



ACME

food co.

The Dinner Project

From our signature salads, to our civil martinis. our seductive atmosphere and fabulous service will take you to another place. Sensational sushi to succulent steaks, Cuban Rum to Scotch Whisky, mood music to maraschino cherries, our restaurant is for everyone who doesn't quite know what goes into a gimlet, and thinks angostura is a type of sweater. I'd like to thank you for choosing to come to downtown, and especially for choosing our restaurant. We know that without YOU, we're nothing! If there is anything that we may be able to do to make your visit with us even better, please ask us.

Buttons & Washers

French Onion Soup Picture it! Caramelized onions, reduced "house red" broth, all topped with croutons & bubbly swiss cheese.	4.97	Calamari Tender morsels of Indian Squid dipped in our herb infused batter. Served with tzatziki & lemon.	7.97
Hot & Sour Soup A recipe from a friend in Southeast Asia! Mushrooms, prawns, mussels & clams with jalapeno & lime finished with bean sprouts in a fragrant fish stock.	5.97	Frazzled Prawns Delicious! Five prawns wrapped in a shredded filo pastry, served with chilli mayo.	6.97
Our Spinach, Roasted Garlic & Brie A great combination! A cream cheese based dip with fresh spinach, roasted garlic & brie, baked in the oven, served with tortilla chips.	8.97	Wrapped Scallops Five succulent scallops wrapped in prosciutto and served on sun-dried tomato oil.	6.97
Our Crab, Artichoke & Parm The Perfect Marriage! A cream cheese based dip with real crab, artichokes & Parmagiano cheese baked in the oven. Served with tortilla chips.	8.97	Escargots Delectable escargots sautéed in garlic, tomato, red onion & white wine. Served with Naan bread.	5.97
Saganaki Our most impressive presentation! Pan-fried goat cheese finished with lemon & Metaxa brandy, served with focaccia bread.	8.97	Smoked Oysters Six plump & juicy oysters smoked in house & served atop a tomato slice and finished with a chipotle mayo.	5.97
Quesadilla Smoked Chicken, black beans, corn, cheddar and tomato with a chipotle sour cream.	6.97	Oysters Rockefeller Three fresh local oysters topped with roasted garlic, bacon, spinach & asiago cheese then finished in the oven.	5.97
Wings Hoisin Glazed, Sesame Ginger, Sweet Thai or our famous "Buzz" Sauce	6.97	Seafood Saganaki Scallops, Prawns, Saltspring Island Mussels, Vancouver Island Clams & Indian Squid sautéed with red wine, lemon & garlic. Served with Naan bread.	9.97
Nachos A piled high mountain of tri-corn tortilla chips topped with jalapenos, cheddar, olives, onions & fresh tomatoes. Sour cream & tomato & corn salsa on the side. Guacamole add 1.07	7.97	Ginger Beef Hot & Spicy Ginger Beef served atop chow mein noodles.	7.97
Bodacious Bruschetta Artichokes, black olives, tomatoes, roasted garlic & feta cheese served atop flat bread and finished with a sweet balsamic reduction.	5.97	Hot Tuna Roll Albacore Tuna & tobiko rolled in rice & nori, coated with Japanese Panko & deep fried.	9.97

Beverages

Coffee (regular or decaf) continuous supply with food	1.97	Soda Pop Pepsi, Diet Pepsi, 7-up, Ginger Ale, Iced Tea	1.97
Tea (Regular or Herbal)	1.97	Juice Grapefruit, Cranberry, Pineapple, White Grape Juice	1.97
		Fresh Squeezed Orange	2.97

Mixed Bag

Caesar Salad Crisp romaine tossed with our signature dressing then topped with warmed croutons & flaked parmagiano cheese.	5.97	Yellow Fin Salad Baby mixed greens topped with avocado, pineapple, red onion & peppered yellowfin tuna with papaya citrus dressing.	11.97
Mixed Greens Baby Lettuces topped with carrot, sprouts, chick peas & sweet red onions with your choice of Strawberry Balsamic Dressing, Real Blue Cheese or papaya citrus.	5.97	Warmed Spinach Salad We take fresh spinach & mushrooms and toss them with a warmed Dijon & Bacon vinaigrette. We then top the salad with parmesan cheese, bacon bits, tomatoes & slivered almonds.	8.97
Greek Salad Vine-ripened tomatoes, cucumbers, red onions, bell peppers, olives, capers & crumbled feta cheese, finished with extra virgin olive oil & a hint of balsamic vinegar.	6.97	Frazzled Brie Salad Brie cheese wrapped in shredded filo pastry on a bed of mixed greens topped with grilled pineapple, red onions and finished with a cranberry, maple & basil dressing.	10.97
Summer Salad Papaya, avocado, cucumber, daikon & sunflower sprouts on a bed of baby mixed greens with a miso, maple & lime dressing finished with feta cheese.	9.97	Taco Salad A tortilla bowl filled with smoked chicken, black beans, red onions, tomatoes, mixed greens, cheddar & avocado finished with a spicy Mexican dressing.	9.97
Cobb Salad We top a bed of mixed baby greens with double smoked bacon, crumbled blue cheese, tomatoes, avocado & a grilled chicken breast. This salad is then finished with a Roasted Apple & Onion Vinaigrette.	10.97	Rancher's Steak Salad Tender striploin atop a bed of spinach with sautéed onions, bell peppers & mushrooms. Served with our jalapeno & whisky ranch dressing.	11.97

Building a Pie High Sky

Start with our deep dish homemade crust choose from our classic pizza sauce or basil pesto sauce. 10" 8.97 12" 10.97

Vegetables Red Onions, Bell Peppers, Capers, Mushrooms, Fresh Tomatoes, Pineapple, Spinach, Snow Peas, Olives.	.97ea	Meat Pepperoni, Ham, Cappelletti, Bacon, Chorizo Sausage, Smoked Chicken.	1.47ea
Cheese Cheddar, Feta, Asiago, Blue Cheese.	1.47ea	Gourmet Artichoke Hearts, Sun-dried Tomatoes, Jalapeno Peppers, Shrimp, Anchovies, Roasted Red Peppers, Broccoli, Roasted Garlic, House Smoked Salmon.	1.47ea

Pizza that will make you sing

10" 15.97 12" 17.97

The Carreras Spicy Chipotle, Chirozo Sausage, Cheddar, Mushrooms, Smoked Chicken & Red Onions.		The Domingo Cappelletti, Chorizo Sausage, Bell Peppers, Bacon, Red Onions & Mushrooms.	
		The Pavarotti Pesto, Spinach, Sun-dried Tomatoes, Red Onions, Roasted Red Peppers & Feta Cheese.	

Blueprints for the Better Burger

Our chopped sirloin, grilled chicken or garden patty on a Kaiser with tomato, lettuce, onion & a Hoisin and Miso mayo. This kit includes homecut fries, or a signature salad. 7.47
 Or choose from our Adventure Burger... **Ahi Tuna add 1.97**

Vegetables	.77ea	Gourmet	.97ea
Sauteed Onions, Olives, Mushrooms, Sauteed Peppers, Pineapple.		Roasted Garlic, Sun-dried Tomatoes, Jalapenos, Roasted Red Peppers, Avocado.	
Cheese	.97ea	Our treat	
Cheddar, Mozzarella, Swiss, Feta, Blue Cheese, Goat Cheese.		Cajun Blackening Spice, Teriyaki, BBQ Sauce, Buzz Sauce, Sesame Ginger Sauce, Sweet Thai Sauce.	
Meat	.97ea		
Bacon, Ham, Cappocoli.			

Taste Burgers from around the World

Your choice of chopped sirloin, grilled chicken or garden patty.
Ahi Tuna Burger add 1.97

Nagoya Burger	9.97	Copenhagen Burger	9.97
Sesame Ginger Sauce with sautéed mushrooms, bell peppers & swiss cheese.		Blue Cheese, sun-dried tomatoes & roasted garlic.	
		Lafayette Burger	9.97
		Cajun Spice, Bacon & Brie.	

Plans for the Perfect Pasta

This kit includes focaccia bread, Shredded Parmesan Cheese and your choice of Linguini, Penne or Rainbow Tortellini. 8.97

The Sauce		The Good Stuff	1.27ea
Asiago & Herb Cream, Chipotle Cream, Marinara, Spicy Tomato, Alfredo, Pesto.		Artichoke Hearts, Capers, Sun-dried Tomatoes, Chorizo Sausage, Peanuts, Jalapeno Peppers, Bacon, Roasted Garlic, Smoked Chicken, Roasted Red Peppers.	
Vegetables	.77ea	Seafood	2.97ea
Mushrooms, Bell Peppers, Red Onions, Broccoli, Snow Peas, Olives, Spinach.		Shrimp, Scallops, Smoked Salmon.	
Cheese	1.47ea	Others	
Feta, Swiss, Mozzarella, Asiago, Blue Cheese, Goat Cheese.		Chicken Breast 3.97, Succulent Prawns. 5.27	

Pasta Bowls

Posseidon	16.97	Bistro Dijon	14.97
Alfredo, Shrimp, Scallops, Mussels & Smoked Salmon.		Dijon Cream Sauce, Blue Cheese, Smoked Chicken, Spinach, Roasted Garlic & Bacon.	
El Matador	16.47		
Chipotle Cream Sauce, Chorizo Sausage, Roasted Red Peppers, Sun-dried Tomatoes, Red Onions & Capers.		Any Split Items add 1.27	

The Main Kits

These kits include seasonal vegetables, and your choice of our feature Basmati rice or potato. "We proudly buy from the top 10% of Alberta AAA Beef with the highest marble score available in Canada!"

New York Steak Tender striploin char-broiled as you like it.	8oz. 17.97 10oz. 19.97	Commercial Street Chicken A grilled plump & juicy chicken breast topped with chipotle mayo, corn, cheddar cheese & sun-dried tomatoes, then baked in the oven.	16.97
New York Steak & Mushrooms Prepared as you like it served with sautéed mushrooms.	8oz. 20.97 10oz. 22.97	Prawns & Scallops Tiger Prawns & Japanese Scallops sautéed in a Pernod & Sun-dried Tomato cream sauce served over Basmati rice.	16.97
New York Steak & Prawns Served with 5 garlic butter prawns.	8oz. 21.97 10oz. 23.97	Curried Seafood A beautiful coconut curried dish with Tiger Prawns & Sea Scallops served atop basmati rice with vegetables	16.97
Flat Iron Steak 5 pepper crusted flat iron served with a plum wine shitake mushroom demi glaze.	17.97	West Coast Hot Pot Local B.C. Halibut, PEI Mussels, Vancouver Island Clams, Prawns & Scallops sautéed in a spicy Red Thai Curry Coconut sauce served with Basmati rice & focaccia bread.	18.97
BBQ Ribs A full rack of our cherry wood house smoked ribs braised with our own Jack Daniels BBQ sauce.	17.97	Meaty Mussels & Calculated Clams Choose from our fresh Vancouver Island Manilla clams or from our fresh Saltspring Island Mussels or both served in our famous Chipotle & Cream Sauce.	1/2lb 6.97 1lb 9.97 1 1/2lb 12.97
BBQ Ribs & Chicken A half rack of our cherry wood house smoked ribs & a tender chicken breast both roasted in our Jack Daniels BBQ sauce.	17.97	Nori Salmon Nori & sesame encrusted Wild BC Sockeye salmon with a green tea & lemon emulsion.	18.97
Manana Lasagna A popular favorite! Layers of lasagna with our Bolognese sauce and layers of spinach, ricotta, mozzarella & parmesan cheese. Served with focaccia bread.	12.97	Five Spice Salmon Wild BC Sockeye Salmon in a five spice rub finished with a plum wine, mango & green peppercorn sauce.	18.97
Grilled Chicken Breast Tender chicken breast seasoned with oregano & lemon.	14.97	Asian Rice Bowl Tender chicken breast atop a bowl of rice with Asian stir fried vegetables.	12.97
Balti Chicken Acme's version of our Indian favourite, Curry Chicken. Served atop Basmati rice with raita & naan bread. Medium spiced.	16.97	Masaru Bowl Udon noodles topped with Asian Vegetables. & sesame crusted Ahi Tuna, finished with Gold Sauce.	12.97
Pesto Chicken Parmesan Tender chicken breast topped with basil pesto and parmesan cheese and baked in the oven.	15.97		
My Mama's Spaghetti & Meatballs Rocco's mama has nothing on my mama's meatballs! Enjoy a pound of spaghetti with our in house marinara sauce and my mama's meatballs. Served with garlic focaccia bread.	11.97		

Acme Sushi Selection

Nigiri Sushi - Individual

Maguro	Albacore Tuna 2.27	Tako	Octopus 2.27
Ahi	Hawaiian Tuna 2.77	Hokki	Surf Clam 2.27
Lox	Smoked Salmon 2.27	Tobiko	Flying Fish Roe 2.27
Sake	BC Sockeye Salmon 2.27	Masago	Smelt Roe 2.27
Ebi	Prawn 2.27	Unagi	Smoked Eel 2.77
Tai	Snapper 2.27	Toro	Albacore Tuna Belly 2.77
Hotate	Scallop 2.97	Tamago	Japanese Omelette 1.77
Spicy Scallop	Cone style 3.97	Uni	Sea Urchin 3.27
Chopped Scallop	2.97	Inari	2.27

Sashimi

Albacore Tuna	12.97	Octopus	10.97
Tuna Tataki	12.97	Ahi Tuna	15.97
Salmon-Tuna	12.97	Assorted	14.97
Black & Blue	Seared Albacore Tuna encrusted in black pepper & spices & sesame soy sauce.		13.97

Sushi Rolls

California Roll	A Classic! 4.27
Tuna Roll	Albacore Tuna. 4.97
Negitoro Roll	Tuna & Onion. 4.97
Cucumber Roll	Cucumber. 3.97
Avocado Roll	Avocado. 3.97
Nagasaki Roll	Tempura Tuna, Smoked Salmon, Cucumber, Avocado, Tobiko & Spicy Mayo. 6.47
Tempura Eel Roll	Salmon, Cucumber, Avocado inside & Eel outside. 6.97
Black & Blue Roll	Spinach, Avocado, Smoked Salmon & Green Onions with Tuna Encrusted in Black Pepper & Spices. 5.97
Smoked California Roll	The classic topped with Lox. 4.97
Salmon Roll	BC Wild Sockeye Salmon. 4.97
Uptown Roll	Tempura Yam, Shiitake Mushroom, Avocado, Cucumber, Daikon & Gold Sauce. 5.97

Blossom Roll
2 Tempura Prawns, Tamago, Tobiko, Cucumber, Avocado & Green Onion. 6.47

Kiyo Roll
Ahi Tuna, Scallops, Cucumbers, Avocados & Tobiko. 6.97

Acme Special Roll
Tamago, Salmon, Tuna, Prawn, Octopus, Tai, & Masago. 6.97

Fisherman's Wharf Roll
Broiled Teriyaki Scallop, Crab, Shrimp, Avocado & Cucumber. 6.97

Spicy Tuna Roll
Chopped Tuna with Green Onion & Chilis. 4.97

Leyland Roll
Shrimp, Cucumber, Avocado with Tempura Scallop outside. 6.97

California Orange Roll
The classic with Masago. 4.97

BC Roll
BBQ Salmon skin, Shrimp, Cucumber & Green Onion. 4.97

Dynamite Roll
2 Tempura Prawns, Masago, Avocado & Cucumber. 6.97

Downtown Roll
Tempura Yam, Shiitake Mushroom, Avocado, Cucumber & Daikon. 5.97

Spider Roll
Tempura Soft Shell Crab, Masago, Avocado & Cucumber. 7.97

Tempura

Appetizer Tempura	Prawn & Vegetables 5.97
Prawn Tempura	Prawn, Fish & Vegetables 7.97
Assorted Tempura	Vegetable Tempura 8.97

Jesson Roll
Albacore Tuna, Cucumber, Avocado inside with Tempura Scallop, Lox, Gold Sauce & Tobiko outside. 8.97

Jazz Roll
Smoked Salmon, Shrimp, Tuna, Cucumber, Avocado, Green Onion & Shiitake. 6.97

Rainbow Roll
Cucumber, Shrimp, Crab, outside Tuna, Salmon, Saba, Hotate, Tai, Masago & Avocado. 16.97

Okahashi Gold Roll
Cucumber, Avocado, Tempura Scallop, Lox, finished with Gold Sauce. 6.47

Sushi Dinner
Chef's choice of Sushi Roll & 7 nigiri sushi (some uncooked). 15.97

Dragon Dinner
BC Roll, California Orange Roll, Salmon Roll, Tuna Roll. 16.97

Tokyo Platter
California Roll, BC Roll, Downtown Roll, Dynamite Roll, Tempura Eel Roll, Nagasaki Roll, 4 Sake, 4 Maguro, 4 Tamago & 4 Miso Soup. 64.97

Sunomono Salad
(Vinegar Salad)...4.47
With Ebi...4.97
With Tako...4.97
With Seafood...5.97

Sides
Rice...2.27
Miso Soup...2.97
Sake small...4.27
large...7.97
Green Tea...1.97