GREENS
caesar salad....................................... 11.99
hearts of romaine, shaved parmesan, housemade spicy steak sauce

shaved vegetable salad........................... 11.99
tomato, lettuce, onion, 1000 island

summer house salad............................... 14.99
cherry tomato, ginger yuzu soy, cilantro, macadamia nuts

LITTLE VEGETABLE PLATES
butternut squash soup - toasted pumpkin seeds, espelette, crema .......................... 8.99
caramelized brussels sprouts - pancetta, whole grain mustard, moderna vinegar .......................... 9.99
roasted cauliflower - jalapeno pesto, parmesan, candied lemon, bread crumbs .................. 9.99
fire-baked beets - goat cheese, hass avocado, red apple, watercress, mustard vinaigrette .......................... 9.99
wood-roasted mushrooms - roasted garlic butter, rosemary, sea salt, chili flakes .......................... 10.99

STARTERS
guacamole & housemade chips .......................... 11.99
all sandwiches are served with choice of french fries or a nice salad

THINGS WE LOVE
bucatini pomodoro................................. 17.99
organic tomato, basil, parmesan
add housemade organic sausage...................... 4.99
quinoa & forbidden black rice bowl .................. 19.99
green curry, local vegetables, greens, sprouts
roasted crystal valley ½ chicken .................. 21.99
red quinoa tabouleh, chicken jus, apricot glaze
dixie fried chicken............................... 21.99
amish chicken, country club coleslaw, mashed potatoes, spicy honey
orecchiette & king crab ............................ 23.99
candied lemon, lardo, chives, parmesan, fresno chilies
wood-grilled steak frites .......................... 28.99
skirt steak, french fries, point reyes blue cheese, housemade spicy steak sauce

SEAFOOD
pan-seared lake trout................................ 24.99
black kale and parmesan veloute roasted butternut squash, parsnips, herb pistou
grilled faroe island salmon......................... 26.99
wood-roasted fennel, arugula pesto
wood-grilled pacific bass .......................... 29.99
chimichurri, fingerling potatoes, spicy roasted tomato aioli

TACO PLATTERS
served with slow-cooked black beans, cumin-scented rice, guacamole, charred tomato salsa, tomatillo salsa and fresh corn tortillas

NEW-STYLE HAWAIIAN POKE
chili spice rubbed bigeye tuna ........................ 19.99

SEASONAL BAGUETTES
baked potato with cheddar, chives and crème fraîche, house steak sauce - 39.99

SUSHI
a real cali roll - alaskan king crab leg, avocado, cucumber .......................... 17.99

VERYSPECIALSANDWICHES
all sandwiches are served with choice of french fries or a nice salad

wod-grilled prime hamburger - lettuce, tomato, onion, 1000 island.......................... 13.99
double-decker turkey burger - grilled with american cheese, 1000 island, pickles .......................... 13.99
english muffin burger - avocado, pepper jack cheese, pico de gallo .......................... 14.99
prime rib french dip - slow roasted, sliced to order, horseradish, natural au jus .......................... 19.99
add: bacon, egg, cheddar, american, blue, roasted poblano — add a buck

SUMMER HOUSE
SANTA MONICA*
1954 N. Halsted St. • Chicago, IL • (773) 634-4100 • summerhousesm.com • @summerhousesm • @jmahin
HANDCRAFTED COCKTAILS

LITTLE CLOUD - elijah craig bourbon, lillet blanc, pamplemousse rose, housemade ginger syrup, fresh lemon juice - 12

BASIL TEQUILA GIMLET - casamigos tequila blanco, housemade lime cordial, fresh basil - 12

DEM APPLES - old overholt rye whiskey, fresh-pressed apple juice, housemade cinnamon syrup, pear brandy, lemon - 12

SANTA MONICA SOUR - beefeater gin, st. germain, crème de framboise, housemade honey syrup, egg white - 12

CHAI FIVE - willa vodka, housemade chai shrub, amaretto - 12

WINES BY THE GLASS

SPARKLING

ROEDERER ESTATE - anderson valley, brut, nv - 13/53

DOMAINE CHANDON ROSE - "etoile," california, nv - 16/65

MÖET & CHANDON - imperial brut - 21/85

WHITE & ROSÉ

◆ ALBARÍNO - tangent, edna valley, 2014 - 10/41
◆ PINOT GRIS - elk cove, willamette valley, 2014 - 12/49
◆ CHARDONNAY - clos la chance, monterey county, 2015 - 11/45
◆ CINSAULT ROSE - six, provence, 2015 - 13/53
◆ SAUVIGNON BLANC - the infamous goose, new zealand, 2015 - 11/45
◆ RIESLING - brooks winery, "audrey," willamette valley, 2014 - 13/53
◆ CHARDONNAY - mer soleil, santa barbara, 2014 - 14/57
◆ PINOT NOIR ROSE - clouan, willamette valley, 2015 - 15/61

RED

◆ MALBEC - tamari, mendoza, argentina, 2014 - 12/49
◆ MERLOT - hitching post, "generation red," central coast, 2013 - 12/49
◆ SANGIOVESE BLEND - giornata, "il campo," central coast, 2014 - 12/49
◆ SHIRAZ - jim barry, clare valley, 2013 - 12/49
◆ CABERNET SAUVIGNON - donati, central coast, 2013 - 13/52
◆ ZINFANDEL BLEND - ridge vineyards, "three valleys," sonoma county, 2014 - 16/65
◆ PINOT NOIR - luck by design, carneros, 2015 - 14/57
◆ ZINFANDEL BLEND - beran, napa valley, 2012 - 18/73
◆ PINOT NOIR - domaine de la côte, santa barbara, 2012 - 22/88
◆ CABERNET SAUVIGNON - honig, napa valley, 2013 - 22/89

◆ sustainable, organic or bio-dynamic winery

BOTTLED & CANNED BEER

MILLER LITE - 5

BUD LIGHT - 6

BUDWEISER - 6

PACIFICO - 6

ANDERSON VALLEY BOOHT AMBER ALE - 6

LAGUNITAS IPA - 8

METROPOLITAN FLYWHEEL LAGER - 7

FOUNDERS CENTENNIAL IPA - 8

TRIPEL KARMELEIT - 13

LOST COAST GREAT WHITE - 7

TWO BROTHERS PRAIRIE PATH GLUTEN FREE - 7

PABST BLUE RIBBON - 16 OZ - 5

DESTIHL ABBEY SINGLE- 9

WEIHENSTEPHANER VITUS - 9

ANCHOR STEAM MANGO WHEAT - 9

DRAFT BEER

GOOSE ISLAND GREEN LINE - 6

NORTHCOST SCRIMSHAW PILSNER - 7

REVOLUTION ANTI-HERO IPA - 8

LAGUNITAS LIL SUMPIN SUMPIN - 8

HALF ACRE DAISY CUTTER - 7

SEASONAL ROTATING DRAFT:

GREAT LAKES CHRISTMAS ALE - 9

BEER OF THE MONTH - 7

SEASONAL CIDER - 7

ZERO-PROOF COCKTAILS

MALIBU COOLER - passionfruit, orange - 6.99

PINEAPPLE PARADISE - 6.99

WATERMELON SMASH - muddled mint, lime cordial - 6.99

KALE LEMONADE - fresh squeezed lemon juice, agave nectar - 6.99

CUCUMBER COOLER - mint, lime, soda - 6.99