

TEOUILA LIME POPCORN \$5

tajin, cilantro, lime, butter, house tequila salt V GF

FRIES **\$8**

regular, sweet potato, or rosemary garlic parm VV GF

JALAPENO CHEDDAR HUSH PUPPIES (5)\$13

cayenne-honey butter, scallions V

AC SUPER NACHOS \$13

black beans, salsa roja, pickled jalapeños, cotija, cilantro, crema, queso V GF add grilled chicken or fried pork belly \$7 each

PRETZEL BITES \$11

soft pretzels, dijon mustard, beer cheese V

PIZZA ROLLS (3) \$13

pepperoni, mozzarella, mama's boy pizza sauce

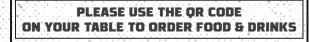
FRICKLES \$12

southern fried pickles, ranch

CORN DOGS (3) **\$11** all beef hot dogs, corn batter, dijon mustard

DEEP FRIED MAC + CHEESE \$11

choice of buffalo sauce or mama's boy pizza sauce



WINGS & THINGS SANDWICHES

WINGS 6 FOR \$12 12 FOR \$23 18 FOR \$32

CRISPY CAULIFLOWER \$14 VV

PICK YOUR SAUCE Buffalo (v), Lemon Pepper Wet (v), House BBQ (vv), Rashaun's Jerk Sauce (vv), Hoisin Glaze (vv)

SOUP & SALADS

SEASONAL SOUP CUP \$7 BOWL \$10

OAKLAND GREEN & GOLD \$13

market greens, kale, radish, gold beets, cherry tomatoes, pecan, feta, champagne honey vinaigrette V GF add grilled chicken - \$7

TACO SALAD \$17

grilled chicken, black beans, sweet corn, tomato, avocado, lime, romaine, crispy tortilla, chipotle ranch dressing* GF



2 TACOS PER ORDER STO EXTRA TACO \$5

PORK BELLY PASTOR charred pineapple, cilantro, onion GF

FRIED CHICKEN coleslaw, hot mayo*

GRILLED MAHI MAHI chili lime marinade, avocado, cilantro, crema GF

MUSHROOM "CARNITAS" shiitake mushrooms, black beans, pickled onions, lime VV GF

choice of fries or salad, sub soup \$2

all bread supplied by semifreddi bakery, alameda

ACO SMASH BURGER \$14 angus beef, american cheese, caramelized onion.

pickles, lettuce, mvp sauce*, challah bun double - \$18, triple - \$21 add bacon, avocado, egg* \$3 each MAKE IT VEGGIE - sub Beyond patty - \$6 V MAKE IT VEGAN - sub Beyond patty, no cheese, vegan sauce, and vegan pretzel bun - \$5 VV

HOT CHICKEN SANDWICH \$17

buttermilk fried chicken, apple fennel slaw, pickles, aioli*, housemade hot sauce, challah bun

GLAZED PORK BELLY SANDWICH \$17

sweet chili ginger glaze, cilantro, cucumber, peanuts, pickled fresno chili, french roll

CORNED BEEF SANDWICH \$18

housemade corned beef, swiss cheese, pickles, sauerkraut, russian dressing*, toasted rye

FALAFEL WRAP \$17

housemade falafel, pickles, hummus, cucumber, tomato,

KIDS ONLY (12 & under)

all kids plates served with fries, veggie sticks & apple

DINO NUGGETS HOUSEMADE \$10

MAC 'N' CHEESE **\$9** v

SWEET TREATS add haagen-dazs vanilla to any sweet treat \$3

DEEP FRIED PB&J \$8

fried peanut butter and strawberry jelly sandwich, powdered sugar V

AC BREAD PUDDING SB

butterscotch, whipped cream, fresh berries V

ON TAP DONUT HOLES (5) **\$8**

housemade beer donuts, blond ale, sugar glaze V



TO BOOK A LARGE PARTY OR PRIVATE EVENT JUST SCAN THE OR CODE



HOT DOG **\$10**

GRILLED CHEESE S V

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DEL CIELO VATO LOCO LAGER / 3.8% *7 Martinez, CA

TRUMER PILSNER / 4.9% **\$8** Berkeley, CA

ALMANAC TRUE KOLSCH / 5.0% SB Alameda, CA

EAST BROTHER BLONDE ALE / 4.2% SB Richmond, CA

OAKLAND UNITED BLACK LAGER / 5.2% State of the second state of the

NORTH COAST BLUE STAR HEFF / 4.5% *8 Mendocino, CA

DRAKE'S 1500 PALE ALE / 5.5% **\$8** San Leandro, CA

SINCERE DRY APPLE CIDER / 5.9% **\$8** Napa, CA

TEMESCAL BREWING HAZY IPA / 6.5% *9 Oakland, CA

ORIGINAL PATTERN HAZY IPA / 6.7% \$9 Oakland, CA

FIELDWORK WEST COAST IPA / 6.8% *9 Berkeley, CA

EAST BROTHER OATMEAL STOUT / 6.0% \$9 Richmond, CA BUD LIGHT / 4.2% **\$6** PBR 160Z / 4.3% **\$6** MICHELOB ULTRA / 4.2% **\$7** CORONA / 4.0% **\$7** HEINEKEN / 5.0% **\$7** ATHLETIC BREWING LAGER N/A / 0% **\$6** ATHLETIC BREWING IPA N/A / 0% **\$6** HIGH NOON HARD SELTZER / 4.5% **\$7** BY THE BUCKET Buy 4 get a 5th FREE BY THE COOLER Buy 20 get 4 FREE (4 people min)

WINE

SPARKLING (GLASS/750ML BOTTLE) OPRAH PRIMA SPARKLING \$9 / \$39 MUMM NAPA BRUT \$14 / \$62

STILL (GLASS/1 LITER CARAFE) ROSÉ \$12 / \$62 SAUVIGNON BLANC \$12 / \$62 CHARDONNAY \$13 / \$68 PINOT NOIR \$13 / \$68 CABERNET SAUVIGNON \$14 / \$74 Ask your server for current selections.

BOTTLES & CANS CLUB COCKTAILS SOFT DRINKS

OAKLAND B'S KNEES \$12 gin, elderflower, grand marnier, lemon, honey

THE VIDA BLUE **\$12** an electric sidecar whiskey, lemon, sugar, blue curacao

STRAWBERRY DAIQUIRI \$12 rum, montenegro; strawberry, lime

RUMBLE IN THE JUNGLE \$13 tequila, mezcal, campari, guava, pineapple, lime

PALOMA SPRITZ ***13** tequila, grapefruit, aperol, white wine, soda, salt

PEACH LEMONADE \$12 whiskey, peach, lemon, amaro, sugar

CUCUMBER MELONADE \$12 vodka, midori, cucumber, lemon, tonic

DON NELSON \$14 oakland's finest old fashioned hennessey, rum, sugar, bitters

LONG CHAI-LAND ICED TEA \$14 tequila, rum, vodka, gin, chai, lemon, sugar, cola

IVAN DRAGO **\$12** a twisted white russian rum, baileys, root beer

MOCKTAILS

ROOTS & SOUL **\$8** strawberry, ginger beer, lemon, soda

TROPIC THUNDER \$8 guava, pineapple, lime, coconut, soda

PLEASE USE THE OR CODE ON YOUR TABLE TO ORDER FOOD & DRINKS PEPSI, DIET PEPSI, ROOT BEER **\$3** Starry, Ginger Ale **\$3** Orange, Cranberry **\$4** Grapefruit, Pineapple **\$4** Fresh Lemonade / Limeade **\$6**



TO CHECK OUT OUR SCHEDULE OF EVENTS, BOOK TICKETS OR MAKE RESERVATIONS JUST SCAN THE OR CODE

