
THREE MERMAIDS PUBLIC HOUSE

APPETIZERS

Hummus Plate — \$14.75

House-made hummus, cucumber, tomatoes, celery, carrots, kalamata olives, warm pita.
+ Extra pita \$2.50

Coconut Shrimp — \$12

Coconut-crusted, butterflied jumbo shrimp, served with house-made apricot jam.

Chips and Salsa — \$9.50

House-made salsa, served with warm, made-to-order chips.
+ House-made queso \$3.50.

Pretzel Sticks — \$14.75

4 Pretzel sticks, served with house-made cheese dipping sauce and stone-ground mustard.

Mac 'n' Cheese Wedges — \$9.25

Mac 'n' Cheese wedges, fried crispy, served with chipotle aioli.

House-Smoked Wings — \$16.75

1 lb wings, smoked in house, flash fried to order. Served with carrots and celery and a choice of Buffalo, BBQ, ranch, or blue cheese. Sauces come on the side, +\$2 for tossed wings.

Mozzarella Sticks — \$10.25

Choice of classic or spicy, (or both for an extra \$1), served with Tuscan marinara or house ranch.

Spinach and Artichoke Dip — \$15

House-made creamy spinach and artichoke dip, served with warm tortilla chips.
+ Pita \$2.50

Pesto Parmesan Fries — \$12.50

Golden crispy fries, drizzled with Pesto and topped with Parmesan. Choice of two sauces: ranch, honey mustard, ketchup, Buffalo, Chipotle aioli, roasted red pepper ranch, or blue cheese.

Swiss Cheese Fondue — \$17.25

Swiss, Parmesan and white wine fondue, served with Rustic and Rye bread bites, and Granny Smith apple for dipping.

+ Pita \$2.50 + Carrots and celery \$3 + Sausage \$4.50

Quesadilla — \$16

Choice of house-smoked pork or shredded Tinga chicken, sautéed peppers, onions, shredded Jack and Cheddar cheese, served with a side of sour cream and house-made salsa.

Nachos — \$19

Choice of house-smoked pork, shredded Tinga chicken, or ground beef, with house-made cheese sauce, Pico de Gallo, sour cream, salsa, fresh jalapeno coins, sprinkled with shredded cheese.

***CONSUMING RAW OR UNDERCOOKED MEATS, EGG, OR FISH MAY INCREASE RISK OF FOODBORNE ILLNESS.**

***20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. *\$2.50 FEE FOR SPLIT ITEMS**

SALADS

ADD GARLIC BREAD FOR \$2.50. DRESSING OPTIONS: BALSAMIC VINAIGRETTE, RANCH, HONEY MUSTARD, 1000 ISLAND, BLUE CHEESE, CAESAR, OR ROASTED RED PEPPER RANCH. ALL DRESSINGS ARE MADE IN-HOUSE.

Caprese Plate — \$14.50

Sliced tomatoes, julienned basil, and fresh Mozzarella drizzled in olive oil and a balsamic reduction.
+ \$3 to make it a salad with mixed greens, Romaine, cucumber, balsamic vinaigrette.

Caesar Salad — \$16

Chopped Romaine, shaved Parmesan, Caesar dressing, house-toasted croutons.

Side Caesar \$8

+ Grilled Chicken \$7.50 + Grilled Steak \$9.50 + Grilled Salmon \$9.50

Mermaids House Salad — \$16

Seasonal mixed greens, cucumber, tomato, shredded Jack and Cheddar cheese, house-toasted croutons, choice of dressing. Side Salad \$8.

+ Grilled Chicken \$7.50 + Grilled Steak \$9.50 + Grilled Salmon \$9.50

Grilled Chicken BLTA Salad — \$20

Bed of mixed greens, tomatoes, cucumber, avocado, grilled chicken, bacon, choice of dressing.

Steak Tenderloin Salad — \$22.75

Juicy grilled tenderloin, blue cheese crumbles, mixed greens, cucumber, Roma tomato, shaved red onion, house-toasted croutons, choice of dressing.

Taco Salad — \$20.75

Fried tortilla shell, mixed greens, Pico de Gallo, shredded cheese, salsa, sour cream, roasted red pepper ranch, jalapeno coins. Choice of smoked pork, shredded Tinga chicken, or ground beef.

Scratch-Made Soup — Cup \$7/Bowl \$12

All soups are made in-house. Please ask your server for current selection.

+ Garlic bread \$2.50

A LA CARTE SLIDERS (2)

SERVED ON MINI CIABATTA BUNS. ADD FRIES OR TOTS FOR \$3, ONION RINGS FOR \$4, SALAD \$5, SOUP \$6

Reuben Sliders — \$16

House-made corned beef, Swiss, sauerkraut, 1000 Island.

Fried Chicken Sliders — \$14.50

Hand-battered chicken, Buffalo sauce, pickles, lettuce, garlic aioli.

Cheeseburger Sliders — \$16

¼ lb. each, with Cheddar cheese, garlic aioli, lettuce, tomato, onion, pickles.

Vesuvius Sliders — \$17

¼ lb each, with Pepper Jack, crispy bacon, chipotle aioli, jalapeno coins, lettuce, tomato, onion, pickles.

Pulled Pork Sliders — \$14.50

House-smoked pork drizzled in BBQ sauce, garlic aioli, topped with citrus slaw.

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BURGERS AND SANDWICHES

SERVED WITH FRIES OR TOTS. SUBSTITUTE SOUP OR SALAD FOR \$3, ONION RINGS OR PESTO PARMESAN FRIES FOR \$2. GLUTEN FREE BUNS +\$3. IMPOSSIBLE PATTY +\$3. SUBSTITUTE GRILLED CHICKEN FOR NO COST. ALL BURGERS ARE SERVED ON A PUB BUN. 2 SAUCES INCLUDED, ADDITIONAL SAUCE 75 CENTS EXTRA

House Burger — \$17

½ lb. hand-formed Painted Hills ground beef patty, lettuce, tomato, onion, pickles, garlic aioli. + Cheddar, Pepper Jack, or Swiss \$2, + Brie, fresh Mozzarella, or Bleu Cheese \$3, + bacon \$3, + sautéed mushrooms, onions, or jalapeno \$1.

Bacon Blue Burger — \$20.25

Bacon, blue cheese crumbles, grilled onion, lettuce, tomato, pickles, garlic aioli.

Vesuvius Burger — \$20.25

Pepper Jack, bacon, sautéed jalapeno coins, lettuce, tomato, onion, pickles, chipotle aioli.

Mushroom Swiss Burger — \$19

Herb butter-sautéed mushrooms, Swiss cheese, lettuce, roasted garlic aioli.

BBQ Burger — \$19.25

Cheddar cheese, bacon, BBQ sauce, onion rings, lettuce, tomato, garlic aioli.

Grilled Cheese Sandwich — \$15.50

Fresh Mozzarella and Cheddar on artisan Rustic bread.

+ \$3 to make it Caprese style with tomatoes, basil and balsamic reduction. +\$3 bacon +\$1 jalapenos.

Philly Dip — \$20

Hand-shaved roast beef, Provolone, sautéed onions and peppers on a fresh hoagie roll, served with house-made au jus and creamy horseradish.

Turkey Brie Sandwich — \$18.50

Hand-carved turkey, Brie, with option of house-made spicy cherry or mild apricot jam, on a toasted Ciabatta bun.

Reuben — \$19

In house slow-cooked corned beef, sauerkraut, Swiss, 1000 Island dressing, marble Rye.

California Chicken Club — \$19.75

Grilled chicken breast, bacon, Swiss, avocado, lettuce, tomato, onion, garlic aioli, pub bun. Substitute crispy chicken for \$1.

Smoked Brisket Sandwich — \$20

Slow-smoked brisket, Pepper Jack cheese, crispy onion strings, Chipotle aioli, BBQ sauce, on a pub bun.

Cubano — \$21

House-smoked pork, ham, Swiss cheese, pickles, house-made Dijon mustard aioli, on hand-pressed Ciabatta roll.

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ENTRÉES

GLUTEN FREE PASTA AVAILABLE FOR \$3, WHILE SUPPLIES LAST

Fish 'n' Chips — \$24

Fresh Alaskan Cod, hand-battered, served with fries, house-made citrus slaw, and tartar sauce.

Chicken Tenders — \$18.50

Hand-battered chicken tenders, served with fries or tots, choice of ranch, honey mustard, Buffalo, blue cheese, BBQ, chipotle aioli, or roasted red pepper ranch.

Brisket Tacos — \$18.50

3 house-made brisket tacos, topped with cabbage, Pico de Gallo, and chipotle aioli. Served on corn tortillas, with chips and house-made salsa.

Mac 'n' Cheese — \$17

Classic small shell pasta tossed in a creamy house-made cheese sauce.

+ Bacon \$4.50 + Chicken \$7.50, + Chicken & Bacon \$9.50, + BBQ Smoked Pork \$7.

Beef Stroganoff — \$24

Juicy steak tenderloin, sautéed mushrooms and onions, egg noodles, dollop of sour cream, served with garlic bread.

Vodka Pasta with Parmesan Chicken — \$23

Fresh Radiatore pasta, Parmesano Romano, herb-crusted chicken breast, in rich house-made vodka sauce, served with garlic bread.

Chicken Pesto Alfredo — \$23

Fresh Radiatore pasta tossed in scratch-made pesto Alfredo sauce, topped with a grilled chicken breast and fresh-shaved Parmesan, served with garlic bread.

+ Substitute Shrimp +\$2 Substitute Salmon +\$4.

Cajun Shrimp Linguini — \$24.75

Fresh local Linguini, house-made spicy Cajun sauce, Jumbo shrimp, shaved Parmesan, served with garlic bread.

DESSERTS

Brownie — \$9

Warm brownie, drizzled in caramel and chocolate sauce, topped with whipped cream.

+ \$2.50 A la Mode.

White Chocolate Raspberry Cheesecake — \$9

White chocolate cheesecake with a raspberry swirl, topped with raspberry sauce and whipped cream.

Root Beer Float — \$8

12-oz of our finest draft Root Beer, poured over a scoop of vanilla bean ice cream.

Porter Float — \$9

An adult version of the Root Beer float. Vanilla bean ice cream topped with our draft Porter or another beer of your choice. Please ask your server about our current Porter selection.

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