



ACME

food co.

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

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. Or choose from our Adventure Burger... **Ahi Tuna add 1.97** 7.47

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. and a choice of 3 items from the selection below with the exception of 'Seafood or Others' section 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	Any Split Items add 1.27	
Chipotle Cream Sauce, Chorizo Sausage, Roasted Red Peppers, Sun-dried Tomatoes, Red Onions & Capers.			

RRRoll Ups

These combos are served with your choice of Greek or Caesar Salad, Mixed Greens, or Home cut Fries.

Chicken Wrap 8.97
Pesto mayo, house smoked chicken, bacon, cheddar, lettuce & tomato.

Neptune Wrap 8.97
Kamaboko, shrimp, avocado, daikon, cucumber, green onion, lettuce wrapped with Wasabi pesto Mayo.

Philly Style Wrap 8.97
Seared steak strips with Chipotle Mayo, mozzarella & cream cheese, sauteed onions & bell peppers, rice & tomatoes.

Veggie Wrap 8.97
Rice with Sauteed Onions & Bell Peppers with Chipotle Mayo, Black Beans, Corn, Shredded Carrot & Sunflower Sprouts.

Lunch Features

Manana Lasagna 12.97
A popular favorite! Layers of lasagna with our Bolognese sauce and layers of spinach, ricotta, mozzarella & parmesan cheese. Served with focaccia bread.

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

Quick Combinations

These combos are served with your choice of Greek or Caesar Salad or Mixed Greens. 7.97

Pick one of these delicious choices:

Calamari, French Onion Soup, Daily Soup, or Wings.

Sauce choices for the wings are:

Dry Garlic, Sesame Ginger, Sweet Thai or our famous Acme 'Buzz' sauce.

Beverages

Coffee 1.97
(regular or decaf)
continuous supply with food

Tea 1.97
(Regular or Herbal)

Soda Pop 1.97
Pepsi, Diet Pepsi, 7-up, Ginger Ale, Iced Tea

Juice 1.97
Grapefruit, Cranberry, Pineapple, White Grape Juice

Fresh Squeezed Orange juice 2.97

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

Tempura

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

Sushi Rolls

California Roll A Classic! 4.27	Leyland Roll Shrimp, Cucumber, Avocado with Tempura Scallop outside. 6.97	Okashi Gold Roll Cucumber, Avocado, Tempura Scallop, Lox, finished with Gold Sauce. 6.47
Tuna Roll Albacore Tuna. 4.97	California Orange Roll The classic with Masago. 4.97	Salmon Roll BC Wild Sockeye Salmon. 4.97
Negitoro Roll Tuna & Onion. 4.97	BC Roll BBQ Salmon skin, Shrimp, Cucumber & Green Onion. 4.97	Dynamite Roll 2 Tempura Prawns, Masago, Avocado & Cucumber. 6.97
Cucumber Roll Cucumber. 3.97	Uptown Roll Tempura Yam, Shiitake Mushroom, Avocado, Cucumber, Daikon & Gold Sauce. 5.97	Spider Roll Soft shell Crab, Masago, Avocado & Cucumber. 7.97
Avocado Roll Avocado. 3.97		
Smoked California Roll The classic topped with Lox. 4.97		

Sushi Combinations

A - California Roll, Appetizer Tempura	7.97
B - Leyland Roll, California Roll	8.97
C - Downtown Roll, Vegetable Tempura	8.97
D - Okashi Gold Roll, 2 Ebi	8.97
E - BC Roll, California Orange Roll, Salmon Roll, Tuna Roll	13.97

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