

SUMMER HOUSE

SANTA MONICA®

CUISINE

Chef Jeff Mahin's California-inspired menu highlights simple, market-driven dishes with a focus on the wood-fire grill. From fresh Hawaiian tuna flown in daily to sustainably farmed Ōra King Salmon, guests will experience seasonal specialties made with fresh ingredients and local produce. With a focus on communal dining, a variety of menu items ranging from surfer-style tacos to fresh vegetable plates and salads are meant to be shared. The Market counter, shared with Stella Barra, serves a selection of fresh-baked pastries, sourdough English muffins and Mahin's famous cookies, along with small-batch coffee and specialty espresso drinks. Extensive gluten-free and kids menus are also available.

BEVERAGE

In keeping with Summer House's California spirit, the extensive wine list focuses on carefully curated selections of California and Pacific North Coast wines. Other offerings include summer-inspired craft cocktails and zero-proof cocktails along with a selection of draft and bottled beers.

EXPERIENCE

Summer House evokes the breezy feel of a summer beach house with whitewashed wood, earth-toned tiling and warm hues. Glass garage doors along with a lofted ceiling and hanging string lights bring the outside in. Whether you join us for a romantic evening out or dine with us during brunch with family and friends, guests are taken to a place where it is always summer.

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summerhousesm.com

