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# THREE MERMAIDS PUBLIC HOUSE

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## APPETIZERS

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### **Hummus Plate — \$15.75**

House-made hummus, cucumber, tomatoes, celery, carrots, kalamata olives, warm pita.  
+ Extra pita \$2.75

### **Coconut Shrimp — \$13**

Butterflied jumbo shrimp, served with house-made apricot sweet chili jam.

### **Chips and Salsa — \$10**

House-made salsa, served with warm, made-to-order chips.  
+ House-made queso \$4.

### **Pretzel Sticks — \$15.50**

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

### **Mac 'n' Cheese Wedges — \$9.50**

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

### **House-Smoked Wings — \$17.75**

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 to toss wings.

### **Mozzarella Sticks — \$10.75**

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

### **Spinach Artichoke Dip — \$16**

House-made creamy spinach and artichoke dip, served with warm tortilla chips.  
+ Warm pita \$2.75

### **Pesto Parmesan Fries — \$13.50**

Basket of golden crispy fries, drizzled with pesto and topped with shaved Parmesan. Choice of two sauces: ranch, honey mustard, ketchup, Buffalo, chipotle aioli, roasted red pepper ranch, or blue cheese.

### **Swiss Cheese Fondue — \$18**

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

+ Pita \$2.75 + Carrots and celery \$3 + Sausage \$5

### **Quesadilla — \$17**

House-smoked pork or shredded Tinga chicken, sautéed peppers and onions, shredded cheese, side of sour cream and house-made salsa.

### **Nachos — \$20**

House-smoked pork, shredded Tinga chicken, or ground beef, house-made cheese sauce, Pico de Gallo, sour cream, salsa, jalapeno coins.

+ Upgrade to brisket \$4

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

**\*NO SPLIT CHECKS FOR PARTIES OF 6 OR MORE BUT WE CAN RUN UP TO 3 CARDS \*20% GRATUITY FOR PARTIES OF 6+.**

**\*\$2.50 FEE FOR SPLIT ITEMS**

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## SALADS

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ADD GARLIC BREAD FOR \$2.75. 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 — \$15.00

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, and balsamic vinaigrette.

### Caesar Salad — \$17

Chopped Romaine, shaved Parmesan, Caesar dressing, house-toasted croutons. Side Caesar \$8  
+ Grilled Chicken \$8 + Grilled Steak \$10.50 + Grilled Salmon \$10.50

### Mermaids House Salad — \$16.50

Fresh mixed greens, cucumber, tomato, shredded Jack and cheddar, house-toasted croutons, choice of dressing. Side Salad \$8.  
+ Grilled Chicken \$8 + Grilled Steak \$10.50 + Grilled Salmon \$10.50

### Grilled Chicken BLTA Salad — \$21.50

Grilled chicken, bacon, avocado, tomatoes, cucumber, on a bed of mixed greens, choice of dressing.

### Steak Tenderloin Salad — \$23.75

Juicy grilled Teres Major - filet tenderness - richer flavor, blue cheese crumbles, mixed greens, cucumber, Roma tomato, shaved red onion, house-toasted croutons, choice of dressing.

### Taco Salad — \$22

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 \$8/Bowl \$13

All soups are made in-house. Please ask your server for current selection.  
+ Garlic Bread \$2.75

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## A LA CARTE SLIDERS (2)

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SERVED ON MINI CIABATTA BUNS. ADD FRIES OR TOTS FOR \$4, ONION RINGS FOR \$5, SALAD \$6, SOUP \$7.

### Reuben Sliders — \$17

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

### Fried Chicken Sliders — \$15.50

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

### Cheeseburger Sliders — \$17

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

### Vesuvius Sliders — \$18

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

### Pulled Pork Sliders — \$15.50

House-smoked pork, BBQ sauce, garlic aioli, citrus slaw.

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## BURGERS AND SANDWICHES

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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 \$1 EXTRA.

### House Burger — \$18

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

### Bacon Blue Burger — \$21.75

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

### Vesuvius Burger — \$21.75

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

### Mushroom Swiss Burger — \$21.00

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

### BBQ Burger — \$22.00

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

### Grilled Cheese Sandwich — \$16.50

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 — \$21.50

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 — \$20.50

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

### Reuben — \$21

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

### California Chicken Club — \$21

Grilled chicken breast, bacon, Swiss, avocado, lettuce, tomato, onion, garlic aioli, pub bun. Substitute crispy chicken for \$1.50

### Smoked Brisket Sandwich — \$21

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

### Cubano — \$22

House-smoked pork, ham, Swiss, pickles, Dijon mustard aioli, on a pressed ciabatta roll.

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## ENTRÉES

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

### Fish 'n' Chips — \$25.50

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

### Chicken Tenders — \$19.50

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

### Brisket Tacos — \$20.50

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

### Mac 'n' Cheese — \$18

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

+ Bacon \$4.50 + Chicken \$8, + Chicken & Bacon \$10.50, + BBQ Smoked Pork \$8.

### Beef Stroganoff — \$26

Juicy cuts of Teres Major - filet tender - richer flavor, sautéed mushrooms and onions, egg noodles, with a dollop of sour cream, served with garlic bread.

### Vodka Pasta with Parmesan Chicken — \$25

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

### Chicken Pesto Alfredo — \$25

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

+ Substitute Shrimp +\$3    Substitute Salmon +\$5.

### Cajun Shrimp Linguini — \$25.75

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

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## DESSERTS

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### Brownie — \$10

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

+ \$2.75 A la Mode.

### White Chocolate Raspberry Cheesecake — \$10

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

### Root Beer Float — \$9

12 ounces of our finest draft root beer, poured over Tillamook Vanilla Bean ice cream.

### Porter Float — \$10

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 options.

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