
<i>Blue Moon - Belgian Style White</i>	\$7.00
<i>Stella Artois - Pilsner</i>	\$7.00
<i>Racer 5 - IPA</i>	\$7.50
<i>Guinness - Dry Stout</i>	\$7.50
<i>Seasonal Draft</i>	ask server

CANNED

<i>Anchor Steam - Steam Lager</i>	\$6.50
<i>Sierra Nevada</i>	\$6.50
<i>Modelo</i>	\$6.50
<i>Ballast Point Sculpin IPA</i>	\$7.50
<i>Heineken - Pale Lager</i>	\$6.50
<i>Corona - Pale Lager</i>	\$6.50
<i>Angry Orchard "Hard Cider"</i>	\$7.50
<i>Pacifico (24oz.)</i>	\$9.00
<i>Budweiser, Bud Light, Miller Lite, Coors Light</i>	\$6.00

WINE SELECTION

SPARKLING

<i>Veuve Clicquot Brut, France</i>	Btl. 60
<i>Gloria Ferrer Sonoma Brut, Sonoma</i>	10/40
<i>Kenwood Yulupa Cuvee Brut, CA</i>	9/36

WHITE

<i>Chateau Montelena Riesling, Potter Valley '13</i>	14/56
<i>Saved - Magic Maker Rosé, CA '14</i>	10/40
<i>Wild Horse Viognier, Central Coast '14</i>	9/36
<i>Danzante Pinot Grigio, Italy '14</i>	9/36
<i>Charles Smith Vino Pinot Grigio, Sonoma '15</i>	9/36
<i>Chimney Rock Sauvignon Blanc, Napa Valley '15</i>	Btl.38
<i>Duckhorn Sauvignon Blanc, Napa Valley '14</i>	15/60
<i>Simi Sauvignon Blanc, Sonoma County '14</i>	8/32
<i>Cakebread Chardonnay, Napa Valley '13</i>	Btl.76
<i>Rombauer Chardonnay, Carneros '13</i>	15/60
<i>Francis Coppola Chardonnay, Geyserville '14</i>	9/36

GL/BTL

RED

<i>Emeritus Pinot Noir</i>	Btl. 70
<i>Merryville Pinot Noir, Carneros '12</i>	Btl. 60
<i>Rodney Strong Pinot Noir, Sonoma '13</i>	15/60
<i>Chataeu St. Jean Pinot Noir, Sonoma '13</i>	10/40
<i>Duckhorn Merlot, Napa Valley '12</i>	Btl.78
<i>Twomey Merlot, Napa Valley '11</i>	15/68
<i>Ferrari-Carano Merlot, Sonoma '12</i>	13/52
<i>Hatcher Zinfandel, Calaveras County '13</i>	12/36
<i>Opus One '13</i>	Btl.265
<i>Silver Oak, Napa Valley '11</i>	Btl.165
<i>Silver Oak, Alexander Valley '12</i>	Btl.82
<i>Caymus '13</i>	Btl.138
<i>Chateau Montelena Cabernet, Calistoga-Napa '12</i>	Btl.78
<i>Smith & Hook Cabernet Sauvignon, Central Coast '13</i>	12/48
<i>Josh Cabernet, Sonoma North Coast '12</i>	9/36

SAKE

<i>Dassai Junmai Daigin</i>	Btl.35
<i>Gasanyu Kisaragi</i>	Btl.30
<i>Kubota Senjyu</i>	Btl.35
<i>Ozeki Sake Karatanba</i>	Btl.15