



# TEN MILE HOUSE

re-est. 2014

## STARTERS

### SMOKED BRISKET & PORK SHOULDER CHILI

sour cream, pico de gallo  
cup 7 | bowl 10

### SMOKED CHICKEN WINGS 16

choice of TMH bbq sauce or buffalo sauce  
house made ranch

### ANGRY SHRIMP 17 GF

five shrimp in spicy tomato garlic  
sauce, served over polenta cake

### CAULIFLOWER BUFFALO BITES 12 V

buttermilk fried cauliflower tossed  
in buffalo sauce with ranch for dipping

### PEPPER JACK STUFFED TATER TOTS 12 V

roasted shallot & balsamic infused ketchup  
\*add chili & cheddar cheese 5.00

### SPINACH ARTICHOKE DIP 12 V

served with homemade pita chips,  
dusted with parmesan cheese

### AHI TUNA WONTON 19

Mango jicama salsa,  
avocado, teriyaki sauce

## SALADS

+ add · shrimp (2.00 each) · bacon 3.50 · chicken (grilled or smoked) 6.00 · brisket 9.00 · salmon 13.00

### SEARED ROMAINE V

roasted corn, tomato, shaved parmesan,  
avocado vinaigrette  
half 10 | full 17

### GRILLED SALMON OR TUNA 25 GF

mixed greens, asparagus, artichokes,  
tomatoes, fingerling potatoes, feta,  
lemon garlic vinaigrette

### BEET AND VEGGIE SALAD 17 V GF

roasted beets, grilled vegetables,  
arugula, walnuts, feta cheese,  
cranberry vinaigrette

### THE SOUTH BY NORTHWESTERN 17 V GF

roasted sweet potatoes,  
pepitas, roasted corn, avocados,  
pepperjack cheese, grape tomatoes,  
cornbread croutons, mixed greens,  
sherry vinaigrette

### CLASSIC CAESAR 17

hearts of romaine, garlic croutons,  
parmesan crisps,  
creamy caesar dressing

### KINDA' LIKE-A WALDORPH 17

bacon, goat cheese,  
red grapes, apples, red onion,  
spiced walnuts, raisin bread croutons,  
arugula and spinach,  
cranberry vinaigrette

## SANDWICHES

Served with french fries or creamy coleslaw. Sub any other side for 3.00

Sub gluten free bread +3.00

### SEE OUR SMOKED SECTION FOR OTHER SANDWICH OPTIONS

### MILE HIGH CLUB 18

house smoked turkey, bacon, avocado  
lettuce, tomato, mayo on whole wheat

### SOUTHWEST CHICKEN SLIDERS 17

pickled red onion, green  
chili mayo, brioche bun

### CRISPY GRILLED CHEESE 16 V

white cheddar, mozzarella, gruyère,  
provolone crust, country bread

### TMH PRIME BURGER 18

lettuce, tomato, onion, pickle,  
smoked tomato aioli, brioche bun  
(or Texas Toast upon request)  
+ add cheese 2.00

### BUTTERMILK FRIED CHICKEN 17

pickled onions, horseradish  
coleslaw, tomatoes, green  
chili mayo, brioche bun

### BLACK BEAN BURGER 16 V

lettuce, tomato, onion, pickle  
tomato aioli, brioche bun

## ENTREES

### VEGETARIAN CHILI RELLENOS 18 V GF

roasted poblano stuffed with  
pepper jack, chihuahua,  
veggies, and quinoa.  
lettuce, pico de gallo, sour cream,  
spicy tomato garlic sauce.

### GRILLED SALMON 28

corn risotto, grilled asparagus,  
smoked tomato aioli

### PESTO PASTA 18 V

bucatini, mushrooms, goat cheese,  
parmesan, your choice of pesto oil  
or creamy pesto sauce

### CHICKEN VESUVIO 21 GF

roasted half chicken served with potatoes,  
english peas and housemade Visouvio sauce

### PORK CHOP 23 GF

10 oz bone in pork chop,  
sauteed spinach, mashed sweet potatoes,  
and cranberry apple compote

### QUINOA BOWL 17 V GF

spinach, quinoa, broccolini,  
cauliflower, and grilled veggies

### MAC DADDY 17 V

cavatapi,  
Merkt's and white cheddar sauce,  
finished with bread crumbs

### SANDWICH AND ENTREE ADD ONS

· mushrooms or tomatoes 2.50 · bacon or grilled veggies 3.00 · smoked pork or chicken 6.00 · brisket 9.00

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin  
such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness

V VEGETARIAN

GF GLUTEN FREE

# ..... WOOD FIRED PIZZAS .....

Our pizzas are individually hand-tossed and made to order. Pizzas are approximately 12" in diameter.

**\*\* Available after 4:30 PM.**

## WHITE PIZZA 19 V

mornay sauce, mozzarella, goat cheese, spinach, and artichokes

## THAI CHILI PORK PIZZA 21

Housemade thai chili sauce, mozzarella, caramelized onions, pulled pork, bacon, and arugula

## TMH 3.0 23

housemade bbq sauce, mozzarella, gruyere, caramelized onions, and slow smoked brisket

## BUILD YOUR OWN 14

\*includes sauce and one cheese

### SAUCES

san marzano tomato  
pesto  
mornay  
TMH bbq  
garlic oil  
thai chilichili sauce

### CHEESE

2.50 per additional

shredded mozzarella  
fresh mozzarella  
french feta  
goat cheese  
gruyère

### VEGGIES, ETC.

2.50 per item

roasted tomatoes  
kalamata olives  
arugula  
roasted mushrooms  
fresh spinach  
seranno peppers  
carmelized onions  
roasted garlic  
fresh basil  
sweet peppers  
spicy giardinara  
artichokes (+ 3.00)

### MEATS

4.00 per item

pepperoni  
italian sausage  
thick cut bacon  
grilled chicken (+ 6.00)  
pork shoulder (+ 6.00)  
smoked brisket (+ 9.00)

## SMOKED

Slow smoked, texas-style barbeque.

## SANDWICHES

Served with french fries or coleslaw. Upgrade your side +3.00 (see below)

Sub gluten free bread +3.00

### BRISKET 19

brioche bun  
housemade bbq sauce

### THE STEAK SANDWICH 20

strip steak, smoked gouda, fried onions, and chipotle aioli on french bread

### PULLED PORK 16

brioche bun,  
housemade bbq sauce

## PLATTERS

Served with french fries & creamy coleslaw

Upgrade your fries to a different side +3.00 (see below)

Sub gluten free bread +3.00

### BRISKET 26

### PULLED PORK 20

## SMOKED RIBS

Served with french fries & vinegar coleslaw

Upgrade your fries to a different side +3.00 (see below)

### HALF SLAB 24 GF

### FULL SLAB 35 GF

### SMOKED SAMPLER 32

ribs, brisket, pulled pork, and texas toast

## ..... SIDES .....

### MASHED SWEET POTATOES 7 V GF

### CORN RISOTTO 7 V

### GRILLED ASPARAGUS 8 V GF

### MAC AND CHEESE 7 V

### CREAMY COLESLAW 5 V GF

### SAUTEED SPINACH 7 V GF

### GRILLED VEGGIES 7 V GF

### FRENCH FRIES 6 V

### CARMELIZED CAULIFLOWER 7 V

pistachio gremolata

## ..... DESSERTS .....

### CHOCOLATE CARAMEL CAKE 9 V

chocolate cake, salted caramel, chocolate frosting

### APPLE CRISP 8 V

roasted apple, cinnamon streusel, caramel, Homer's vanilla ice cream

### CHOCOLATE BROWNIE 9 V GF

chocolate sauce, Homer's vanilla ice cream

### HOMERS ICE CREAM 3.50 V GF

Ask server for flavor of the day  
Scoop

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..... COCKTAILS .....

\$13 each

**SPRING FLING**

**CHAY** vodka, plantation pineapple rum,  
lemon juice, pineapple juice

**ETOWN MULE**

Few bourbon, lime, simple syrup,  
ginger beer

**HUGO SPRITZ**

Prosecco, elderflower, soda water

**CENTRAL ST SPRITZ**

Aperol, Prosecco

**TEQUILA SPRITZ**

Corazon tequila, lime juice, sparkling rosé

**ROSÉ LEMONADE**

Grapefruit and rosé infused Kettle One,  
sparkling rosé, and lemonade

**TMH MARGARITA**

Corazon tequila, fresh lime, agave,  
Make it spicy \$1

..... VINO .....

**RED**

**PINOT NOIR** 14  
Freelander District One, Napa, CA

**CARIGNAN** 13  
Domaine La Manarine, Rhone Valley, France

**CABERNET** 12  
Chop Shop, Paso Robles, CA

**GRENACHE** 12  
Bodegas Olivares, Murcia, Spain

**ROSSO** 11  
Cirelli, Abruzzo, Italy

**ROSÉ** 12  
Domaine Montrose, Pays d'Oc  
Languedoc-Roussillon, France

**ROSÉ CAVA** 15  
Celler Vilafranca, Catalonia, Spain

**WHITE**

**SAUV BLANC** 14  
Aquamarine, New Zealand

**CHARDONNAY** 12  
Pacificana, New Zealand

**CHARDONNAY** 55 (bottle price)  
Sandhi, Central Coast, CA

**PINOT GRIGIO** 10  
Caleo, Veneto, Italy

**ALBARIÑO** 12  
Pazo do Mar, Galicia, Spain

**PRESECCO** 11  
Mirabello, Veneto, Italy

..... SODAS .....

\$5 each

**ABITA ROOT BEER**  
**GOSLING GINGER BEER**  
**HOUSEMADE LEMONADE**

\$3 each

**COKE, DIET COKE**  
**7-UP, GINGER ALE**  
**DR. PEPPER**  
**50/50**