

COCKTAILS

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED

Knob Creek - Simple Syrup - Bitters
Charred Orange - Rosemary

SMOKED NEGRONI

Mezcal - Campari - Sweet Vermouth
Charred Orange - Grapefruit

HOUSE MARTINIS

CLOVER CLUB*

Gin - Raspberry Syrup - Lemon Juice

CUCUMBER*

Cucumber Vodka - Elderflower - Lime Juice
Muddled Cucumber

DOUBLE DIRTY LOOSE

Grey Goose Vodka - Olive Juice - Bleu Cheese Olives

PEAR

Absolut Pear - Absolut Citron - Ginger + Pear Syrup

SNOW GLOBE COSMO

Citrus Vodka - Cointreau - White Cranberry
Lime Juice - Gold Flakes

BELVEDERE HOT' N DIRTY

Belvedere Vodka - Olive Juice - Jalapeño Juice

BLUEBERRY LEMON DROP*

Blueberry Vodka - Limoncello
Lime Juice - Muddled Blueberries

ESPRESSO MARTINIS

ORIGINAL

Vanilla Vodka - Baileys - Kahlua - Frangelico

CHOCOLATE

Vanilla Vodka - Baileys Chocolate Kahlua Frangelico

DARK*

Vanilla Vodka - Coffee Liqueur Frangelico

PEANUT BUTTER

Skrewball Whiskey - Baileys Kahlua

CARAMEL

Caramel Vodka - Baileys - Kahlua Frangelico

TEQUILA

Casamigos - Baileys - Kahlua

MARTINI FLIGHTS

– PICK ANY 3 –

ACORN ROOM SPECIALITIES

“BEE’S KNEES”*

Honey Whiskey - Gin - Lemon Juice - Honey Syrup

BLACK MARGARITA

Casamigos - Chambord - Jalapeño Syrup
Sriracha Ice Cubes - Tajin Rim

TULUM SUNRISE

Mezcal - Grapefruit Juice - Blood Orange
Jalapeño Syrup - Bitters Lime Juice - Tajin Rim

PALOMA

Tequila - Fresh Squeezed Grapefruit - Lime Juice
Agave Syrup - Soda Water

EVENING STAR

Gin - Elderflower - Bitters

HEMMINGWAY DAIQUIRI

Rum - Maraschino Liqueur - Grapefruit Juice - Lime Juice

VODKA-RITA

Vodka - Cointreau - Lime Juice

* FEE FOAM A NEUTRAL-TASTING, NON-ALCOHOLIC VEGAN FOAMING, BEVERAGE ENHANCER.

TAPAS

<p>PATATAS BRAVAS FRIED POTATOES 7 Yukon gold potatoes fried and tossed with paprika, tomato sauce, and lemon garlic aioli</p> <p>QUESO NACHOS 14 Tortilla chips topped with diced tomato, sliced black olives, shredded iceberg lettuce, cheddar jack cheese and Acorn white queso</p> <p>STEAK & CHEESE EGGROLLS 12 Steak and cheese in a crunchy wonton wrapper and served with Acorn white queso dip</p> <p>TRUFFLE FRIES 12 Hand cut fries tossed with Locatelli Pecorino Romano cheese, cracked pepper and sea salt and drizzled with truffle oil</p> <p>QUESADILLA 11 Cheddar jack cheese, Acorn white queso, hand cut bacon and chopped scallions melted between two tortillas, served with sour cream</p> <p>HAND CUT FRIES 12 Hand cut fries fried to perfection, lightly salted, and a garlic aioli sauce</p>	<p>PAN FRIED BRUSSEL SPROUTS 13 Crispy brussels sprouts tossed with smoked bacon and dried cranberries</p> <p>CHILI CHICKEN BITES 12 Lightly battered fried chicken bites tossed in sweet chili sauce</p> <p>EGGPLANT FRIES WITH HONEY 12 Lightly battered and fried eggplant fries, tossed in sea salt and cracked pepper, drizzled with sugar cane honey</p> <p>MARINATED OLIVES 7 Gourmet mix of kalamata, Spanish olives, and black olives garnished with citrus zest, rosemary and an EVOO drizzle</p> <p>TUMBLESALTS CALAMARI 18 Tender calamari rings and tentacles lightly fried and tossed with hot pepper rings, Kalamata olives, chopped tomato, and goat cheese crumbles on a spring mix, drizzled with balsamic glaze</p>	<p>SPANISH HUMMUS WITH TOASTED PITA POINTS 14 House made roasted garlic hummus topped with toasted pine nuts and paprika, served with roasted red peppers and olive tapenade</p> <p>TEMPURA VEGETABLES 12 Lightly battered and fried medley of vegetables including sliced eggplant, broccoli, cauliflower, and onion</p> <p>CHICKEN SKEWERS 12 Boneless chicken strips seasoned, and grilled on a skewer, served with teriyaki honey sauce for dipping</p> <p>PORK AND SPINACH MEATBALLS 12 Our house made pork and spinach meatballs served over spicy paprika tomato sauce</p> <p>ACORN CHARCUTERIE 26 Prosciutto, mortadella, capicola, salami, cheddar, Havarti, mixed olives, fig jam, almonds, and an assortment of crackers and bread sticks</p>
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SALADS

<p>CHOPPED SALAD 12 Acorn salad mix with your choice of any five toppings: hard boiled egg, tomato, cucumber, hand-cut bacon, red onions, bleu cheese crumbles, dried cranberries, black olives, almond (add 50 cents for each additional topping)</p> <p>TURKEY COBB SALAD 15 Acorn salad mix with sliced turkey, hand cut bacon, bleu cheese crumbles, cucumbers, avocado, black olives, and ranch dressing</p>	<p>STRAWBERRY POPPY SEED SPINACH SALAD 12 Sliced strawberries, baby spinach leaves, and cashews tossed with poppy seed dressing</p> <p>APPLE WALNUT SALAD 15 Crisp apple slices, chopped walnuts, bleu cheese crumbles and everyone's favorites—Craisins, tossed with baby spinach in champagne vinaigrette</p>	<p>CHICKEN CAESAR SALAD 15 Crisp Romaine lettuce tossed with crunchy croutons and Caesar dressing, topped with grilled chicken and parmesan cheese</p> <p>STEAK & GREENS SALAD * 19 Crunchy arugula, cherry tomatoes, sliced red onion, cucumber, and avocado, tossed with balsamic vinaigrette and topped with sliced grilled steak</p>
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* Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy Caution! Fish and shellfish may contain sand, or bone or shell fragments

SANDWICHES

• ON A BAGUETTE •

PHILLY CHEESE STEAK PINTXO * 16

Shaved steak, green peppers, open faced topped with crispy onions, and Acorn white queso, served with house fries

TURKEY & PASTRAMI SUB 14

Thinly sliced turkey and pastrami, stacked high with melted Swiss cheese, served with house fries

• ACORN GRINDERS •

EGGPLANT PARM SUB 10

Crispy breaded eggplant layered with marinara and melted cheese, served with house fries

CHICKEN PARM SUB 10

Breaded chicken breast with marinara and melted mozzarella, served with house fries

• ON A CIABATTA •

BYO GRILLED CHEESE SANDWICH 14

Cooper Sharp American cheese, melted on a ciabatta, served with house fries

Add sliced tomato, thick sliced bacon, pickles, or sliced red onion

CAPRESE SANDWICH 14

Sliced tomato and fresh mozzarella, melted on a ciabatta, drizzled with balsamic glaze and EVOO, topped with a sprinkle of cracked black pepper and a dash of salt, served with house fries

• ON A BULKIE •

ACORN BURGER 18

Our own ten ounce handmade Angus patty served on a bulkie roll with melted Cooper Sharp American cheese, sliced mushrooms, thick bacon, served with house fries

TURKEY & PASTRAMI SUB 14

Thinly sliced turkey and pastrami, stacked high with melted Swiss cheese, served with house fries

PICKLE CHICKEN SANDWICH 17

Marinated chicken breast, battered and fried, served on a bulkie roll with sriracha aioli, lettuce, tomato, and sliced pickles, served with house fries

SPECIALTIES

BLT MAC & CHEESE 12

Tomato, arugula, and hand cut bacon tossed with gemelli pasta in Acorn white queso sauce and topped with toasted panko crumbs

CHICKEN & WAFFLES 16

Crunchy waffle cones dipped in our maple butter and filled with lightly battered chicken tenders, drizzled with Mike's hot honey, served with our house fries

HOT HONEY SHRIMP KABOBS 27

Fresh shrimp grilled on a skewer with tomatoes, chopped red and green peppers, onions, and mushrooms, served over rice and drizzled with hot honey glaze

SEASON SPECIAL PUMPKIN RAVIOLI 27

Tender ravioli pasta with pumpkin filling, served in a Frangelico sage cream sauce with toasted almonds and baby spinach

ACORN TORTELLINI 27

Grilled chicken medallions tossed in a creamy parmesan sauce with cheese tortellini, roasted red peppers, and roasted grape tomatoes

PINK VODKA PENNE 19

Chicken medallions and gemelli pasta tossed in house made pink vodka sauce

CACIO E PEPE 18

Bucatini tossed in butter, Pecorino cheese and cracked black pepper

HOT HONEY KABOBS * 27

CHICKEN 24 | SHRIMP 25 | BEEF 26

Tender beef or chicken medallions or fresh shrimp grilled on a skewer tomatoes, chopped red and green peppers, onions, and mushrooms, served over rice and drizzled with hot honey glaze

THE PARMESAN

EGGPLANT 22 | CHICKEN 23 | VEAL 26

Hand breaded, pan fried, and topped with our own marinara sauce, mozzarella, and parmesan cheeses, served with gemelli pasta

CRISPY SALMON 28

Sea salt salmon filet pan seared in EVOO with lemon, parsley, and cracked peppercorn, served with pecorino risotto, and chef's vegetable

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