

SUMMER HOUSE

SANTA MONICA®

STARTERS

guacamole & house-made chips.. 15.95
hass avocado, salsa trio

handmade local burrata 19.95
roasted zapallo squash,
pomegranate, sage
handmade daily by Paolo Protti

prime beef meatballs*..... 13.95
house-made marinara, torn fresh basil

parmesan truffle fries 10.95
reggiano, chives, truffle aioli

crispy point judith calamari 17.95
old bay remoulade

VEGETABLES

soy glazed sweet potatoes 10.95
lime, roasted peanuts, crisp garlic

caramelized brussels sprouts 11.95
balsamic vinegar, parmigiano reggiano

roasted cauliflower..... 12.95
alpine fondue, grain mustard, parsley

wood-grilled shishito peppers 13.95
toasted sesame, yuzu, sea salt

SALADS

S. house 9.95
mixed greens, point reyes toma,
croutons, rosé vinaigrette

shaved brussels sprouts 17.95
manchego, bacon, avocado, toasted
almonds, green peas, mustard vinaigrette

wilshire blvd cobb 18.95
grilled chicken, egg, corn, cucumber,
tomato, blue cheese, bacon,
herb vinaigrette
reyes farmstead cheese, Tomales Bay, CA

costa mesa 17.95
queso fresco, charred corn, pico de gallo,
avocado, quinoa, crispy tortilla,
chipotle crema, lime vinaigrette

shredded kale..... 17.95
lemon-anchovy dressing, celery,
parmesan, bread crumbs

ADD: GRILLED CHICKEN - 6.95

SALMON - 8.95 TUNA - 9.95 STEAK - 14.95

RAW & CHILLED

ahi tuna & watermelon tartare*.. 17.95
guacamole, thai chili, house-made chips

poke 'nachos' 18.95
marinated salmon and shrimp,
wonton chips, spicy mayo, sesame

hamachi crudo..... 19.95
shiro ponzu, pickled ginger koshu,
a pretty little salad

SANDWICHES

grilled chicken sandwich 13.95
brie cheese, house-made kaiser roll,
herb remoulade, arugula, tomato

crispy chicken 14.95
all-natural chicken breast,
slaw, snappy pickles

prime brandt beef burger* 18.95
lettuce, tomato, mayo, mustard, onion,
pickle, add cheese for 1.00
brandt beef, Brawley, CA

blue cheese-peppercorn burger* 18.95
crispy onions, lettuce, tomato,
mayo, prime beef

PASTAS AND RISOTTO

bucatini pomodoro 17.95
organic tomato, parmesan, basil

spicy rigatoni alla vodka..... 19.95
peas, calabrian chili, reggiano,
wild oregano

house-made ricotta cavatelli 23.95
bolognese, rosemary,
black pepper, pecorino

nantucket bay scallops..... 35.95
black truffle risotto, shiitake mushrooms

ADD TO YOUR PASTA:

PRIME BEEF MEATBALL, ITALIAN SAUSAGE
OR WHIPPED BURRATA - 3.95

PIZZA

Each day we handcraft our dough with California milled flour, filtered water, sea salt, and fresh yeast.
It rests for 18 hours to ensure a crisp crust and unique flavor.

classic margherita - fresh mozzarella, tomato sauce, olive oil, sea salt, basil 18.95

organic sausage & fennel - fresh mozzarella, tomato sauce, fennel pollen 19.95

hobbs pepperoni - fresh mozzarella, tomato sauce, parmesan..... 19.95
hobbs applewood smoked meats, Richmond, CA

spicy salumi & burrata - garlic, fresh mozzarella, whipped burrata, tomato sauce 21.95

shaved mushroom - gruyère, onion, truffle, rosemary, parmesan cream, parsley..... 19.95

prosciutto & egg* - four cheese, sunny-side up egg, parmesan cream, chili flake..... 20.95

spicy giardiniera & olive manzanilla and kalamata olives, tomato sauce, mozzarella 18.95

CALIFORNIA INSPIRED

GET HOOKED

**california petrale sole
fish & chips** 26.95
crispy beer batter, fresno-caper tartar sauce

grilled organic salmon*..... 29.95
sweet chili glaze, blue crab, cilantro rice
with shiitake & edamame, miso butter
Loch Duart Salmon, Sutherland, Scotland

alaskan halibut 33.95
champagne-fennel cream,
fingerling potatoes

TACOS

local corn tortillas, crunchy slaw,
house-made guacamole

grilled tequila-lime chicken..... 19.95
all white meat, salsa verde,
pico de gallo

crispy baja fish 22.95
light tempura batter, chipotle crema,
pasilla salsa

WOOD-GRILLED

herbed chicken breast paillard ... 18.95
baby arugula salad, lemon,
calabrian chili

guajillo glazed skirt steak..... 38.95
herb mojo, garlic fries

almost cindy's famous pork chop... 35.95
braised red cabbage, grain mustard jus

SIDES

garlic mashed potatoes - 4.95 • french fries - 3.95 • sweet potato waffle fries - 4.95

A 3% processing fee is added to all guest checks. This fee may be removed upon request.

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

11/15/22

HAND-CRAFTED COCKTAILS

FROZEN **frozé, como vas?** - casamigos blanco tequila, summer house rosé, aperol, strawberry foam - 14

watermelon sugar, hi - codigo 1530 rosa single barrel tequila, lime, watermelon, agave	16
jalapeño business - tequila, jalapeño, grapefruit, salt	15
tropical dreams - tito's vodka, habanero-honey, grapefruit, rhubarb	13
aperol we've been through - aperol, pineapple, orange bitters	14
scotty doesn't know - redemption rye, brovo pink vermouth, liquid alchemist pomegranate, lemon, orange bitters	15
shiso fine - botanist gin, blood orange, yuzu liqueur, agave, shiso bitters, tajin rim	15
let's talk about sex baby - glendalough rose gin, elderflower, grapefruit, sex rose, rose buds.....	15
you bramble too much - la luna mezcal, creme de mure, hellfire bitters, ginger beer	13

ZERO-PROOF

pineapple kick - pineapple, orange, jalapeno	9
post water-melone - watermelon, lemon, mint.....	9
strawberry fields - strawberry, sage, lavender	9
saratoga spring water - sparkling or still 12oz	6
canned la croix - pamplemousse, apricot, and coconut	4

MICHIGAN CIDER

a shot of bourbon or spiced rum for \$7

maple and spice cider cooler	8
warm mulled cider	8
starcut ciders "pulsar" hard cider	8

WINES BY THE GLASS

SPARKLING

	6OZ	9OZ	BTL
champagne - canard-duchêne, brut, nv	24	36	97
prosecco - giuliana, veneto, nv	14	21	57
rosé - m. lawrence "sex", leelenau peninsula, nv	15	23	61

ROSÉ

cave "la comtadine" - cotes du rhone, 2020	11	16	47
summer water - grenache, california, 2019 (served on tap!)	16	24	65
margerum, "riviera rose" - grenache, syrah, mouvedre, santa barbara, ca, 2021	16	24	65
summer house - merlot, sonoma county, ca, 2021	14	21	57
aix - cinsault, provence, 2021	16	24	65
les rascasses - mourvedre, 2021	18	27	73

WHITE

chardonnay - eric chevalier, loire, france, 2018	14	21	57
chardonnay - eola hills, willamette valley, 2017	16	24	65
pinot grigio - pitars, friuli, italy, 2018.....	12	18	49
riesling - good karma, finger lakes, ny, 2020	14	21	57
sauvignon blanc - te henga, marlborough, new zealand, 2020	12	18	49
white blend - catena vineyards "white clay", mendoza, argentina, 2021	15	23	61
sauvignon blanc - kokomo, "timber crest vineyard" dry creek valley, ca, 2019.....	18	27	73

RED

cabernet sauvignon - cult, california, 2020.....	14	21	57
cabernet sauvignon - matias, napa valley, ca 2019	20	30	81
montepulciano d' abruzzo - barone di valforte, tuscan, it, 2020	12	18	49
bordeaux blend - harvey & harriet, san luis obispo county, ca, 2019	20	30	81
malbec - bodini, argentina, 2021	12	18	49
pinot noir - matthew fritz, sonoma coast, 2019.....	14	21	57
pinot noir - summer house "summer vibes", oregon, 2019	18	27	73
grenache blend - chateau de segries, cotes du rhone, 2018	14	21	57
zinfandel blend - "ridge three valley's", sonoma county, 2018	18	27	73

DRAFT BEER

old irving brewing beezer	8
moody tongue "juiced lychee"	8
odell brewing oktoberfest	8
lagunitas ipa	8
spiteful lager	8
bell's oberon	8
eris "gigi" cider	8

BEER

bud (light)	6
two brothers prairie path gluten free	7
stella artois	7
moody tongue pilsner (16oz)	9
modelo especial	6
middle brow white light (16oz)	12
half acre hallow hazy ipa (16oz).....	12
krombacher n/a	7

CANNED

odell "sippin pretty" sour	8
short's brewing starcut cider	7
stem cider	8
june shine pineapple painkiller	9
loverboy peach sparkling hard tea.....	8
luna bay hard kombucha ginger lemon... 7	
basic hard seltzer	7
cucumber, lemon, pamplemousse, cranberry	