

HAPPY HOUR

At the bar & high tops. Dine-in only.

PRIME RIB CHEESESTEAK EGG ROLL (1)

*shaved prime rib, provolone cheese,
caramelized onions, horseradish cream 4.50*

BLACKENED CHICKEN QUESADILLA

*aged white cheddar, black bean salsa,
pico de gallo, chipotle aioli 8*

SLIDERS (2) 10

KING'S *Hawaiian sweet buns*

BEEF *blue cheese sauce, mixed greens*

PULLED PORK *BBQ sauce, apple slaw*

CHICKEN PARM *mozzarella, basil, marinara*

ARTICHOKE SPINACH DIP

tri-colored tortilla chips 9

“FLASH-FRIED” CALAMARI

sliced cherry peppers, housemade tartar 11

CHICKEN WINGS (5)

*Naked, Buffalo, Hot, Garlic Parm,
Hawaiian BBQ, Cajun, BBQ 9*

TACOS (1)

Spanish slaw, queso fresco & chipotle aioli

Chicken 5 • Shrimp 5 • Short Rib 7

CHIPS & DIP

tri-colored tortilla chips, guacamole & tomato salsa 8



summer house BAR BOOZE

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\$3

DOMESTIC BOTTLES

MILLER LITE
COORS LIGHT
BUDWEISER
BUD LIGHT
YUENGLING

HOUSE WINES

FARMHOUSE RED
SPOSATO "CLASSIC" MALBEC
RAYMOND CHARDONNAY
CIELO PINOT GRIGO
BERINGER WHITE ZINFANDEL

\$6⁵⁰

\$1 OFF

— CRUSHES

\$6

— MOONEY'S ICED TEA

\$5

— CAPTAIN COCKTAILS

\$4

— FIREBALL SHOTS

\$7⁵⁰

— MARTINIS

