



Appetizers

Chicken Strips... \$13.00

Comes with a side of fries!

Pickle Bowl^V... \$6.50

A seasonal selection of house pickled veggies!

Nachos... \$7.00

Queso and Pico.

-Add Chicken, +\$2.00

-Add Pulled Pork, +\$3.00

-Add Fried Shrimp, +\$3.00

Cheese Quesadillas*... \$7.00

-Add Cowboy Caviar, +2.00

-Add Chicken, +\$2.00

-Add Pulled Pork, +\$3.00

-Add Shrimp, +\$3.00

-Add Side, +\$3.00

House-Made Pretzel*... \$5.50

Comes with mustard.

-Add Queso, +2.00

Tater Plates ... \$6.00

Shareable plate of hand-cut fries.

TATER UPGRADES

City Acre Style... add \$6.25

Pulled pork, queso and jalapeños

Dragon's Breath... add \$5.50

Tangy, vinegar and garlic-based sauce

Queso*... add \$3.00

-add pico... +\$0.50



Garlic^V... add \$1.00

The Lighter Side

Southwest Salad \$13.00

Spring salad mix, grilled chicken breast, fried tortilla strips, pico de gallo, roasted corn, black beans. Served with salsa ranch.

CAB Salad \$13.00

Spring salad mix, grilled chicken breast, boiled egg, apple slices, cherry tomatoes, cucumbers, blue cheese crumbles. Comes with choice of poblano ranch or red wine vinaigrette.

You can substitute Fried Shrimp... +\$3.00

Kids Menu

Cheeseburger... \$8.95

Grilled Cheese... \$8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed. If you have allergies, let your server know.

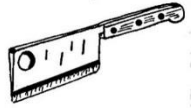
Vegetarian - *

Vegan - ^V



City Acre's Famous Burgers

Pork, venison & bacon patty ground fresh in-house on a house-made onion-thyme bun. Comes with your choice of side. Can substitute chicken breast or veggie patty upon request.



Urban Cowboy... \$14.00

American cheese, fried onion strings and jalapeño ranch

"The best burger at any brewery in the city."
-HOUSTONIA MAGAZINE

Original City Acre Burger... \$14.00

Tomato, lettuce, red onion, pickle, choice of cheddar, bleu (+\$0.50), Swiss, or American

Mushroom Swiss Burger... \$14.00

Sauteed mushrooms, caramelized onions, and Swiss cheese



Sandwiches

Wilbur... \$13.50

House-smoked pulled pork, red cabbage slaw, and fried onion strings on our house-made buns. Served with choice of side.

Patty Melt... \$13.50

Caramelized onions, Swiss cheese, and house special sauce on sourdough. Served with choice of side.

Shrimp Po'boy... \$14.50

Fried shrimp, lettuce, tomatoes, house remoulade on French bread. Served with choice of side.

Take it over the top with a fried egg... +\$2.00

Fancy Grilled Cheese*... \$10.00

Three cheese blend on sourdough. Parmesan crust. Served with choice of side.

Sides

Fries – Salad (Ranch or Vinaigrette) – Red Cabbage Slaw – Potato Salad – Kettle Chips

Kegs & Eggs

Brunch served 12 pm - 3 pm Saturday & all-day Sunday

Migas*... \$10.00

Scrambled eggs, fried corn tortillas, onions, bell peppers, cilantro, queso.

French Toast/Waffle*... \$7.00

Texas toast or Belgian waffle tossed in compound sugar. No syrup needed!

Broken Yolk Sandwich... \$12.00

Hard-fried egg, bacon, American cheese on grilled sourdough. Served with Brabant potatoes.

Chicken & Waffles... \$13.00

Fried chicken thigh, crispy waffles, 5 pepper syrup.

Mushroom Omelet*... \$13.00

Sauteed mushrooms, bell peppers, tomato, and onion omelet. Side of fries and red jalapenos.

Make it a French Chicken by substituting with our awesome French Toast! +\$2.00

-Add Sourdough Toast, +\$1.00

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