



TEN MILE TAVERN

We've got 20 reasons you just skied your last run!

Welcome to the new Ten Mile Tavern, featuring more than 20 craft beers on tap and a locally-sourced menu that's sure to please. After many fun & faithful years serving the Copper crew, we said goodbye to Endo's Adrenaline Cafe and welcomed the new & improved Ten Mile Tavern, working with our friends at 10 Barrel Brewing to bring you the best slopeside establishment this side of, well, the Ten Mile Range. Sit back, lean in, and above all enjoy!

GF GLUTEN FREE

V VEGETARIAN

STARTERS

- STEAK & GORGONZOLA NACHOS** **GF** 15
Cajun pub chips with grilled steak, Applewood smoked bacon, jalapeños, shallots, Gorgonzola, Pepper Jack, green onions and a four cheese sauce
- BACKCOUNTRY HOT WINGS** 14
Choose from our traditional buffalo or S1N1ST0R BBQ sauce. Served with veggies and choice of Ranch or Bleu cheese dressing
- BRUSSELS SPROUTS** **GF** 10
Oven crispy Brussels sprouts, bacon, lemon, cajun spice and a spicy aioli
- CHICKEN & CHIPS** 13
Tempura chicken tenders and fries. Served with choice of BBQ, ranch or honey mustard
- PASTRAMI FRIES** 13
House fries with hot pastrami, Gruyere, rosemary mornay sauce and diced garlic dill pickles. Served with a rye IPA mustard
- TRIPLE TREAT BASKET** **V** 13
Green bean fries, sweet potato fries and our house fries with house dipping sauces
- ROASTED BEET HUMMUS** 10
Served with house made Yukon gold chips, fresh flatbread, carrot and celery sticks
- CRISPY CRAB & POTATO FRITTERS** **GF** 13
Lump crab, smoked bacon, cream cheese and shredded Colorado potatoes with an avocado dipping sauce
- BEER BATTERED CAULIFLOWER** **V** 10
Roasted cauliflower fried in 10 Barrel Pub Beer tempura batter tossed in house buffalo sauce and served over a bed of pickled cucumbers, celery, Arcadian greens and Cotija cheese with your choice of Bleu cheese or Ranch dressing
- ELKANADAS** 14
Tender braised elk, red potatoes, pearl onions and mushrooms in a fried empanada shell and served with a cranberry-green chile relish
- MINI PORK SHANKS** 11
Smoked, braised and roasted mini pork shanks tossed with our S1N1ST0R BBQ and served on top of a roasted corn and smoked andouille succotash

SOUPS & GREENS

- MASONTOWN CORN CHOWDER**
CUP 4 BOWL 7 BREAD BOWL +2
House made chowder with chicken, potatoes, bacon and corn topped with tri-colored tortilla strips, fresh cilantro and shredded Cheddar cheese
- TRAVER PEAK BEEF & BARLEY**
CUP 4 BOWL 7 BREAD BOWL +2
Ribeye beef and barley with carrots, celery, onion, mushrooms, red wine topped with fresh parsley and tobacco onions.
- MINER'S CREEK COBB SALAD** **GF** 14
Spinach and spring mix, grilled chicken, roasted corn, bacon, Gorgonzola cheese, hard boiled egg, diced tomatoes and avocado served with your choice of dressing
- CAESAR SALAD** **V** 11
Romaine, multi-grain croutons and Parmesan cheese, tossed with creamy Caesar dressing
Grilled chicken +4 Grilled shrimp +5
- ROASTED BEET SALAD** **V** 11
Roasted beet variations, Goat cheese, orange, spring mix, pecan granola tossed in a red wine vinaigrette
Grilled chicken +4 Grilled shrimp +5
- ANCIENT GRAINS SALAD** **V** 12
Charred red onions, sun-dried tomatoes, quinoa, farro, Feta cheese, spinach, arugula, chopped kale with a red wine vinaigrette and a side of warm flatbread
Grilled chicken +4 Grilled shrimp +5
- MAYFLOWER HOUSE SALAD** **V**
SMALL 4 LARGE 7
Mixed greens, diced tomatoes, cucumbers, carrots and red onion. Served with croutons and your choice of dressing
- SOUP, SALAD & HALF FLATBREAD SANDWICH** 12
Applewood smoked bacon, tomatoes, Cheddar cheese and avocado in half of a flatbread with a Caesar salad and a cup of soup - Sub house salad +1

HOUSE MADE DRESSINGS:

Red wine vinaigrette, balsamic, ranch, Bleu cheese, Caesar, honey mustard, oil and vinegar

* Some items are cooked to order and therefore may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Ten Mile Tavern uses only trans fat free cooking oil for all of our frying. Please let server know of any shellfish allergies or other food allergies! \$1 split plate charge. A gratuity of 18% will be added to parties of 5 or more. No split checks for parties. All to-go orders are subject to a 50¢ charge and a 10% gratuity.

BURGERS & SANDWICHES

All of our burgers and sandwiches come with house fries. Gluten free buns available upon request.
Sub soup, sweet potato fries, green bean fries, house salad or Caesar +2.50.

WHEELER MOUNTAIN PASTRAMI SANDWICH	15	BUFFALO CHICKEN BURGER	14
Thin sliced pastrami, stacked high with Swiss cheese on toasted sourdough bread with a rye IPA mustard and sauerkraut		Fried chicken breast with a celery slaw, Bleu cheese sauce on a brioche bun	
BEER BRAT	12	TEN MILE BURGER*	15
Beer sausage, caraway cabbage, beer mustard, horseradish bread & butter pickles on a fresh hoagie roll		½ pound all-natural Colorado burger topped with Applewood smoked bacon, Cheddar cheese, lettuce, tomato and pickle served on a potato Cheddar bun	
THE G.R. V	13	MOUNT ROYAL BURGER*	16
Gruyere, Swiss and Goat cheeses melted with roasted artichokes, tobacco onions and arugula on a ciabatta roll Add ham, bacon or turkey +3		Blackened ½ pound all-natural Colorado burger topped with smoked bacon, fresh jalapeños, Pepper Jack cheese, sliced avocado and creamy chipotle coleslaw served on a potato Cheddar bun	
SOURDOUGH STACKED TURKEY MELT	14	SPAUDING SUNRISE BURGER*	15
Smoked turkey, smoked bacon, Swiss cheese and pesto mayo on thick sourdough bread		½ pound all-natural Colorado burger topped with Canadian bacon, Gruyere cheese and a fried egg served on a potato Cheddar bun	
THE HOGBACK	14	B.Y.O.B (BUILD YOUR OWN BURGER)*	15
Spiral cut ham, pulled pork, Swiss cheese, mayo-mustard relish pressed on a ciabatta roll		Create a ½ pound burger that is made just the way you want it. Comes with shredded lettuce, onion and tomato on a potato Cheddar bun. Price includes two toppings	
CRYSTAL PEAK BURGER* V	13	ADDITIONAL TOPPINGS	2
House made quinoa and white bean patty, Cheddar cheese, lettuce and tomato - Add avocado +3		Sherried mushrooms, caramelized onions, S1N1ST0R BBQ sauce, chipotle cole slaw, Cheddar, Swiss, Pepper Jack, Gorgonzola, Cotija, Feta	
PHILLY'S CHEESE STEAK	15	PREMIUM TOPPINGS	3
Thinly sliced house roasted Angus prime rib with peppers and onions, topped with Pepper Jack cheese and house sauce on a fresh hoagie roll		Applewood smoked bacon, Canadian bacon, avocado	

TMT PIES

All of our pizzas are 14" (personal pan size) and wood-fired to perfection. All of our pies are also available in a 10" gluten free crust +2.
No substitutions-start with our Plain Jane pie and create your own masterpiece.

PLAIN JANE V	10	VICTORIA PEAK	12
Mozzarella and house tomato sauce		Extra virgin olive oil, fresh and shredded Mozzarella, sliced tomatoes and fresh basil	
NOT-SO-PLAIN JANE	13	THE WHOLE RIDGELINE	14
Pepperoni, Mozzarella and house tomato sauce		House tomato sauce, chorizo sausage, bacon, pepperoncini peppers, red onions, sliced mushrooms and Mozzarella	
ROASTED VEGETABLE V	13	*ADD HALF ORDER OF WINGS	7
Garlic oil, shredded Mozzarella, Goat cheese, Brussels sprouts, onion, Yukon potato, roasted tomatoes and topped with arugula		6 piece wings with your choice of buffalo or S1N1ST0R BBQ	
PEAK ONE PIE	14	*ADD HOUSE SALAD	4
House tomato sauce, bacon, pepperoni, bell peppers, Mozzarella and Goat cheese		*ADD SIDE OF FRIES	4
SKY CHUTES	14		
Pesto, Mozzarella, grilled chicken, artichoke hearts, red onion, roasted red pepper, topped with fresh spinach			

ADDITIONAL TOPPINGS	SAUCES	CHEESES \$2	MEATS \$3	VEGGIES \$2	
	House tomato sauce	Mozzarella	Pepperoni	Brussels sprouts	Pepperoncini
	Pesto	Parmesan	Chorizo	Yukon potato	Jalapeño
	Garlic oil	Goat	Grilled chicken	Red onion	Arugula
		Feta	Bacon	Spinach	Roasted tomato
				Artichoke hearts	Roasted red peppers

SWEETS

RASPBERRY SORBET GF	8	APPLE CHURRO DONUT	8	BANANAS FOSTER IN A JAR	8
Assorted berries and raspberry sorbet served with dark chocolate shavings		Churro fried donut with apple cinnamon filling and topped with creamy vanilla ice cream		House made dark rum caramel sauce drizzled over fried bananas and creamy vanilla ice cream	

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