



## FARM FRESH - LOCAL & SEASONAL

Aces Pickleball + Kitchen is proud to support local and regional farmers, artisans and producers.

We are committed to the highest quality ingredients and to creating sustainably sourced, delicious experiences for our guests.

OUR MENU INCORPORATES THE FOLLOWING FARMS & ARTISANS:

80 Acres  
BLUE oven Bakery  
BUCKHEAD MeAT: Farms in Kentucky & Ohio  
SIXTEEN BRICKS  
URban STEED  
ROOTED GROUNDS

Please ask your server for a FULL LIST OF Canned BEERS & SELTZERS

Need a SWEET treat?  
Grab an ACES COOKIE OF THE DAY \$3.50



@acespickleball

## WINES

### WHITES

**Pino Grigio** *Protea* 10  
**Sauvignon Blanc** *Saint Claire* 10  
**White Blend** *Avaline* 10  
**Chardonnay** *Mann* 8  
**Unoaked Chardonnay** *Macon-Villages* 10

### REDS

**Red Blend** *Project Blackbird* 10  
**Pinot Noir** *Angels Ink* 10  
**Malbec** *Bodega Trivento* 10  
**Cabernet Sauvignon** *Franciscan Estate* 10

### BUBBLES & ROSE

**Rose** *Fleur de Mer* 10  
**Prosecco** *Rose La Marca* 10  
**Prosecco** *La Marca* 10  
**Cava** *Marques De Caceres* 10

## SNACKS & STARTERS

### **Pickleballs 8**

Pickle & jalapeno stuffed hushpuppies  
with Aces sauce

### **Olives & Feta 9**

Selection of Greek olives, whipped feta,  
sliced baguette

### **Loaded Nachos 12**

Topped with white queso, pickled jalapenos,  
cilantro, pico de gallo, lime crema  
*Add Grilled Chicken or Steak \$5*

### **Wings 15**

Brown sugar & citrus brined, fried & tossed in  
your choice of house made sauces:  
Buffalo, Chicory BBQ, Cilantro Lime

### **Tajin Cauliflower 12**

Tajin seared cauliflower with herb oil, roasted garlic  
hummus, pickled red onion

### **Meze Platter 14**

Whipped feta dip, roasted garlic hummus,  
cucumber & tomato salad, grilled artichoke hearts,  
sliced baguette

## GREENS & GRAINS

### **Classic Caesar 11**

Romaine, Parmesan cheese, croutons,  
Caesar dressing

### **Roasted Root Salad 14**

Lettuce mix, jicama, carrots, gorgonzola,  
spiced walnuts, lemon herb vinaigrette

### **Ancient Grain Bowl 15**

Farro, barley, baby spinach, spiced walnuts, roasted  
green beans, herbed charred tomatoes

### **Mediterranean Bowl 15**

Lettuce Mix, cucumber & tomato salad, whipped feta,  
olive tapenade, grilled artichoke hearts,  
red wine vinaigrette  
Add grains 4

### **Add to any:**

Grilled Chicken 5  
Crispy Tofu 5  
Grilled Steak 6  
Grilled Salmon 6

## DRAFT BEER

### **Garage Beer Lime 6**

*Braxton, Light Lager*

### **Peso in My Hand 8**

*Fretboard, Mexican Lager*

### **Voss Kolsch 8**

*Sonder, German Kolsch*

### **Teak Tropical Fruit Tart 8**

*Urban Artifact, Sour*

### **Summertrip 8**

*Braxton, Sour*

### **Hefeweizen 8**

*Sonder, German wheat beer*

### **Citrus Squall 8**

*Dogfish Head, Double golden ale*

### **Callista Flockheart IPA 10**

*Brink, Wheat citrus new Belgian*

### **You Betcha IPA 8**

*Sonder, New England hazy*

### **Bloodhound Orange IPA 8**

*Thirsty Dog, Hazy blood orange*

### **Hold the Reins 8**

*Brink, English mild ale*

### **Knotty Brown Ale 8**

*Madtree, American brown*

### **Moozie Milk Stout 9**

*Brink, Chocolate coffee stout*

### **Triple Jam Cider 7**

*Blake's, berry-infused cider*

## HOUSE COCKTAILS

### SHAKEN

#### Ladies Who Lunch 13

Vodka, cucumber oleo  
sacrum, elderflower, bitters,  
lime, soda

#### Country House 13

Bourbon, blackberry,  
lemon, mint

#### Canasta 14

Silver rum, aged rum,  
Falernum, pineapple  
liqueur, bitters

#### Doctor's Orders 13

Vanilla vodka, cold brew  
concentrate, smoked amaro,  
Dr Pepper syrup, Maldon salt

#### Queen of Hearts 14

Gin, Cocchi rosa, Cointreau,  
lime, bitters, hard cider splash

### HOUSE SHOT

#### Drop Shot 5

Shorty of Jameson &  
pickle juice

### STIRRED

#### Smoke + Mirrors 12

Reposado tequila,  
smoked amaro, citrus amaro,  
bitters, absinthe

#### Hoodoo Ranger 14

Rye whiskey, chicory liqueur,  
herbal liqueur, bitters

### DRAFT

#### Wild While West 13

Jalapeno-infused tequila,  
grapefruit liqueur, bitters,  
citrus, grapefruit soda

#### Jack + Nine 10

Jack Daniel's, amaro, citrus

### FROZEN

#### Volley Llama 12

Melon liqueur, shochu, green  
apple vodka, grapefruit soda,  
pineapple

## SANDWICHES

*served with fries*

*sub a side house or Caesar salad for +2*

*add to any: Bacon +1, Fried Egg +2*

### Handhelds 17

*Your choice of protein: Beef or Grilled Chicken  
served on a potato bun*

#### CLASSIC:

American cheese,  
lettuce, tomato,  
caramelized  
onion, pickles,  
Aces sauce

#### BBQ:

Gouda cheese,  
caramelized  
onion, chicory  
BBQ sauce

#### MEDITERRANEAN:

Whipped feta,  
olive tapenade,  
pickled  
red onion

### Patty Melt 15

Swiss, grilled onion, Thousand Island,  
served on Pullman loaf

### BBQ Tofu 14

Crispy tofu, chicory BBQ sauce, pickled red onions,  
wasabi sprouts, served on Pullman loaf

### Smoked Turkey Club 14

Smoked turkey, bacon, tomato, lettuce,  
mayonnaise, served on Pullman Loaf

### Breakfast Sandwich 14

Seared Goetta, fried egg, tomato jam, American cheese,  
served on a Blue Oven English muffin

## MAIN PLATES (available after 5pm)

### **New York Strip 32**

Smashed parmesan red potatoes,  
sauteed multi-colored carrots, chimichurri

### **Herb Roasted Salmon 25**

Heritage grain mix, haricots verts, gremolata

### **Seared Chicken Thighs 24**

Chili mustard glaze, sauteed multi-colored carrots,  
parmesan farro

### **Chicory Glazed Ribs 26**

Chicory glazed ribs, smashed parmesan red  
potatoes, sauteed kale

### **Lamb Meatballs 28**

Spiced lamb meatballs in tomato curry,  
whipped feta, sliced baguette



FROM THE BAR