
THREE MERMAIDS PUBLIC HOUSE

APPETIZERS

Hummus Plate	\$13
House-made hummus, cucumber, tomatoes, celery, carrots, kalamata olives, warm pita + Extra pita \$2	
Chips and Salsa	\$8
House-made salsa and warm, made-to-order tortilla chips	
Flippers	\$9
Pan roasted cashews, tossed in a blend of sweet and savory spices	
Mac 'n' Cheese Wedges	\$8
Creamy Mac 'n' Cheese wedges fried crispy, served with chipotle aioli	
Mozzarella Sticks	\$9
Choice of classic or spicy, (or both for an extra \$1), served with Tuscan marinara or house ranch	
Spinach and Artichoke Dip	\$13
House-made creamy spinach and artichoke dip, served with warm tortilla chips + Pita \$2	
Coconut Shrimp	\$10
Lightly battered coconut-crusted jumbo shrimp, served with house-made apricot sauce	
Basket of Fries	\$8
Served golden crispy with choice of 2 sauces: ranch, honey mustard, ketchup, buffalo, roasted red pepper ranch, chipotle aioli, or blue cheese. Side of fries \$4	
Swiss Cheese Fondue	\$15
Swiss, Parmesan and white wine fondue, served with Rustic and Rye bread bites for dipping + Pita \$2 + Carrots and celery \$2	
Quesadilla	\$14
Choice of house-smoked pork or shredded chicken, sautéed peppers and onions, shredded Jack and Cheddar cheese, served with a side of sour cream and fresh salsa	
Nachos	\$17
Choice of house-smoked pork, shredded chicken or ground beef, with house-made cheese sauce, Pico de Gallo, sour cream, salsa, fresh jalapeno coins	

*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.

SALADS

Add garlic bread to any salad for \$2. House-made dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, 1000 Island, Blue Cheese, Caesar, or Roasted Red Pepper Ranch.

Caprese Plate **\$13**

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

Caesar Salad **\$13**

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

Side Caesar \$7

+ Grilled Chicken \$6 + Grilled Steak \$8

Mermaids House Salad **\$13**

Seasonal mixed greens, cucumber, tomato, shredded Jack and Cheddar cheese,
house-toasted croutons, choice of dressing. Side salad \$7

+ Grilled Chicken \$6 + Grilled Steak \$8

Grilled Chicken BLTA Salad **\$17**

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

Steak Tenderloin Salad **\$21**

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

Taco Salad **\$18**

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

Scratch-Made Soup **Cup \$6/Bowl \$11**

Made fresh in house. Please ask your server for current selection

A LA CARTE SLIDERS (2)

Served on mini Ciabatta buns. Add fries or tots for \$3, onion rings for \$4.

Cheeseburger Sliders **\$13**

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

Vesuvius Sliders **\$15**

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

Pulled Pork Sliders **\$13**

House-smoked pork drizzled in BBQ sauce, topped with red cabbage slaw

*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.

BURGERS AND SANDWICHES

Served with fries or tots. Substitute soup or salad for \$3, onion rings for \$2. Gluten Free buns +\$3.

Impossible Patty +\$3. Substitute grilled chicken for no cost. All burgers are served on a pub bun.

House Burger	\$15
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 or jalapeno \$1	
Mushroom Swiss Burger	\$17
Herb butter sautéed mushrooms, Swiss, lettuce, roasted garlic aioli	
Hula Burger	\$17
Grilled pineapple, smoked ham, Swiss, lettuce, garlic aioli, drizzled in teriyaki glaze	
Bacon Bleu Burger	\$18
Bacon, Bleu Cheese crumbles, grilled onion, lettuce, tomato, pickles, garlic aioli	
Vesuvius Burger	\$18
Pepper Jack, bacon, sautéed jalapeno coins, lettuce, tomato, onion, pickles, chipotle aioli	
BBQ Burger	\$18
Cheddar, bacon, house BBQ sauce, crispy onion rings, lettuce, tomato, garlic aioli	
Grilled Cheese Sandwich	\$13
Fresh Mozzarella and Cheddar on artisan Rustic bread + \$2.50 for Caprese style with tomatoes, basil and balsamic reduction. + bacon \$3 + jalapenos \$1	
Philly Dip	\$18
Thin-sliced roast beef, Provolone, sautéed onions and peppers on a fresh hoagie roll, served with house-made au jus and creamy horseradish	
Turkey Brie Sandwich	\$17
Turkey and melted Brie with house-made spicy cherry or mild apricot jam, Ciabatta bun	
Fried Chicken Sandwich	\$16
Hand-battered chicken breast, buffalo sauce, pickles, lettuce, garlic aioli, pub bun	
Reuben	\$17
Slow-cooked corned beef, sauerkraut, Swiss, 1000 Island dressing, marble Rye	
California Chicken Club	\$18
Grilled chicken breast, bacon, Swiss, avocado, lettuce, tomato, onion, garlic aioli, pub bun Substitute crispy chicken for \$1	
Pulled Pork Sandwich	\$16
Slow-smoked house pork, BBQ sauce, red cabbage slaw on a Ciabatta bun + Cheese \$2	
Cubano	\$18
House pork, smoked ham, Swiss cheese, pickles, mustard aioli, on hand-pressed Ciabatta roll	

*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.

ENTRÉES

Fish 'n' Chips	\$20
Fresh Alaskan Cod, hand-battered, served with fries, house-made slaw and tartar sauce	
Mac 'n' Cheese	\$14
Classic small shell pasta tossed in creamy house-made cheese sauce + Bacon \$4, + Chicken \$6, + Chicken & Bacon \$8, + BBQ Pulled Pork \$6	
Chicken Tenders	\$16
Hand-battered chicken tenders, served with fries, choice of ranch, honey mustard, buffalo, blue cheese, BBQ, chipotle aioli, or roasted red pepper ranch	
Beef Stroganoff	\$21
Juicy steak tenderloin, sautéed mushrooms, onions, egg noodles, dollop of sour cream, served with garlic bread	
Vodka Pasta with Parmesan Chicken	\$20
Parmesan Romano and herb-crusted chicken breast, in rich vodka sauce, fresh-shaved Parmesan, served with garlic bread	
Chicken Pesto Alfredo	\$20
Fresh Radiatori pasta tossed in scratch-made Pesto Alfredo sauce, topped with a grilled chicken breast and fresh-shaved Parmesan, served with garlic bread	
Seasonal Ravioli	Market Price
Our rotating selection of fresh, locally sourced ravioli with scratch-made sauce. Please ask your server about current selection. Available while supplies last	

DESSERTS

Caramel Pretzel Crust Brownie	\$9
Fudge brownie with a salted caramel swirl and pretzel crust, drizzled in caramel and chocolate sauce, topped with whipped cream + \$2 A la Mode	
White Chocolate Raspberry Cheesecake	\$9
White chocolate cheesecake with a raspberry swirl, topped with whipped cream	
Root Beer Float	\$6
12-oz draft of our finest Root Beer, poured over a scoop of vanilla bean ice cream	
Porter Float	\$8
An adult version of the Root Beer float. Vanilla bean ice cream topped with our draft Porter. Please ask your server about our current Porter selection	

*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.