

APPETIZERS

HUMMUS

Signature recipe of puréed garbanzo beans, garlic, lemon, tahini, chilli oil and fire roasted red peppers. Served with pita bread and an assortment of veggies 9.99

THREE KINGS WINGS

Over a pound of our breaded Award Winning Wings 10.99
Three Kings Signature Buffalo Sauce / Spicy Thai Sauce

MIDDLE EASTERN SAMPLER

Red pepper hummus, grilled eggplant relish, tzatziki, roasted head of garlic and dolmas. Served with pita bread and an assortment of veggies 11.99

SPICY CHICKEN TOASTED RAVIOLI

Imported from the Hill and served with a side of sriracha ranch 8.99

HAND BREADED CHICKEN TENDERS

Five hand breaded strips served with fries and your choice of dipping sauce 9.99

CAPTAIN CRUNCH SHRIMP

Six jumbo shrimp breaded in Captain Crunch and spices served with Asian slaw and spicy Thai sauce 12.99

Hand Crafted Dipping Sauces

Bourbon BBQ Sauce • Buffalo Sauce • Buttermilk Ranch • Cajun Remoulade • Chipotle Mayo • Chunky Bleu Cheese • Stone Ground Mustard • Herb Mayo • Honey Mustard • Horseradish Sauce • Lemon Caper Aioli • Spicy Thai Sauce • Sriracha Ketchup • Sriracha Mayo • Sriracha Ranch | *Extra Dipping Sauce - \$.50

ARTICHOKE SPINACH POTATO SKINS

Crispy potato skins stuffed with spinach, artichokes, toasted pine nuts and lemon spiked parmesan cream 8.99
+ Volpi prosciutto (+\$1)

NACHOS

Hand cut white corn tortilla chips with queso blanco, jalapeños, pico de gallo and guacamole 9.99
+ Chorizo, Chicken or Smoked Pork (+\$1.50)

STEAK & SMOKED PORTOBELLO QUESADILLA

Thinly shaved USDA choice sirloin, portobello and caramelized onions with melted buffalo mozzarella drizzled with balsamic reduction 11.99

Sub spinach for steak to make it vegetarian

CALAMARI

Tender rings & tentacles, breaded and flash fried. Served with lemon caper aioli 9.99

SNACKS

HOUSE MADE PUB CHIPS

A generous portion of house made russet potato chips served with queso blanco or Irish cheddar rarebit 5.99

HOT SOFT PRETZEL STICKS

Two large pretzel sticks served with a side of queso blanco or Irish cheddar rarebit 6.99

FRIED PICKLES

Beer battered and deep fried Kosher pickle chips, served with a side of sriracha ranch 7.99

STEAMED EDAMAME

Steamed and seasoned soy beans serve with miso soy sauce 5.99

SOUPS & SALADS

THREE KINGS LOBSTER BISQUE

Cup 4.99 • Bowl 6.99

SOUP OF THE MOMENT

Cup 3.99 • Bowl 5.99

HOUSE

Mixed greens, grape tomatoes, red onions, cucumbers, seasoned croutons and choice of dressing
SM 4.99 • REG 7.99

THE HILL

Chopped romaine, grape tomatoes, green olives, roasted red peppers, shaved red onions, Volpi prosciutto and grated parmesan tossed with spicy Italian vinaigrette 8.99

BABY SPINACH

Sweetened dried cranberries, goat cheese, candied almonds and raspberry-shallot vinaigrette 9.99

GRILLED BABY ROMAINE CAESAR

Baby romaine lightly charred served with seasoned croutons, roasted tomatoes, artichoke hearts, Kalamata olives and grated parmesan tossed in our house-made dressing 8.99

ASIAN KALE

Finely sliced with red cabbage, carrots, soy glazed mushrooms, fried onions and edamame. Tossed in ginger-miso vinaigrette and crowned with a nest of crispy rice noodles 10.99

CHOPPED BISTRO

Chopped romaine, smoked bacon, crumbled bleu cheese, grape tomatoes, fried red onions and chunky bleu cheese dressing 8.99

GYRO

Thinly sliced lamb and beef served over a bed of chopped romaine with red onions, red peppers, tomatoes, tzatziki and feta Greek vinaigrette. Served with pita bread 10.99

SIDES 4.99

NATURAL CUT FRIES
SWEET POTATO FRIES
SAUTEED VEG OF THE DAY
POTATO SALAD
SMALL HOUSE SALAD
CAULIFLOWER RISOTTO
SMALL TRADITIONAL CAESAR

+ PROTEIN TO ANY SALAD: Grilled Chicken (\$4) • Grilled Shrimp (\$5) • Salmon (\$6) • Seared Tuna* (\$6)

HOUSE-MADE DRESSINGS: Caesar • Spicy Italian • Feta Greek Vinaigrette • 1000 Island • Raspberry Shallot Vinaigrette • Chunky Bleu Cheese • Ranch • Miso Ginger Vinaigrette • Sriracha Ranch

BURGERS

All burgers come with a choice of one side

Sub a cup of soup (+\$2)

Lettuce, onion, tomato and pickle available upon request

AMERICAN*

Topped with your choice of cheese: swiss, cheddar, American, provolone or pepper jack on a brioche bun 10.49

POGUE MAHONE*

Fried egg, bacon, caramelized onions, sautéed mushrooms, swiss and cheddar cheese on a pretzel bun 12.99

THREE KING*

Sweet balsamic onion relish, crisp bacon and bleu cheese on grilled sourdough 11.99

KOREAN*

A mixture of BBQ marinated steak, ground beef and scallions, topped with kimchi and gojuchang glaze 12.99

PRETZEL MELT*

Provolone cheese and caramelized onions on a freshly baked pretzel bun 11.99

IMPOSSIBLE BURGER 2.0

Plant-based burger topped with fresh sliced avocado and pico 12.99
+ Cheese or Queso (+\$1)

FLAMETHROWER*

A mixture of ground beef, green onion, cilantro, sweet chili sauce topped with pepper jack cheese, fried jalapeños and sriracha mayo on a brioche bun 11.99

SOUTHWEST CHIPOTLE*

Pepper jack cheese, pico de gallo, jalapeños, guacamole and chipotle mayo on a brioche bun 11.99

VEGETARIAN*

Black bean burger topped with avocado, lettuce, tomato, onion and chipotle mayo on a toasted brioche bun 11.99

BACON JAM*

Smothered in our Three Kings bacon jam and topped with melted gruyere cheese on a toasted brioche bun 12.99



Sautéed Onions (\$1)
Sautéed Mushrooms (\$1)
Bacon (\$1.5)
Extra Cheese (\$1)

SUB

Pretzel Bun (\$1) Gluten Free Bun (\$1)
Chicken Breast or Turkey Burger at no additional charge
Vegetarian Burger (\$1.5)
Plant-based Impossible Burger (\$3)



Kings Favorites



Vegetarian



Gluten-free



Happy Hour Menu Items



Award Winning



THREEKINGSPUB.COM

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be aware that all gluten free items are prepared in a facility that handles wheat.
18% Gratuity added to parties of 6 or more

SANDWICHES

All sandwiches come with a choice of one side
Sub a cup of soup (+\$2)
Gluten-free bun \$1 | Gluten-free bread \$2

MUFFLETTA

Hand sliced genoa salami, spicy capicola, mortadella, mozzarella, provolone cheese and olive salad on round Italian bread served hot. A New Orleans favorite.
Half 13.99 | Quarter 10.99

THE BIG RED

Hand breaded chicken breast tossed in Three Kings signature wing sauce topped with provolone cheese and served on a brioche bun. Served with a side of ranch or bleu cheese 10.99

REUBEN

Thinly sliced lean corned beef brisket, sauerkraut, melted swiss and 1000 Island dressing on toasted marbled rye 11.99

GRILLED CHICKEN

Grilled chicken breast served with melted provolone cheese and herb aioli on a brioche bun 9.99

CALIFORNIA TURKEY CLUB

Thinly sliced turkey breast, crisp bacon, sliced avocado, tomato, mayo and pepper jack cheese on toasted sourdough bread 12.49

GARLIC FRENCH DIP

King sized portion of thinly sliced oven-roasted beef. Topped with melted provolone and served on French garlic cheese bread with a side of au jus 12.99

French to Philly: + mushrooms, onions and green peppers (+\$1)

PUB BATTERED FRIED COD

Hand-dipped in beer batter. Served with lettuce, tomato, red onion and lemon caper aioli on a hoagie roll 10.99

SHRIMP PO' BOY

Hand-dipped in beer batter. Served with tomatoes, lettuce, red onion and cajun remoulade on a hoagie roll 11.99
Sub Soft Shell Crab (+\$4)

SALMON BLT

Pan-seared salmon with smoked bacon, tomatoes, green leaf lettuce and lemon caper aioli served on toasted sourdough or multigrain wheat bread 12.99

SLIDERS

Three per order
Add a side for \$2.99

BBQ PULLED PORK

Dry rubbed and slow smoked pork shoulder smothered in Three Kings bourbon BBQ sauce, caramelized onions, and melted cheddar cheese 8.99

CREOLE TUNA

Sliced blackened tuna with crisp slaw and cajun remoulade 10.99

GYRO SLIDERS

Thinly sliced lamb and beef with lettuce, tomatoes, onions, feta cheese and tzatziki sauce 8.99
On Pita (+\$1)

WRAPS

All wraps come with a choice of one side
Sub a cup of soup (+\$2)

BUFFALO CHICKEN WRAP

Hand-breaded chicken breast tossed in Three Kings signature wing sauce with shredded lettuce, cheddar cheese, and tomatoes. Wrapped in a flour tortilla and served with a side of ranch or bleu cheese 10.99

HUMMUS WRAP

Signature recipe of puréed garbanzo beans, garlic, lemon, tahini, chilli oil, roasted red peppers, tomatoes, diced cucumbers, and baby spinach. Tossed in feta Greek vinaigrette, wrapped in a flour tortilla 10.99

GRILLED PORTOBELLO WRAP

Marinated and grilled portobello mushroom cap served with sweet balsamic onion relish, avocado spread, goat cheese, mixed greens, herb aioli and oven-roasted grape tomatoes. Wrapped in a flour tortilla 11.99

KINGS HOUSE FAVORITES

Add a house or traditional caesar salad for \$2.99

THREE KINGS FISH & CHIPS

Fresh cod hand-dipped in beer batter then fried to a golden brown. Served with natural cut fries and lemon caper aioli 13.99

GRILLED SALMON

Grilled salmon marinated in miso and ginger and served over edamame rice with pickled carrots, radish, and cucumber 16.99

SEAFOOD STEW

A Spanish influenced dish with spicy sausage, shrimp, squid, salmon, cod, mussels, peppers, onions, and rice simmered in a garlic saffron broth. Served with French bread 17.99

CHICKEN STIR-FRY

Tender chicken breast stir-fried with mushrooms, broccoli, red peppers and carrots in a sweet ginger soy sauce. Served over white rice 13.99 *Sub carb-less option of cauliflower risotto (+\$1)*

CAJUN PASTA

Fettuccini noodles, andouille pork sausage, roasted red peppers, diced tomatoes and fresh herbs in a spicy cajun cream sauce. Served with French bread 11.99 + *Chicken (\$4) + Shrimp (\$5) + Combo (\$6)*

14oz USDA CHOICE RIBEYE

Served with loaded smashed red potatoes and broccoli 24.99

BANGERS & MASH

Traditional pork sausage, smashed red potatoes & caramelized onions topped with bacon gravy 13.99

VEGGIE POBLANO

Roasted poblano pepper stuffed with black beans, corn, rice, tomatoes, scallions, crema, and pepper jack cheese. Topped with guajillo sauce. Served with pico de gallo and guacamole 12.99

TUNA POKÉ BOWL*

Sashimi grade raw Ahi tuna, white rice, pickled radish & carrot, diced cucumber, avocado, edamame, fried brussel sprouts, & Thai sauce. Topped with sriracha mayo, sesame seeds & fried wontons 13.99

HAPPY HOUR

Monday - Friday | 3-6pm

LATE NIGHT

Sun-Thu 9pm // Fri-Sat 10pm

Book a party, join our
loyalty program,
order delivery
& find out everything
about Three Kings at

THREEKINGSPUB.COM

SIDES 4.99

NATURAL CUT FRIES
SWEET POTATO FRIES
SAUTEED VEG OF THE DAY
POTATO SALAD
SMALL HOUSE SALAD
CAULIFLOWER RISOTTO
SMALL TRADITIONAL CAESAR



HOMEMADE DESSERTS MADE BY
Four Queens Bakery



Kings Favorites



Vegetarian



Gluten-free



Happy Hour Menu Items



Award Winning



THREEKINGSPUB.COM

KITCHEN HOURS: Monday - Thursday 11am-10pm | Friday & Saturday 11am-11pm | Sunday 11am-9pm

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be aware that all gluten free items are prepared in a facility that handles wheat.

18% Gratuity added to parties of 6 or more