



## First

<b>Olives</b> .....our house blend, marinated with citrus zest, rosemary, garlic, & red pepper	6.5
<b>Artichoke Heaven</b> .....a warm dip with artichoke hearts, green chiles, & 3 cheeses, served with tortilla chips	8.5
<b>Pro-Pasto</b> .....a sampler of cured meats, cheeses, house roasted veggies, olives, & crostini	14
<b>Chips &amp; Salsa</b> .....house-made, medium heat salsa, served with tortilla chips	5
<b>TMI Toast</b> .....warm, house-made jalapeno cream cheese served with crostini	6

## Salads & Soup

<b>Fresh Beets Salad</b> .....field greens, roasted red beets, goat cheese, grapefruit slices, pistachios, & shaved fennel, tossed with citrus vinaigrette	11
<b>Baby Bleu</b> .....field greens tossed with Anjou pear, candied pecans, & Point Reyes blue cheese, with aged sherry vinaigrette -add Tenderbelly bacon- 3.5	11
<b>Sophie's Salad</b> .....field greens, local tomatoes, artichoke hearts, fresh mozzarella, red onion, toasted pine nuts & fresh basil, tossed with balsamic vinaigrette	11
<b>The Winner</b> .....romaine, field greens, turkey, genoa salami, fresh mozzarella, local tomatoes, hard-cooked egg, & kalamata olives, tossed with lemon vinaigrette	12
<b>Tuna Salad Salad</b> .....our special recipe served on field greens with chopped local tomatoes, kalamata olives & red onion, drizzled with lemon vinaigrette	10.5
<b>Courtney's Cobb</b> .....romaine topped with turkey, Tenderbelly bacon, avocado, Point Reyes blue cheese, hard-cooked egg, local tomato, & pepitas -served with house-made buttermilk ranch on the side	13
<b>The Soup</b> .....served with crostini (ask your server for today's selection)	7

## Specialties

<b>Green Chile Stew</b> .....spicy chiles, roasted pork shoulder, potatoes, & tomatillos, garnished with sour cream & cotija, served with warm corn tortillas	9
<b>Veggie Quesadilla</b> .....griddled red pepper & red onion with Oaxacan cheese, sour cream, house-made guacamole, & salsa on the side	9
<b>Cochinita Pibil Tacos</b> .....slow roasted pork topped w/ cotija, pickled onions, & cilantro served on two corn tortillas with a side of black beans	9 / 3.5 a la carte
<b>Shrimp Tacos</b> .....sautéed shrimp topped w/cabbage-pico slaw & chipotle aioli served on two corn tortillas with a side of black beans and chips and salsa	12 / 4.5 a la carte
<b>Mindy's Mac &amp; Cheese</b> .....baked to perfection, with loads of cheddar & mild green chiles	9

---

2337 N. 7<sup>th</sup> Street, Phoenix • 602-THE MAIN • [www.tmialehouse.com](http://www.tmialehouse.com)  
11am-11pm Mon.-Thurs, 11am-Midnight Fri. & Sat, 11am-9pm Sunday  
Happy Hour: Monday 11am-11pm, Tues. - Sun, 11am-6pm  
*Gift Certificates Available*





## Hot Sandwiches

Served with your choice of kettle chips & a kosher pickle or a side of field greens

<b>Coronado Coney</b> .....jumbo Schreiner's all-beef frank, topped with red onion & spicy house-made amber ale mustard on a toasted sourdough roll	8.5
<b>The Acapulco Cheesesteak</b> .....juicy roast beef, Oaxacan cheese, griddled red pepper & red onion, cilantro, & house-made chipotle mayo, on baguette	10.5
<b>Griddled Cheese</b> .....havarti, muenster, & cheddar, with local tomato, on sourdough	9
<b>BLT</b> .....Tenderbelly bacon, local tomato, sliced avocado, red onion, field greens, & house-made chipotle mayo, on sourdough	10.5
<b>The Veg</b> .....roasted seasonal veggies, with or without roasted garlic goat cheese on focaccia	9
<b>The Sheridan</b> .....house roasted turkey breast, genoa salami, cheddar, local tomato, field greens, spicy house-made amber ale mustard, & mayo on baguette	10.5
<b>RB &amp; C</b> .....juicy roast beef, topped with muenster & creamy horseradish sauce, on baguette	10.5
<b>The North Beach</b> .....prosciutto crudo, fresh mozzarella, local tomato, field greens & house-made pesto on focaccia	10.5
<b>Cash Money</b> ....house-made cashew butter, red pepper-cabernet jelly, & banana, on sourdough	8.5
<b>The Jive Turkey</b> .....house roasted turkey breast, jalapeno cream cheese, local tomato, & field greens, on baguette	10.5
<b>The Calvano</b> .....sopressata, aged provolone, chopped artichoke hearts, & house roasted red peppers, on focaccia	10.5
<b>Charli 2na</b> .....our special tuna salad, with havarti, local tomato, & red onion, on sourdough	10

## Dessert

<b>Ice Cream Alchemy</b> .....Sea Salt Caramel Ice Cream or Champagne Peach Sorbet	3.5 (per scoop)
<b>Beer Float</b> .....seasonal dark ale w/ a scoop of vanilla ice cream	7
<b>Triple Chocolate Brownie</b> ....served warm w/ a scoop of vanilla & a drizzle of chocolate syrup	7
<b>New York-Style Cheesecake</b> .....topped with wild Amarena cherries	7
<b>Xanadu coffee</b> .....Chiapas, Mexico	3

---

2337 N. 7<sup>th</sup> Street, Phoenix • 602-THE MAIN • [www.tmialehouse.com](http://www.tmialehouse.com)  
11am-11pm Mon.-Thurs, 11am-Midnight Fri. & Sat, 11am-9pm Sunday  
Happy Hour: Monday 11am-11pm, Tues. - Sun, 11am-6pm  
*Gift Certificates Available*

