



SMALLS & SUCH

TMH CHICKEN WINGS	10	TEMPURA CAULIFLOWER	10
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	
SPICE DUSTED CALAMARI	12	BEEF SHORT RIB ENCHILADAS	14
<i>Avocado Ranch, Sweet Corn "Elote" Salsa, Queso Blanco</i>		<i>Salsa Roja, Tillamook Cheddar, Avocado</i>	
HOUSEMADE SOFT PRETZEL	9	SUMMER TOMATO BISQUE	7
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>		<i>Arugula Pesto, Grape Tomato</i>	

ON THE SIDE

ELOTE STYLE CORN OFF THE COB	5	ASPARAGUS GREMOLATA	7
<i>Queso Blanco, Lime Crema, Cilantro (v) (gf)</i>		<i>Parsley, Capers, Lemon, Olive Oil (v) (gf)</i>	
MASHED POTATOES	4	WILD MUSHROOM GRATIN	10
<i>(v) (gf)</i>		<i>Madeira, Garlic, Bread Crumb, Herbs (v)</i>	
HOUSE CUT FRENCH FRIES	5	THE BEST RICE EVER™	4
<i>(v) (gf)</i>			

GREENS ETC.

TMH SALAD	7 / 12	TYPICAL	7 / 12
<i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i>		<i>Classic Vinaigrette, Black Bella Olives, "Ketcumbers," Fresh Peas, Shaved Parmesan (v)</i>	
HIPPIE TACO	7 / 12	ADD PROTEIN:	
<i>Avocado Ranch, Quinoa, Pinto Beans, Crisp Tortilla, Grilled Sweet Corn, Queso Blanco, Pico de Gallo (v) (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	

301 MAIN STREET, ROCHESTER, MICHIGAN

PHONE: 248.759.4825



T-TH 4-10PM, FRI 4-11PM, SAT 10AM-11PM, SUN 9AM-4PM

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MAIN

PORK TENDERLOIN UDON	27	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Wild Leek Kimchi, Honey-Hoisin Glaze, Cashew, Caramelized Trumpet Royal Mushroom</i>		<i>Warm Heirloom Potato Confit Salad, Shallot, Spinach, Smoked Bacon (gf)</i>	
GULF SHRIMP “MAISON”	28	LIGHTLY SMOKED CHICKEN BREAST	25
<i>Braised Fennel, Oven Dried Campari Tomato, Arugula Pesto, The Best Rice Ever™</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	
LAMB MEATBALLS	28	HOUSEMADE POTATO GNOCCHI	26
<i>Gyro Seasoning, Gremolata Whipped Potato, Olive, Cucumber, Greek Yogurt</i>		<i>Sherry Shallot, Garlic, Shiitake Mushroom, Asparagus, Fresh Herb Crumb (v)</i>	
SEA SCALLOPS	29	PAN-FRIED ZUCCHINI CUTLETS	25
<i>Market Vegetable Fricassée, Carrot Chips (gf)</i>		<i>Charred Tomato Compote, Fresh Mozzarella, Baby Arugula (v)</i>	

BEVERAGES

FRESH LEMONADE	3.5	ARNOLD PALMER	3.5
FAYGO ROOT BEER	3	TOPO CHICO MINERAL WATER	3
FEVER TREE GINGER BEER	3.5	CRAZY FRESH COFFEE	3.5
ICED TEA	3.5	ILLY ESPRESSO / CAPPUCCINO	4 / 5
SODA	3	MIGHTY LEAF TEA	3.5
<i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>			

★ Proudly sourcing local products from ★

WERP FARM BUCKLEY, MI	GIVE THANKS BAKERY ROCHESTER, MI
OLIVE VINEGAR ROCHESTER, MI	GOLDEN WHEAT BAKERY DETROIT, MI
MILLER AMISH COUNTRY POULTRY ORLAND, IN	WHEATGRASS STERLING HEIGHTS, MI
SUNRISE POULTRY HOMER, MI	FAIRWAY PACKING DETROIT, MI
LEONARDO'S PRODUCE DETROIT, MI	CRAZY FRESH COFFEE ROYAL OAK, MI

Our ingredients are sustainable and humanely raised

Several of our items are vegetarian (v) or gluten-free (gf). Please ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SHAKEN BALANCED - CRISP - REFRESHING

WHY SO SERIOUS?	14
<i>Gin, Green Chartreuse, Celery Juice, Lime, Honey, Orange Bitters</i>	
EN FUEGO	13
<i>Reposado Tequila, Habanero Peach Liqueur, Lemon, Agave, Peychaud's, Tajín Rim</i>	
SUNSHINE DAYDREAM	12
<i>Strawberry-Basil Infused Pineapple Rum, Oloroso Sherry, Lime, Cinnamon, Raw Cane Sugar, Angostura</i>	
BEE LOGICAL	13
<i>Bourbon, Aperol, Dry Curaçao, Lemon, Honey, Peychaud's</i>	

STIRRED SMOOTH - SOPHISTICATED - SPIRIT FORWARD

THE PROPER MARTINI	13
<i>Navy Strength Gin, Dry Vermouth, Dolin Blanc, Orange Bitters</i>	
DANCING THROUGH LIFE	13
<i>Cachaça, Sherry, Sweet Vermouth, Cinnamon, Raw Cane Sugar, Walnut & Chocolate Bitters, Scotch Rinse</i>	
OF COURSE...	13
<i>Lavender Infused Bourbon, Apricot Liqueur, Raw Cane Sugar, Tiki Bitters, Fernet Rinse</i>	
WELCOME BACK	12
<i>Apple Brandy, Pamplemousse Liqueur, Cynar, Angostura</i>	

TMH CLASSICS

GRAPEFRUIT FIZZ	12
CUCUMBER GIMLET	12
DON DRAPER	12

MODERN CLASSICS

MARGARITA	NEGRONI
LAST WORD	OLD FASHIONED
FRENCH 75	MANHATTAN
PAPER PLANE	SIDECAR

Ask Your Server About Our Current Craft Beers On Draft

MOCKTAILS

LAVENDER LEMONADE	5
<i>Lavender, Lemon, Water</i>	
CUCUMBER LIMEADE	5
<i>Cucumber, Lime, Honey, Soda</i>	
COFFEE SODA	5
<i>Cold Brew, Cinnamon, Soda</i>	

CANS & MORE

BREW DETROIT CERVEZA DELRAY	5
STELLA ARTOIS	5
BELL'S TWO HEARTED	5
GRIFFIN CLAW EL ROJO	6
GUINNESS	6
BLAKE'S EL CHAVO	5
SCHRAMM'S THE STATEMENT	4
SCHRAMM'S GINGER MEAD	4



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SPARKLING

gls / bkr / btl

MAWBY "SEX" NV ON TAP MI	8/18/ -
MAWBY "GREEN" NV MI	8/18/32
MILLENIO PROSECCO DOC EXTRA DRY NV ITALY	9/20/36
BILLECART-SALMON BRUT NV CHAMPAGNE 375 ML	38

WHITE

NIK WEIS "URBAN" RIESLING 2018 GERMANY	8/18/32
DIPINTI PINOT GRIGIO 2018 ITALY	8/18/32
DISTRICT 7 CHARDONNAY 2017 MONTEREY	8/18/32
THE BETTER HALF SAUVIGNON BLANC 2019 MARLBOROUGH	9/20/36
HOGWASH ROSÉ 2018 OAKVILLE	10/23/40
BLACKBIRD "DISSONANCE" WHITE BLEND 2017 NAPA	40
PURSUED BY BEAR "BLUSHING BEAR" ROSÉ 2018 COLUMBIA VALLEY	50
FRANK FAMILY CHARDONNAY 2017 CARNEROS	13/29/50
THE PRISONER "BLINDFOLD" WHITE BLEND 2017 NAPA	50

RED

CHATEAU BIANCA PINOT NOIR 2016 WILLAMETTE	10/23/40
SOLOCONTIGO "PRIMERA AMANTE" MALBEC 2016 MENDOZA	9/20/36
ALLSTON CABERNET SAUVIGNON 2017 PASO ROBLES	9/20/36
OMEN PINOT NOIR 2018 OREGON	38
MUGA TEMPRANILLO RESERVA 2014 RIOJA	40
NEIRANO "LE CROCI" BARBERA D'ASTI 2017 ITALY	11/25/44
FORCHINI ESTATE GROWN CABERNET SAUVIGNON 2016 DRY CREEK	48
WORTHY "SOPHIA'S CUVÉE" CABERNET BLEND 2014 NAPA	50
CELANI "ROBUSTO" PROPRIETARY RED 2018 NAPA	15/32/52
METTLER ESTATE GROWN CABERNET SAUVIGNON 2017 LODI	13/29/52
BIG TABLE FARM "PIGS" PINOT NOIR 2018 WILLAMETTE	70
BERINGER "QUANTUM" CABERNET BLEND 2015 NAPA	75
ORIN SWIFT "MACHETE" RED BLEND 2016 ST. HELENA	75
WAUGH CELLARS CABERNET SAUVIGNON 2016 NAPA	85
TRENTADUE "LA STORIA" CABERNET SAUVIGNON 2017 ALEXANDER VALLEY	16/34/60
SIGNORELLO ESTATE GROWN CABERNET SAUVIGNON 2014 NAPA	125

HALF BOTTLES

KIM CRAWFORD SAUVIGNON BLANC 2018 MARLBOROUGH	20
PRIDE MOUNTAIN CHARDONNAY 2016 NAPA	26
HESS "ALLOMI" CABERNET SAUVIGNON 2017 NAPA	28
GRGICH HILLS ESTATE GROWN CABERNET SAUVIGNON 2014 NAPA	45



DESSERT

WARM CHOCOLATE CHIP COOKIE	7
<i>Malted Vanilla Bean Ice Cream</i>	
WOOD ROASTED "S'MORES" BROWNIE	7
<i>Housemade Marshmallow</i>	
LEMON MERINGUE TART	8
<i>Blueberry Sauce, Fresh Berries</i>	
HOUSEMADE ICE CREAM	3/8

★ ★ ★ AFTER DINNER DRINKS ★ ★ ★

CAPPUCCINO 5

ILLY ESPRESSO 4

CRAZY FRESH COFFEE 3.5

MIGHTY LEAF TEA 3.5

GRAHAM'S 10 YR TAWNY PORT 13