

# M I L E S L A B

## BURGER BAR

**HOURS:**  
Monday - Saturday  
11 a.m. to 11 p.m.

3763 EAST JACKSON BLVD.  
ELKHART IN  
Phone: 574-294-6000 • Fax: 574-522-1138

follow us  
online



We combined a dream to have our own restaurant with our Miles family heritage to create Miles Lab Burger Bar | aka The Lab. Our family heritage begins with Great-Great Grandfather, Dr. Franklin Miles, who founded Miles Medical Co. in 1884 with headquarters located in Elkhart. We are thankful to honor our predecessors, The Bulldog and Joe & Eddies, as a neighborhood, family favorite since the 1920's. Our dream began when we purchased The Lab in November 2010. We made a few changes with the layout and re-designed the interior to add a modern flair. We honor our Miles family heritage and the thousands Miles Laboratories employees using photos and memorabilia. We invite your family to join ours in the dining room or at the bar. We offer a full selection of liquor, wine...and our 18 draft beers on tap. Enjoy our delicious burgers, hand-cut steaks, wonderful seafood and our tempting house-made desserts.

*Mike & Christy Miles Proprietors*

### SHARING PLATES

#### "Ch-achos"

Our twist on the traditional pub favorite. House fried crispy potato chips topped with southwest seasoned slow cooked pulled chicken, our delicious fresh black bean salsa, grilled jalapeños and our green chile cheese sauce 10.99  
Add Roasted Garlic Avocado Dressing 1.49

#### Chuck's Cheese Fries

Our delicious fries, topped with loads of melted cheddar and crispy bacon bits 8.49

#### "Kicked up" Cheese Fries

Melted mozzarella, grilled jalapeño slices, crispy bacon and Cajun seasoning 9.99

#### Ghost Pepper Chucks

Melted Ghost Pepper cheese, bacon bits and a side of our house-made habanero sauce 9.99

#### Fried Mozzarella

Hand-battered whole-milk cheese served with house made red sauce 8.99

#### Ahi Poke

"Pok-Keh" is chopped Hawaiian tuna with soy-sesame dressing, sweet onions and seaweed salad. We garnish with sliced radish, cilantro leaves, & fresh crispy tortillas for some crunch 12.99

#### Jumbo Pretzel & Beer Cheese 9.99

#### Pulled Chicken Quesadilla

Grilled cheddar wrap with Queso Fresco and our house made pulled chicken. Served with a trio of sauces: Fresh Salsa, Roasted Garlic Avocado, and our Green Chile Queso Sauce 10.99

#### Wings!

#### 1 lb. of chicken wings

Served with celery and bleu cheese or ranch 10.99  
Additional sauce .59  
•Buffalo • Thai Chili • BBQ • Fiery Habanero •  
Parmesan Garlic • Bulldog Hot BBQ •  
Garlic Teriyaki Ambrosia • Asian Ginger

#### Tacos At The Lab

3 tacos in warm soft flour shells (corn on request) with crispy red and green cabbage garnished with fresh sliced jalapeño, radish, cilantro leaves

**Grilled Asparagus & Cremini Mushrooms** Grilled mushrooms and spears lightly tossed with balsamic vinegar with our house-made Roasted Garlic Avocado Dressing and a side of fresh salsa 10.99

**Grilled Shrimp** Citrus seasoned shrimp with our house-made Asian ginger sauce & queso fresco 12.99

**Pulled Chicken** House-seasoned slow-roasted pulled chicken with queso fresco and fresh salsa 9.99

**Steak Verde** Seasoned steak tips with our zesty verde sauce topped with crumbled queso fresco 14.99

**Ancho-Lime Basa** Cast-iron grilled flakey white fillets in fresh lime and ancho seasoning. Served with our Roasted Garlic Avocado Dressing and fresh mild salsa 9.99



### HAND PATTIED BURGERS

We serve them with freshly sliced tomato, leaf lettuce, and a pickle spear - sliced onion on request.

Rest assured that your selection is freshly prepared from the best ingredients.

We serve our Burgers on delicious grilled Ciabatta roll unless noted.

Feel free to request a Kaiser roll or a bed of fresh greens.

Substitute a pretzel roll, spinach flat wrap or multi-grain bun for .79

We will gladly substitute a turkey burger or black bean patty in our Signature Burgers for you.

#### The Kahuna

Always freshly hand-pattied USDA Prime ground beef. Our Signature Burger 7.99

#### The Turkey

Delicious turkey burger served lightly seasoned or Ambrosia style 7.99

#### Black Bean Burger 6.99

#### Toppings:

Bacon, Green Olives, Grilled Jalapeños, Caramelized Onions or Mushrooms, Farm-Fresh Fried Egg and Crunchy Peanut Butter .99

Balsamic Bacon Jam, Avocado Pulp, Pesto 1.49

Swiss, Mozzarella, Pepper Jack, Bleu, American, Cheddar 1.19

Ghost Pepper Cheese 1.49

#### Beer-Cheese Burger

Kahuna topped with our delicious beer-cheese served on a grilled pretzel roll 8.99

#### Popper Burger

Kahuna topped with jalapeño-bacon cream cheese, melted cheddar cheese, & crispy fried jalapeños. Wrapped in a warm cheddar tortilla 9.99

#### Grilled Cheese & Burger

Kahuna between two delicious grilled cheese sandwiches 9.99

#### Black Jack Burger

Kahuna topped with crispy onion rings, pepper jack cheese, grilled jalapeño and Cajun mayo 9.99

#### The Melt...

Kahuna topped with sautéed mushrooms and onions on sliced brioche bread with Swiss and cheddar 9.99

### EXTRAS

Sweet Potato Fries 2.99

Crispy Tot Coins 2.49

Fries 1.99

Fresh Fried Chips 2.49

Roasted Garlic Potato Cakes 2.99

House-Made Onion Rings 2.99

Grilled Asparagus 3.99

Roasted Brussels Sprouts 2.99

Fresh Fruit Salad 2.99

#### California Black Bean Burger

Topped with melted cheddar cheese, avocado pulp, and chipotle mayo on a toasted multi-grain roll 8.99

#### Barmen's Special

Grilled turkey burger with fresh grilled jalapeños, fried egg and melted American cheese 9.49

#### Bacon 3-Way

Kahuna pressed onto bacon crumbles and seared, topped with bacon strips, melted American cheese and balsamic bacon jam. Served on our buttered and grilled Kaiser roll 9.99

#### All American Cheeseburger

Twin patties with double American cheese, shredded lettuce, tomato, sliced onions and pickles on our buttered grilled kaiser bun 9.99

**Temperatures:** Rare: Cool Red Center | Med Rare: Red Center | Medium: Pink Center  
Med Well: Slight Pink | Well: Done Throughout

# S E A F O O D

## Crispy Fish Platter

Premium Basa fillets crispy beer battered, served with our house fries, fresh cole slaw and house-made tartar sauce 9.99

## Grilled Shrimp

Our delicious grilled shrimp served with zesty sweet ginger sauce, grilled asparagus, and house-made garlic potato cakes 14.99

## SIDES

Sweet Potato Fries  
Crispy Tot Coins  
Fries  
Potato Chips Made to Order

Roasted Garlic Potato Cakes  
House-Made Onion Rings  
Grilled Asparagus add 1.00  
Roasted Brussels Sprouts  
Fresh Fruit Salad

## STEAKS

*We take great pride in our steaks. We serve naturally raised Angus beef from family owned, U.S. ranches with incredible tenderness and flavor. Our Certified Humane Natural Beef is hormone free, raised without antibiotics and source-verified. It is aged no less than 21 days and hand cut in-house.*

### 28-30 oz. Bone-in Ribeye

We leave the bone in on this thick cut heavily marbled ribeye for maximum flavor.

### 19-20 oz NY Strip

The classic steak lover's steak with full flavor and tenderness.

### 9-10 oz Filet Mignon

The most tender cut, grilled to perfection.

### Steak Sandwich

12 oz. hand-cut USDA Choice Ribeye. Served open-faced with your choice of side dish 19.99

## SANDWICHES

### Pork Tenderloin

A house favorite! Fried or grilled medallion of pork 7.99

### Turkey Wrap

Oven roasted turkey breast sliced thin with our house made fat-free honey mustard, dried cranberries and our gourmet lettuce blend 7.99

### Crispy Fish Sandwich

Lightly hand-battered Basa fillet fried crispy, served on our butter grilled hoagie roll with house-made tartar sauce, lettuce and tomato 7.99

### Club 2.0

We have updated our classic club sandwich. Hand-pattied ground chicken with bacon bits and seasonings. Grilled to order with bacon strips and melted cheddar on our toasted pretzel roll with lettuce, tomato and roasted garlic mayo 7.99

### Grilled Cheese 4.99

Add Fresh Tomato, Fried Egg or Bacon .99

Add Avocado Pulp 1.49

Add Ham or Turkey 2.49

### 3 Pepper Pork

Crispy tenderloin topped with fresh jalapeño melted ghost pepper cheese and a side of our habenero sauce served on grilled ciabatta 8.99



## D E S S E R T S

Please ask your server for today's house made choices.

## S O U P & S A L A D

### Pesto Chicken

Pesto grilled chicken on a bed of house greens with grape tomatoes, cucumbers, sliced red onions, avocado pulp, crumbled queso fresco and grilled lemon 12.99

### Traditional Favorite Ham & Bean Soup or Chef Specialty

2.99/Cup 5.99/Bowl

### Berry Bleu

Mixed greens tossed in raspberry vinaigrette. Topped with fresh strawberries, candied almonds and crumbled bleu cheese 9.99

### Chopped Italian

Our delicious blend of vegetables, meats and cheeses, tossed with mixed greens and balsamic vinaigrette 9.99

### Steakhouse Salad

Grilled steak tips on a bed of mixed greens topped with banana pepper rings, grape tomatoes, bleu cheese crumbles, crispy onion strings and our balsamic dressing 14.99

### Afternoon Chef

Mixed greens topped with sliced ham and turkey, hard-boiled egg, tomato, cucumber and sliced cheese 9.99

### Cobb Salad

Add crispy bacon, bleu cheese crumbles, and roasted avocado garlic dressing to an Afternoon Chef Salad 12.99

### Soup Wrap Combo

Turn our berry bleu or chopped Italian salad into a wrap and serve it with a cup of soup 8.99

### ADD TO ANY SALAD

- Grilled Chicken 2.99
- Grilled Shrimp 4.99
- Seared Steak Tips 7.99
- Balsamic Glazed Creminis & Asparagus 4.99

### House Made Dressings:

- Balsamic Vinaigrette
- Bleu Cheese
- Ranch
- French
- Fat-Free Honey Mustard
- Raspberry Vinaigrette
- Roasted Garlic Avocado

\*\*\*Nut Allergy Warning.

The Berry Bleu Salad has almonds\*\*\*

In order to accommodate you, please inform us of your diet/allergy needs. We are happy to make the necessary adjustments for your needs.

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.