

SUMMER HOUSE

SANTA MONICA®

STARTERS

- S. house salad**9.95
mixed greens, vermont cheddar,
croutons, rosé vinaigrette
- guacamole & house-made chips**.. 13.95
hass avocado, pico de gallo,
tomatillo salsa, ranchero sauce
- handmade burrata** 18.95
castelvetrano olives, marinated tomato,
house baguette
- prime beef meatballs*** 13.95
house-made marinara,
torn fresh basil
Brandt Beef, Brawley, CA
- ahi tuna & watermelon tartare***.. 17.95
guacamole, thai chili,
house-made chips
- smoked salmon carpaccio*** 18.95
everything crisps, meyer lemon,
accoutrements

SALADS

- shaved brussels sprouts** 17.95
manchego, bacon, avocado, toasted
almonds, green peas, mustard vinaigrette
- kale crunch** 18.95
cucumber, radish, fennel, celery,
sesame and sunflower seeds,
lemon-mustard vinaigrette
- wilshire blvd cobb** 18.95
grilled chicken, egg, corn, cucumber, tomato,
blue cheese, bacon, herb vinaigrette
Point Reyes Farmstead Cheese, CA
- costa mesa** 17.95
queso fresco, charred corn, pico de gallo,
avocado, quinoa, crispy tortilla,
chipotle crema, lime vinaigrette

ADD TO YOUR SALAD:
GRILLED CHICKEN - 6.95 SALMON - 8.95
TUNA - 9.95 STEAK - 14.95

VEGETABLES

- parmesan truffle fries**9.95
reggiano, chives,
truffle aioli
- caramelized brussels sprouts** 11.95
balsamic vinegar,
parmigiano reggiano
- wood-grilled asparagus** 13.95
hollandaise, capers,
tarragon
- wood-grilled shishito peppers** 13.95
toasted sesame, yuzu,
sea salt

SANDWICHES

- turkey stack** 13.95
9-grain bread, applewood smoked bacon,
tomato, lettuce, havarti, grain mustard, mayo
- crispy chicken** 14.95
all-natural chicken breast, slaw, snappy pickles
- prime brandt beef burger*** 15.95
lettuce, tomato, mayo, mustard, onion, pickle, add cheese for 1.00
- avocado toast*** 19.95
tomatoes, scallion mascarpone, poached eggs, house country bread
- peppercorn-cruste prime burger*** 17.95
point reyes blue cheese, crispy onions, lettuce, tomato, mayo

PASTAS

- bucatini pomodoro** 16.95
organic tomato, parmesan, basil
- spicy rigatoni alla vodka**..... 19.95
peas, calabrian chili,reggiano, wild oregano
- linguine & sautéed spring greens**..... 19.95
leeks, pangratatto, lemon, garlic
- ricotta cavatelli bolognese** 24.95
rosemary, black pepper, reggiano

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
- 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

- 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
herb-lemon marinade, fingerling potato
& spring vegetable barigoule, olives
- maryland-style crab cake dinner**.. 38.95
2 lump crab cakes, caper aioli,
old bay fries

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
- brandt beef ribeye frites*** 38.95
shiitake-caramelized onion jam,
garlic fries
- center-cut beef tenderloin** 44.95
parmesan-black pepper mashed potatoes,
grain mustard bordelaise,
crispy onion strings

SIDES

mashed potatoes - 4.95 • french fries - 3.95 • sweet potato waffle fries - 4.95 • caesar salad - 6.95

*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.

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

HAND-CRAFTED COCKTAILS

lavender fields - gin, blueberry, lemon	14
tropical dreams - basic vodka, habenero-honey, grapefruit, rhubarb	14
passionfruit project - tequila, passionfruit, lime, agave	14
summer house paloma - tequila, grapefruit, mint.....	15
the bees knees - bar hill gin, lemon, honey syrup	15
california dreamin’ - amaro l’apertivo, honey, pear, sparkling rose.....	15
watermelon sugar, hi! - codigo 1530 rosa tequila, lime, watermelon.....	16
rye not get smashed - rye whiskey, blackberry, basil.....	16

ZERO-PROOF

pineapple kick - pineapple, orange, jalapeno	8
post water-melone - watermelon, lemon, mint.....	8

SANGRIA

	GLS	PTR
summer sangria - pinot grigio, passionfruit, lemon.....	12	42
wild sangria - red blend, gin, strawberry, lavender, lemon.....	12	42

WINES BY THE GLASS

SPARKLING

	6OZ	9OZ	8TL
prosecco - giuliana, veneto, italy, nv.....	13	19	53
sparkling rosé - “clara c,” veneto, nv.....	15	22	61

ROSÉ

“summer house rosé,” bonanno vintners, sonoma coast ‘21.....	11	17	45
“cape blue,” jean-luc colombo, mèdeiterrannée, france ‘21	13	20	58

WHITE

pinot grigio - quadri, delle venezie, italy ‘18.....	11	17	45
chardonnay - dipinti, alto adige, italy ‘18.....	13	18	50
chardonnay - harken, ca, ‘18.....	16	24	65
riesling - château ste michelle, columbia valley, wa ‘18.....	10	14	40
sauvignon blanc - te pa “koha” marlborough, ‘18	12	17	49
sauvignon blanc - novelty hill, columbia valley, wa, ‘19.....	17	24	69

RED

pinot noir - fog & light, monterey, ca, ‘19.....	14	21	56
pinot noir - siduri, willamette valley, or, ‘18.....	19	25	73
malbec - las perdices, mendoza, argentina, ‘19.....	12	17	44
merlot - murphy goode, california ‘18	13	19	53
chianti superiore - villa monti, tuscany, italy, ‘19	12	17	44
cabernet sauvignon - hahn, california, ‘18	13	19	53
cabernet sauvignon - the critic, napa valley, ca, ‘20	17	24	66
cabernet sauvignon - pine ridge vineyards, napa valley, ca, ‘18.....	-	-	125

DRAFT BEER

7 locks snakeden saison - belgian style ale, rockville, md.....	7
manor hill mild manor’d - amber ale, ellicott city, md.....	6
crooked crab furious george - hefeweizen, odenton, md.....	7
true respite week away - hazy ipa, derwood, md	7
brookville beer farm “philsner” - pilsner, brookeville, md.....	7
rar “summer house” ale - pale ale, cambridge, md	7
atlas ponzi - ipa, washington, d.c.	7

BOTTLED & CANNED BEER

bud light.....	5
modelo especial	7
blue moon.....	7
stella artois	7
rar “stunts” sour ale.....	7
heineken zero (na)	7

HARD SELTZER & CIDER

high noon vodka soda - grapefruit or pineapple.....	8
angry orchard crisp apple.....	7