

# THE PUB

AT MERRY ACRES INN

1500 DAWSON RD  
ALBANY, GA





SOUTHERN SIPS	
<div>PERFECT PEACH</div> <div>Bourbon. Peach Schnapps. Cranberry and Orange Juice. Topped with Ginger Beer. Garnished with Sugar Rim and Peach Slice.</div>	13.99
<div>BLUEBERRY LEMON DROP </div> <div>Muddled Blueberries, Honey, Vodka, Limoncello and Lemon Juice Garnished with Blueberries and Dehydrated Lemon</div>	13.99
<div>ECLIPSE OVER LONDON</div> <div>Grey Whale Gin, St. Germain Liqueur, Green Tea, Lemon, Honey and Plum Syrup. Topped with Dashes of Cherry Bitters</div>	14.99
<div>GOLDEN HOUR</div> <div>Tequila. Charmante Liqueur. Pineapple and Lime Juice with Hint of Mango Syrup.</div>	13.99
<div>KEY LIME PIE MARTINI</div> <div>Vodka, Egg Whites, Lime Juice, Vanilla Syrup and Cinnamon Sugar Dusting</div>	14.99
<div>GEORGIA BIRD </div> <div>Our Peachy take on a classic drink - The Jungle Bird:  Dark Rum, Aperol, Pineapple Juice, Lime Juice and Peach Syrup Garnished with Pineapple Leaf &amp; Dehydrated Peach Slice (Garnish varies depending on seasonal fruits)</div>	13.99
<div>MERRY ACRES MARGARITA </div> <div>Tequila or Mezcal, Liquor 43, Lemon Juice, Demerara, Peach Syrup. Garnished with Cinnamon Sugar Rim.</div>	12.99
<div>SPANISH SUNSET </div> <div>Tequila or Mezcal. Aperol. Lemon Juice. Grapefruit Syrup and Demerara Syrup. Garnished with a Dehydrated Lemon.</div>	14.99
<div>CHERRY SMACK</div> <div>Muddled Amaretto Cherries, Bourbon, Ginger Syrup, Lemon and Soda. Garnished with Basil Leaf &amp; Amaretto Cherries.</div>	13.99
<div>TROPICAL CHAMPAGNE</div> <div>Tropical Fruit Juice. Vanilla Syrup. Topped with Champagne. Garnished with Lemon and Rosemary Sprig</div>	13.99
<div>WATERMELON PEACH MARGARITA </div> <div>Tequila. Muddled Watermelon. Lime Juice. Peach Syrup. Splash of Grapefruit Soda. Garnished with Mint Leaves and Lime.</div>	13.99
MERRY ACRES INN	

# SWEET N' SMOKEY

ESPRESSO MARTINI

14.99

Vodka, Mr. Black Coffee Liqueur and Espresso Shot.  
Garnished with Espresso Beans.

SMOKE SHOW

16.99

Burnt Star Anise/Burnt Orange Peel. Mezcal. Liquor 43.  
Chile Liqueur. Grapefruit Syrup. Lemon Juice. Agave.  
Topped with Blood Orange Soda.

MAPLE PECAN OLD FASHIONED

13.99

Bourbon. Amaretto. Maple Syrup. Pecan Bitters.  
Garnished with a Pecan Half

SMOKED SAGE MARTINI

13.99

Rye Bourbon. Limoncello. Sage and Lemon Syrup. Pear  
Nectar. Dashes of Walnut Bitter. Garnished with Smoked  
Sage

HONEY THYME OLD FASHIONED

13.99

Basil Hayden Bourbon, Honey Thyme Syrup, Lemon and Dashes  
of Aromatic Bitters. Garnished with Thyme Sprig and Dehydratd  
Lemon

# MOCKTAILS

DREAMY COCONUT COKE

10.99

Coke, Coconut Cream, Lime Juice. Unsweetened  
Coconut Milk. Garnished with Lime.

STRAWBERRY FIELDS

10.99

Perfect Blend of Red Berries, Lemon and Vanilla  
Strawberry Syrup.

RESPONSIBLY TROPICAL

10.99

Tropical Fruit Juice. Vanilla Syrup. Topped with Sparkling  
Water. Garnished with Lemon and Rosemary Sprig

WATERMELON PEACH REFRESHER

10.99

Muddled Watermelon. Lime Juice. Peach Syrup. Splash of  
Grapefruit Soda. Garnished with Mint Leaves and Lime.

# MERRY ACRES INN

# SPARKLING & CHAMPAGNE

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## TELMONT BRUT RÉSERVE CHAMPAGNE, FRANCE

Elegant and complex with notes of pear, toasted brioche, and fine bubbles.  
Bottle 90

## CANDONI PROSECCO, ITALY

Crisp and refreshing with notes of peach, apple, and floral hints.  
Glass 13 | Bottle 40

## LEMON RENEGADE, DALLAS, GEORGIA, USA

100% Lemon Wine. Aromatic. Vibrant with bright citrus and a smooth finish.  
Glass 13 | Bottle 40

# WHITE WINE

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## KING ESTATE PINOT GRIS, OREGON

Bright acidity with peach, melon, and a hint of minerality.  
Glass 14 | Bottle 42

## KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND

Tropical fruit-forward with grapefruit, lime, and fresh herbs.  
Glass 10 | Bottle 34\*

## WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND

Vibrant and crisp with passionfruit, gooseberry, and citrus.  
Glass 11 | Bottle 36

## CAPOSALDO MOSCATO, ITALY

Delicately sweet with honey, peach, and orange blossom.  
Glass 11 | Bottle 36

## BREAD & BUTTER CHARDONNAY, CALIFORNIA

Rich and creamy with vanilla oak, baked apple, and a buttery finish.  
Glass 10 | Bottle 34\*

## RAEBURN CHARDONNAY, CALIFORNIA

Lush and elegant with notes of ripe pear, golden apple and crème brûlée.  
Glass 13 | Bottle 40

## PIERRE SPARR RIESLING, FRANCE

Off-dry with floral notes, orchard fruit, and a crisp minerality.  
Glass 12 | Bottle 38

## BOCELLI PINOT GRIGIO, ITALY

Fresh and clean with citrus, green apple, and a hint of almond.  
Glass 11 | Bottle 36\*

# MERRY ACRES INN

# RED WINE

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## MEIOMI PINOT NOIR, CALIFORNIA

Silky and layered with dark berries, mocha, and soft oak.  
Glass 9 | Bottle 30\*

## KING ESTATE PINOT NOIR, OREGON

Elegant structure with cherry, earth, and a touch of spice.  
Glass 16 | Bottle 44

## RED SCHOONER BY CAYMUS MALBEC, ARGENTINA

Lush and full-bodied with plum, fig, and velvety tannins.  
Glass 20 | Bottle 90

## CAYMUS CABERNET SAUVIGNON, NAPA VALLEY

Powerful yet polished with blackberry, cocoa, and fine oak.  
Bottle 120

## LOTE NEGRO CABERNET FRANC, ARGENTINA

Intense and structured with blackberry, herbs, and spice.  
Bottle 120

## JOSH CABERNET SAUVIGNON, CALIFORNIA

Approachable and bold with dark fruit, vanilla, and oak.  
Glass 10 | Bottle 34

## DECOY CABERNET SAUVIGNON, CALIFORNIA

Complex and smooth with cassis, chocolate, and balanced tannins.  
Bottle 38

## BOCELLI SANGIOVESE, ITALY

Bright and savory with cherry, violet, and rustic charm.  
Glass 12 | Bottle 38

## RUFFINO CHIANTI, ITALY

Classic Tuscan red with red cherry, leather, and soft tannins.  
Glass 11 | Bottle 36

## BAR DOG RED BLEND, CALIFORNIA

Juicy and approachable with berry jam and soft spice.  
Glass 9 | Bottle 30\*

## BREAD AND BUTTER CABERNET SAUVIGNON, CALIFORNIA

Rich and approachable, notes of dark berries, vanilla, and toasted oak.  
Glass 9 | Bottle 30\*

# MERRY ACRES INN

# APPETIZERS

MAPLE SMOKED PECANS



4.79

Our Signature Slow Roasted Pecans with a Glaze of Maple Syrup and Smoked Paprika.

MANOR HOUSE DIP TRIO

12.49

Chicken Salad Dip, Wicked Pimento Cheese Dip and Hummus

CHARCUTERIE BOARD



17.99

Elegant Assortment of Cured Meat, Artisanal Cheeses, Seasonal Preserves and Varieties of Accompaniments.

BEER CHEESE AND PRETZEL BITES

7.99

The Ultimate Comfort Food Pairing.

HOMEMADE PUB CHIPS

2.99

Side of Ranch Dressing

# SIGNATURE SALADS AND SANDWICHES

HOUSE SPECIAL QUINOA SALAD



13.99

Quinoa & Chick Peas Seasoned with Smoked Paprika Topped with Apple, Feta, Our Homemade Maple Smoked Pecans, Cranberries, and Special Cider Dressing.  
Salmon \$9.99 Chicken \$5.99

SPINACH SALAD

13.99

Spinach, Our Homemade Maple Smoked Pecans, Cranberries, Feta, and Strawberry Vinaigrette.  
Salmon \$9.99 Chicken \$5.99

CITY CLUB SANDWICH

14.49

Three Slices of Toasted Bread Stacked with Delicious Combination of Turkey, Apple Wood Bacon, Lettuce, Tomatoes, Cheese and Mayonnaise

BLT SANDWICH

14.49

Apple Wood Smoked Bacon, Lettuce, Tomatoes, Garlic Aioli, Served on Toasted White Bread

BYOB BURGER

9.95

6 oz Beef patty, Lettuce, Tomatoes, Onion  
Add for \$1 From:

- Caramelized Onions and/or Sauteed Mushrooms
- Smoked Gouda, Swiss or American Cheese
- Chipotle Mayo, Garlic Mayo or Spicy Ketchup

# CULINARY FUSIONS

**SMOKY RECHEADO SHRIMP**

Smoky, Tangy and Subtly Spicy!

23.99

A Goan-Portuguese Inspired BOLD SMOKY Recheado Marinade, a Blend of Roasted Chilies, Smoked Tomatoes and Vinegar with Notes of Garlic, Clove and Peppercorn Served with Marinated Jumbo Shrimp (5 Pieces).

**GOLDEN CREAM CHICKEN**



Inspired from Hungarian Chicken Paprikash,

19.99

Our Take on Traditional International Flavors. Creamy Tomato Sauce Made with Caraway Seeds, Aromatic Paprika, Roasted Garlic and Sweet Onions. Served with Marinated Chicken (7-8 Oz)

**TAHITIAN COCONUT SALMON**



Indian-Peruvian Fusion

22.99

A Harmonious Blend of Tropical Flavors Featuring Coconut Milk, Nutmeg, Fenugreek, Mustard Seeds and Black Pepper Sauce Topped with Marinated Salmon (8 Oz)

For All Culinary Fusion Entrees:  
Choose Base/Side: Mashed Potatoes or Grilled Veggies

Substitute (Optional)  
Marinated Charcoal Grilled Chicken (7-8oz)  
Jumbo Shrimp (5 pieces) (\$3)  
Salmon (8 OZ) (\$5)

# PUB FAVORITES

**CHICKEN WINGS**

Flavors: Garlic Parmesan, Honey Garlic, Asian Zing


12.49

**PERSONAL PIZZA**

Cheese, Pepperoni or Veggies

11.95


**VEGGIE BURGER**



For our veggie lovers, try our veggie burger with chipotle mayonnaise (Ask for more details)

13.49

**THE PUB BURGER**



Perfect beef burger with smoked gouda cheese, bacon, lettuce, tomato, onion and house special chipotle mayonnaise.

15.49

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