DES PERES
11925 Manchester Rd.

AIRPORT
Terminal 2

Three Kings PUBLIC HOUSE

THREEKINGSPUB.COM

SOUTH COUNTY
40 Ronnie's Plaza

COTTLEVILLE
5045 Highway State N

STARTERS

THREE KINGS' LOBSTER BISQUE
Cup 7.20 • **Bowl** 10.29

SMOKED BRISKET CHILI
Served with hush puppies
Cup 8.23 • **Bowl** 11.32

BAKED GOAT CHEESE
Served in marinara with toasted garlic bread 13.38
Make it Gluten-Free [+2]

FRIED PICKLES
Lightly breaded and deep-fried kosher pickle chips. Served with ranch and sriracha ranch 11.32

CHICKEN QUESADILLA
Chipotle flour tortilla stuffed with marinated chicken, cheddar and mozzarella cheeses, bacon, and caramelized onions. Served with lettuce, pico de gallo, and sriracha ranch on the side 14.92
Add Shrimp [+2] *Make it Gluten-Free [+2]*

FIRECRACKER CAULIFLOWER
Crispy cauliflower coated with a sweet and spicy firecracker sauce. Served with ranch or bleu cheese 12.35

NACHOS
House chips, refried beans, roasted corn, melted jack-cheddar, Tres Reyes queso, coitja, guacamole, pico and house crema 12.35
Seasoned Angus Ground Beef [+3]
Chicken tinga [+3]
Pork [+3]

HOT SOFT PRETZEL STICKS
Served with Tres Reyes queso and rarebit 10.29

CALAMARI
Tender rings and tentacles breaded and flash-fried. Served with lemon caper aioli and marinara 14.41

THREE KINGS' WINGS
A pound of our award-winning breaded wings served with a side of ranch or bleu cheese 14.92
Three Kings' Signature Buffalo or Spicy Thai Sauce

TRES REYES' SMOKED WINGS
Slow smoked, panca marinated wings. Served with ranch or bleu cheese 14.92
Sweet-chili Habanero Glaze or Tamarind-Chipotle

KING CRUNCH SHRIMP
Seven jumbo shrimp breaded in Captain Crunch and spices served with spicy Thai sauce 18.53

ONION RINGS
Beer-battered onion rings. Served with chipotle mayo and horseradish-dijon sauce 12.35

CHICKEN TENDERS
Five lightly breaded tenders. Served with Kings' Signature Buffalo sauce and ranch or bleu cheese 12.35

TRIPLE TRUFFLE FRIES
Truffle oil, truffle salt, herbs, and parmesan cheese. Served with spicy truffle ketchup and garlic aioli 11.32

BRUSSELS SPROUTS
Crispy Brussels sprouts seasoned with garlic oil. Topped with parmesan cheese, candied almonds, dried cranberries, and drizzled with garlic aioli and balsamic glaze 12.35

KINGS' SKINS
Four crispy potato skins stuffed with spinach, artichokes, and lemon-spiked parmesan cream 11.32
Add Prosciutto [+3]

OG POTATO SKINS
Six crispy potato skins loaded with cheddar cheese, real bacon, and green onions. Served with sour cream 12.35

HUMMUS
Signature recipe of puréed garbanzo beans, garlic, lemon, tahini, chili oil, and fire-roasted red peppers. Served with pita bread and an assortment of veggies 13.38
Make it Gluten-Free [+2]

TOASTED RAVIOLI
Imported from the Hill. Served with a side of sriracha ranch and marinara 11.32
Spicy Chicken, Beef, or Cheese

PUB CHIPS
A generous portion of house-made crispy russet potato chips. Served with Tres Reyes queso and rarebit 9.26

SHISHITO PEPPERS
Blistered Shishito peppers seasoned with lime and salt. Served with chipotle mayo and garlic aioli 11.32

SALADS

KINGS' HOUSE
Shredded romaine, seasoned croutons, grape tomatoes, artichoke hearts, Kalamata olives, and grated parmesan with a sweet Italian dressing 9.26 ***Large [+3]***
Make it Gluten-Free without croutons

THE HILL
Chopped romaine, grape tomatoes, green olives, roasted red peppers, shaved red onions, chopped Genoa salami, and grated parmesan with a spicy Italian vinaigrette 13.38

CAESAR
Chopped romaine, parmesan cheese, and seasoned croutons with a caesar dressing Small 7.20 ***Large [+3]***
Make it Gluten-Free without croutons

BABY SPINACH
Fresh baby spinach, sweetened dried cranberries, goat cheese, and candied almonds with a raspberry-shallot vinaigrette 11.32

KINGS' BISTRO
Shredded romaine, smoked bacon, crumbled bleu cheese, grape tomatoes, and fried red onions with a bleu cheese dressing 11.32

ASIAN KALE
Shredded red cabbage and kale, carrots, soy-glazed mushrooms, fried onions, and edamame with a ginger-miso vinaigrette. Crowned with a nest of crispy rice noodles 11.32

GYRO
Traditional lamb and beef gyro on a bed of shredded romaine with red onions, red peppers, tomatoes, tzatziki, and a feta vinaigrette. Served with pita bread 13.38 *Make it Gluten-Free [+2]*

+ PROTEIN
Grilled Chicken **[+5]** Gyro **[+4]**
Grilled Shrimp **[+6]** Tuna **[+6]**
Salmon **[+7]** Steak **[+9]**

HOUSE-MADE DRESSINGS
1,000 Island • Caesar • Bleu Cheese • Feta Greek Vinaigrette • Ginger Miso
Honey Mustard • Ranch • Raspberry Shallot Vinaigrette • Spicy Italian • Sweet Italian

FLATBREADS
12" crust or *Make it Gluten-Free [+2]*

CLASSIC CHEESE
Marinara and mozzarella cheese baked to perfection 10.29

MARGHERITA
Classic Margherita with Extra Virgin Olive Oil, mozzarella, fresh basil, and vine-ripe tomatoes 13.38

SPICY SAUSAGE & GOAT CHEESE
Sausage, creamy goat cheese, marinara, and mozzarella drizzled with hot honey 15.44

PROSCIUTTO & FRESH MOZZARELLA
Extra Virgin Olive Oil infused with roasted garlic, mozzarella, and prosciutto. Topped with arugula 16.47

PEPPERONI
Marinara, pepperoni, and mozzarella cheese baked to perfection 13.38

GRILLED VEGGIE
Red onion, mushrooms, artichokes, red and yellow peppers, spinach, marinara, and mozzarella cheese 15.44

KIDS MENU
(12 and under)

All kids meals come with the choice of fries, house-made pub chips, broccoli, or applesauce; one soft drink; and one chocolate chip cookie.

KIDS BURGER
3.3 oz. smash burger on a brioche bun 7.71
Add Cheese [+1] or Bacon [+1]

KIDS MAC 'N' CHEESE
Shelled noodles in a creamy white cheddar sauce 8.74

KIDS CHICKEN TENDERS
Three lightly breaded tenders. Served with one dipping sauce of choice 8.74

KIDS GRILLED CHEESE
Classic grilled cheese with American cheese on sourdough bread 7.71

KIDS PASTA *(no side included)*
Spaghetti noodles tossed in marinara or garlic-butter. Served with garlic bread as a side 7.71
Add meatball [+3] *Make it Gluten-Free [+2]*

Vegetarian • Gluten-Free • Happy Hour • Kings' Favorites

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We strive to offer Gluten-Free items on our menu, but we are not a Gluten-Free kitchen.

KINGS' SMASH BURGERS

Two 3.3 ounce all-natural, grass-fed, grain-finished angus patties smashed to perfection.
All burgers come with the choice of one original side. Upgrade to a Premium Side *[+2]*. Lettuce, onion, tomato, and pickle upon request.
Add Sauteed Onions *[+1]*, Sauteed Mushrooms *[+1]*, Bacon *[+1]*, or Extra Cheese *[+1]*

SIGNATURE SMASH*
Two slices of American cheese and pickles topped with our Kings' Smash Sauce on a toasted brioche bun 14.41

FLAMETHROWER*
Pepper jack cheese, fried jalapeños, and sriracha mayo on a brioche bun 15.95

BACON JAM*
Smothered in our Three Kings' bacon jam and topped with melted provolone cheese on a toasted brioche bun 15.95

THREE KINGS'*
Sweet balsamic onion relish, thick double-cut smoked bacon, and bleu cheese on grilled sourdough 15.95

POGUE MAHONE*
Fried egg, bacon, caramelized onions, sautéed mushrooms, Swiss, and cheddar cheese on a pretzel bun 16.98

SOUTHWEST CHIPOTLE*
Pepper jack cheese, pico de gallo, jalapeños, guacamole, and chipotle mayo on a brioche bun 15.95

PRETZEL MELT*
Melted provolone cheese and caramelized onions on a pretzel bun 15.95

GARLIC BOMB*
Garlic cheese, garlic spread, garlic aioli, and fried onions on a pretzel bun 15.95

IMPOSSIBLE BURGER 2.0
Plant-based burger topped with fresh sliced avocado and pico de gallo 18.01 ***+ Cheese or Queso [+1]***

VEGETARIAN
Black bean burger topped with avocado and chipotle mayo on a toasted brioche bun 15.44

Extra Smash Patty [+3]

SUB *Pretzel Bun [+1]* *Gluten-Free Bun [+2]* *Chicken Breast [+0]* *Vegetarian Burger [+1.5]* *Plant-based Impossible Burger [+3]*

ORIGINAL SIDES 3.99
Fries, pub chips, broccoli, or apple sauce

PREMIUM SIDES 5.99
Sweet potato fries, cauliflower risotto, Brussels sprouts, garlic mashed potatoes, or side salad

SANDWICHES

All sandwiches come with the choice of one original side. Upgrade to a Premium Side *[+2]*
Make any sandwich Gluten-Free *[+2]*

THE BIG RED
Lightly breaded chicken breast tossed in our Kings' signature buffalo sauce topped with provolone cheese on a brioche bun. Served with a side of ranch or bleu cheese 14.92

CALIFORNIA TURKEY CLUB
Thinly sliced turkey breast, crispy bacon, sliced avocado, tomato, mayo, and pepper jack cheese on toasted sourdough bread 14.92

BUFFALO CHICKEN WRAP
Lightly breaded chicken breast tossed in our Kings' signature buffalo sauce with shredded lettuce, cheddar cheese, and tomatoes in a flour wrap. Served with a side of ranch or bleu cheese 13.89
Make it Gluten-Free [+2]

MUFFULETTA
Hand-sliced Genoa salami, spicy capicola, mortadella, mozzarella, provolone cheese, and olive salad on round Italian bread. Served hot. A New Orleans favorite!
Half 18.53 | Quarter 13.38

GARLIC FRENCH DIP
King sized portion of thinly sliced roast beef with melted garlic cheese on garlic bread. Served with au jus 15.95
Add Mushrooms, Onions, and Red Peppers [+2]

GRILLED CHICKEN
Grilled chicken breast with melted provolone on a brioche bun. Served with chipotle mayo 12.86

SALMON BLT
Pan-seared salmon with smoked bacon, tomatoes, green leaf lettuce, and lemon caper aioli on toasted sourdough or multigrain wheat bread 17.50

SMOKED PORK BELLY BANH MI
Smoked pork belly, Japanese mayo, pickled carrots and red cabbage, cucumber, and sweet chili sauce on a toasted hoagie 14.41

REUBEN
Thinly sliced lean corned beef brisket, sauerkraut, Swiss, and 1,000 Island dressing on toasted rye bread 14.41

SHRIMP PO' BOY
Beer-battered shrimp, tomatoes, lettuce, red onion, and Cajun remoulade on a toasted hoagie 15.44

CHICKEN PHILLY
Sliced chicken breast with provolone cheese, sautéed onions and red peppers, and jalapeño cream cheese on a toasted hoagie 14.92

GYRO SLIDERS
Sliced lamb and beef gyro with lettuce, tomatoes, onions, feta cheese, and tzatziki sauce 13.38
Make it pita style [+2]

CREOLE TUNA SLIDERS
Blackened tuna steaks seared medium-rare with crisp slaw and Cajun remoulade 14.41

BBQ PULLED PORK SLIDERS
Dry-rubbed and slow-smoked pork shoulder in sweet bourbon BBQ sauce, and melted cheddar cheese. Topped with an onion ring 13.38

KINGS HOUSE FAVORITES

Add a side salad or side Caesar salad for *[+2]*

THREE KINGS' FISH & CHIPS
Beer-battered cod fried to a golden brown. Served with fries and lemon caper aioli 17.50
Make it Gluten-Free with pub chips

TUNA POKE BOWL*
Sashimi-grade raw Ahi tuna, white rice, pickled radish and carrot, diced cucumber, avocado, edamame, crispy Brussels sprouts, and Thai sauce. Topped with sriracha mayo, sesame seeds, and wontons 18.53
Remove wontons to make it Gluten-Free

BANGERS & MASH
Housemade pork sausages, roasted garlic mash, and onion demi-glace 16.47

KINGS' STEAK
10oz strip steak topped with garlic butter. Served with roasted garlic mash and crispy Brussels sprouts 28.83

CHICKEN PARMESAN
Lightly breaded chicken breast topped with marinara and mozzarella. Served over a bed of spaghetti noodles with a side of French bread 18.53 *Make it Gluten-Free [+2]*

CAJUN PASTA
Fettuccine noodles, andouille pork sausage, roasted red peppers, tomatoes, and fresh herbs in a spicy Cajun cream sauce. Served with French bread 16.47
Add Chicken [+3], Shrimp [+4], or Combo [+6]
Make it Gluten-Free [+2]

SEAFOOD STEW
A Spanish-influenced dish with spicy sausage, shrimp, squid, salmon, cod, mussels, red peppers, onions, and rice simmered in a garlic saffron broth. Served with French bread 25.74
Make it Gluten-Free [+2]

SPAGHETTI & MEATBALLS
Spaghetti and marinara served in a bread bowl topped with parmesan cheese and jumbo meatballs 18.53
Make it Gluten-Free [+2]

CHICKEN TENDER DINNER
Seven breaded tenders and fries. Served with Kings' signature buffalo sauce and ranch or blue cheese 18.53

GRILLED SALMON
Grilled salmon finished in a ginger-miso sauce. Served over edamame and rice. Topped with pickled carrots and radish 23.68

CHICKEN STIR-FRY
Tender chicken breast stir-fried with mushrooms, broccoli, red peppers, and carrots in a sweet ginger soy sauce. Served with white rice 16.47
Sub carb-less option of cauliflower risotto [+1]

DESSERTS

MAMA ELSIE'S DOUBLE-LAYER CHOCOLATE CAKE 12.35

BREAD PUDDING 7.20

MAMA ELSIE'S ELVIS CHEESECAKE 10.29

DOUBLE FUDGE BROWNIE A LA MODE 9.26

MAMA ELSIE'S CHEESECAKE OF THE MOMENT 9.26

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