



TEN MILE HOUSE

re-est. 2014

STARTERS

SMOKED CHICKEN WINGS 11
aleppo pepper, citrus, TMH wing sauce, house-made ranch

ANGRY SHRIMP 14
spicy tomato garlic sauce, grana padano polenta

PEPPER JACK STUFFED TATER TOTS 9
roasted shallot and balsamic infused ketchup
**get crazy, add chili and cheddar cheese 3.00*

TODAY'S VEGETARIAN SOUP
cup 4 | bowl 6

SMOKED SALMON CAKES 13
arugula, fennel, tomatoes, parmesan, citrus vinaigrette

SMOKED BRISKET & PORK SHOULDER CHILI
sour cream, pico de gallo
cup 5 | bowl 8

WOOD FIRED PIZZAS

Our pizzas are individually hand-tossed and made to order. In order to maintain the highest quality they are made and delivered to your table as soon as they are removed from our oven.

THE TMH 18
TMH bbq sauce, white cheddar, pork shoulder, thick-cut bacon, roasted garlic, crispy onions

HAM, BACON & EGG 15
mornay, pesto, gruyere, mozzarella, fingerling potatoes, easy egg, spicy garlic spinach

GRILLED PORTOBELLO & BRIE 15
mornay sauce, pesto, roasted tomato, sage, fennel, charred red onion

ARTICHOKE & ITALIAN SAUSAGE CALZONE 15
fresh spinach, mozzarella, parmesan, side of san marzano tomato sauce

SANDWICHES

All sandwiches served with sweet & spicy pickles and seasoned french fries.

- sub any other side for 2.50 -

ROASTED SHRIMP LETTUCE WRAPS 15
avocado, roasted corn salsa, pepitas, ancho vinaigrette

TMH CUBAN 15
smoked applewood ham & pork shoulder, french brie, pickled peppers, pickles, roasted pineapple, golden bbq sauce, telera roll

NADA MEATBALL SLIDERS 12
vegetarian meatballs, tmh 3 cheese blend, san marzano tomato sauce, brioche bun, side of giardiniera

HOUSE SMOKED BRISKET 16
gruyère, caramelized onions, pickled peppers, white bbq sauce, grilled sourdough

TMH TACOS MP
ask your server
"Hey (insert name), what's today's taco?"

BUTTERMILK FRIED CHICKEN 14
green chili mayo, cole slaw, pickled onions, tomatoes, brioche bun

MILE HIGH CLUB 14
house smoked turkey, bacon, avocado, lettuce, tomato, bacon-shallot mayo, whole wheat

CRISPY GRILLED CHEESE 12
white cheddar, mozzarella, provolone, gruyère crust, country bread
**add bacon 2.50*
**add smoked brisket 5.00*
**add smoked pork or chicken 4.00*
**add mushrooms or roasted tomatoes 1.50*

TMH PRIME BURGER 14
lettuce, tomato, onion, pickle, smoked tomato aioli, texas toast
**add cheese 1.50 *add bacon 2.50*
**add smoked pork 4.00*
**add smoked brisket 5.00*

SOUTHWEST CHICKEN SLIDERS 13
pickled onion, green chili mayo, brioche bun

SALADS

add to any salad:

bacon 2.50 • chicken 4.00 • steak 8.00 • salmon 9.00 • ahi tuna 10.00 • shrimp 2.00 per piece

SEARED BABY ROMAINE H8 | F13
roasted corn, tomato, shaved grana padano, avocado vinaigrette

KINDA' LIKEA' WALDORPH 15
grilled chicken, bacon, arugula and spinach, goat cheese, red grapes, apples, braised fennel, red onion, spiced walnuts, raisin bread croutons, cranberry bacon vinaigrette

THE SOUTH BY NORTHWESTERN 13
roasted sweet potatoes, farro, pepitas, roasted corn, avocados, pepper jack cheese, grape tomatoes, cornbread croutons, sherry vinaigrette

HERB-BASTED GRILLED SALMON 18
mixed greens, asparagus, artichokes, tomatoes, fingerling potatoes, french feta, lemon-garlic vinaigrette

SMOKED CHICKEN COBB 14
bacon, baby greens, avocado, hardboiled egg, blue cheese, tomatoes, caramelized shallot vinaigrette

SIDES

CHILLED ROASTED BEETS 7
pumpkin seeds, feta, ancho vinaigrette

SIMPLE SALAD 7

CARAMELIZED CAULIFLOWER 7
chilis, pistachio gremolata

WOOD ROASTED VEGETABLES 6

BROCCOLINI & ROASTED GARLIC 7

FINGERLING POTATOES 5

GRILLED ASPARAGUS 6

COCKTAILS

THE TEN MILE Bulleit Bourbon, Giffard Apricot Liqueur, Amaro, Carpano Antica Formula	12	THE SPICE MUST FLOW Angostura Bitters, Orgeat, Lemon Juice, Dewar's Scotch	11
PEAR-FECT MARGARITA Casamigos Reposado Tequila, St. George Pear Brandy, Orange Liqueur, Fresh Lime, Salt Rim	12	SHRUB 17 FEW Gin, Yellow Chartreuse, Lemon Juice, La Marca Prosecco, Rotating Seasonal Shrub	13
RUM ON THE SIDECAR Castillo Silver Rum, Zaya Dark Rum, Orange Liqueur, Lemon Juice, Sour, Sugar Rim	10	PUNCH DRUNK BOXER Hank's Recording Vodka, St. George Raspberry Liqueur, Giffard Abricot Liqueur, Lemon Juice, Pineapple Juice, Orange Juice	10
FULL ENGLISH KOVAL Cranberry Gin, Dry Vermouth, Earl Gray Syrup, Expressed Lemon Peel	12	E-TOWN MULE FEW Bourbon, Fresh Lime, Ginger Beer	11

BOTTLES & CANS

BURNT CITY HIBISCUS IPA	5	STELLA ARTOIS LAGER	5
REVOLUTION ANTI-HERO IPA	5	RED STRIPE LAGER	5
AROUND THE BEND PUFFING BILLY BROWN ALE	5	COORS LIGHT LAGER	4
LAGUNITAS PILS	5	MILLER LIGHT LAGER	4
STIEGL GRAPEFRUIT RADLER	7	BUD LIGHT LAGER	4
WHINER LE TUB WILD FARMHOUSE ALE	6	BUDWEISER LAGER	4
TWO BROTHER PRAIRIE PATH (GF)	5	PBR LAGER	4
HACKER-PSCHORR WEISS	7	TECATE LAGER	5
NOON WHISTLE ROTATING SMACK SOUR	6	VANDERMILL APPLE HARD CIDER	6
ALLAGASH WHITE BELGIAN WIT	6	CLAUSTHALER N/A MALT BEVERAGE	4

WHITE

RIESLING Weingut Josef Leitz, Rheingau, Germany	9 36
GRENACHE BLANC Félicette the Space Cat, Rousillon, France	9 36
PINOT GRIGIO Cielo, Veneto, Italy	8 32
SAUVIGNON BLANC Nobody's Hero, Marlborough, New Zeland	9 36
SAUVIGNON BLANC / SEMILLON Peyruchet, Bordeaux, France	11 44
CHARDONNAY Buried Cane, Columbia Valley, WA	9 36
CHARDONNAY Spellbound, Napa Valley, CA	11 44
CHARDONNAY Sonoma-Cutrer, Sonoma Coast, CA	15 60

RED

COTES DU RHONE Rive Droite, Rhone, France	8 32
MALBEC Padrillos, Mendoza, Argentina	9 36
TUSCAN BLEND La Maialina, Gertrude, Tuscany, Italy	9 36
PINOT NOIR McManis Family Vineyards, CA	10 40
PINOT NOIR Cooper Hill, Willamette Valley, OR	13 52
RED BLEND (CABERNET / MERLOT / SYRAH) CMS, Columbia Valley, WA	9 36
OLD VINE ZINFANDEL Bogle, Clarkesburg, CA	9 36
CABERNET SAUVIGNON Hayes Ranch, Livermore, CA	9 36
CABERNET SAUVIGNON Z. Alexander Brown, Uncaged, Napa, CA	12 48

BLUSH & BUBBLY

PROSECCO La Marca, Veneto, Italy	8 split	ROSÉ Esprit Gassier, Provence, France	12 48	CHAMPAGNE Piper-Heidsieck	65 bottle
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NON

FOUNTAIN SODA	3	HOUSEMADE LEMONADE	2.50	SPARROW REGULAR	
WBC ROOT BEER	3.75	ICED TEA	2.50	OR DECAF COFFEE	2.50
GREEN RIVER	3.75	BADOIT SPARKLING WATER	3.25	GINGER BEER	4.00