

MINESHAFT BAR & GRILL

970 .382.7860
Monday-Sunday
11 am - 8 pm

Dine In &
Take Out

We have all your favorite
Wine, Beer & Spirits
available for take out

Starters

- Pork Belly Burnt Ends** (GF) 13
slow smoked crispy BBQ glazed pork belly, creamy slaw, house pimento cheese, toasted white bread
- Mineshaft Signature Brussels & Shishitos** (GF) 12.5
Parmesan & truffle seasoned crispy Brussel sprout chips Served with sweet soy glazed shishito peppers
- Crispy Smoked Chicken Wings** (GF) or **1lb Breaded Tenders** 14.5
Buffalo Sauce / Honey Sriracha / Asian Sesame BBQ Sauce / or Miners Style (house dry seasoning) served with carrots, celery, blue cheese dressing or ranch
- Red Chile Chicken Posole** (GF) (HC) 9
served with red cabbage, lime & cilantro
- Seared Ahi** (GF) (HC) 17
Asian slaw, seaweed salad, wasabi, ginger, dynamite & tamari
- Soft Pretzel Bites** 8
soft pretzel bites served with house mustard & cheese sauce
- Crispy Coconut Shrimp** 14.5
dynamite sauce & Asian slaw

Burgers & Sandwiches

All Burgers and Sandwiches Served with Your Choice of:
Side Salad or Beer Battered Fries
(add \$1.00 for Sweet Potato Fries or Soup du Jour)

- *Signature Mineshaft Burger or (Portobello Burger)** (GF) (HC)
*single 12/ *double 15 / *triple 18
1/4 lb. Angus beef patty, griddled & served on a toasted brioche roll with American, confit onions, house sauce, iceberg lettuce, tomato, onion, sliced pickles
- Crispy Cod Sandwich** 14
French roll, crispy beer battered cod, creamy slaw, spring greens, tomato, dill pickle, lemon caper remoulade
- Pesto Caprese Focaccia** (GF) (HC) 12
toasted house focaccia, pesto spread, fresh mozzarella, pickled red onion, basil, tomato, balsamic reduction
- Southern Pimento Turkey Wrap** (GF) 13
flour tortilla, pimento cheese, sliced turkey, bacon, avocado, spring greens, tomato, sweet & spicy pickle, onion
- Italian Grinder** (GF) 16
toasted French roll, salami, capicola, ham, provolone, iceberg lettuce, Italian dressing, roasted garlic aioli, tomato, Mama Lills sweet hot peppers, thin sliced red onion
- Gold Vein Blackened Chicken Sandwich** (GF) (HC) 13
brioche bun, roasted garlic mayo, crispy onions, pepper jack, orange marmalade, lettuce, tomato, onion, pickle
- Philly Cheesesteak** (GF) 14
French roll, thin sliced sautéed beef, peppers, onions, American cheese, provolone cheese, cheese sauce
- Candied Bacon B.L.T.A** (GF) 13.5
toasted white bread, candied bacon, spring greens, tomato, avocado, maple aioli
- Lobster Seafood Salad Roll** (GF) 15
toasted French roll, lobster & seafood salad, spring greens
- Taco of the Week** (HC) 9
please ask your server about the taco of the week served on flour tortilla with soup or side salad
- Pastas (available after 4pm)**
All pastas served with Parmesan & house Focaccia bread
Add to any pasta Seared Ahi 9 / Chicken Breast 6 / Salmon 10
- Summer Beef Pasta** (GF) (HC) 24.5
beef tenderloin, mushrooms, asparagus, tomatoes, onion, green chili, cilantro cumin butter & lime sauce, penne
- Pasta Bolognese** (GF) (HC) 18
classic Bolognese style meat sauce, rigatoni pasta
- Blackened Chicken Alfredo** (GF) 16.5
blackened chicken breast, fettuccine, alfredo, diced tomato
- Pasta Primavera** (GF) (HC) 14.5
assorted sauteed vegetables, garlic, white wine & butter sauce, fettuccine pasta
- Bacon & Green Chili Mac n Cheese** (GF) 15
served on penne pasta

Salads

- Add to any salad Seared Ahi 9 / Chicken Breast 6 / Salmon 10
- Curry Chicken Salad (with walnuts) or Tuna Salad** (GF) (HC) 12
served over spring greens dressed with red wine vinaigrette & parmesan or served as a sandwich on focaccia, lettuce, tomato, onion & pickle for \$3 with choice of side
- Mineshaft House Salad** (GF) (HC) 9.5
spring greens, crispy onions, cherry tomatoes, pickled red onions, mandarin oranges, scallions, Parmesan, red wine vinaigrette
- Chopped Romaine Caesar** (GF) 9
chopped romaine lettuce, roasted garlic croutons, Parmesan, tossed with creamy house Caesar dressing
- Mediterranean Salad** (GF) (HC) 11.5
spring greens, romaine, kalamata olives, artichoke hearts, feta cheese, cucumber, pickled red onion, red bell peppers, tomatoes pepperoncini, balsamic vinaigrette
- Caprese Salad** (GF) (HC) 9.5
fresh mozzarella, tomatoes, spring greens, basil, flake salt, pesto balsamic gastrique, red wine vinaigrette, pickled red onion

Pizzas

- 12" & 16" Signature Pies**
- Mediterranean** 21/26
San Marzano tomato sauce, house cheese blend, kalamata olives, artichoke hearts, red onion, pepperoncini, diced tomatoes, feta cheese, balsamic gastrique
- Meat Lovers** 25/30
San Marzano tomato sauce, house cheese blend, ham, sausage, bacon, blackened chicken, pepperoni, Philly roast beef
- BBQ Blackened Chicken** 21/26
BBQ & San Marzano tomato sauce blend, house cheese blend, blackened chicken, bacon, diced tomatoes, blue cheese crumbles
- (GF) X Substitute cauliflower crust for any 12" pie Add \$3
- Build your own Pies**
12" Sauce & Cheese \$15.5 / 16" Sauce & Cheese \$18.5
- Add on Toppings: \$2.00 ea**
extra cheese, mushrooms, bell peppers, onion, tomato, pepperoncinis, artichoke hearts, blue cheese, cheese sauce, green chili, feta cheese, pickled red onion, pickled jalapenos, pepperoni, blackened chicken, Philly beef, ham, sausage, ground beef, gyro meat

Entrees (available after 4pm)

- Chicken Fried Steak** 26.5
crispy pounded & breaded 6oz beef tenderloin, roasted garlic mashed potatoes, sautéed seasonal vegetables, country style sausage gravy
- Fish & Chips** 18
8oz crispy beer battered Icelandic cod strips, beer battered fries, creamy coleslaw, fresh lemon wedges, lemon caper remoulade
- Slow Braised Pork Shank** (GF) 24.5
roasted garlic mashed potatoes, seasonal vegetables, red chili brassage, blue crumbles
- Ginger Lime Salmon** (GF) (HC) 27
seared organic salmon fillet, honey ginger & lime glaze, pickled ginger, rice pilaf, broccolini
- Chimmichurry NY Steak & Frites** (GF) 28.5
10oz NY, truffle fries, chimmichurry sauce, side salad
- Homestyle Meatloaf** (GF) 18
roasted garlic mashed potatoes, broccolini, brown gravy, crispy onions

(GF) Gluten Free (GF) Gluten Free Upon Request (HC) Healthy Choice
* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness
An automatic service charge of 20% is included on all tickets
extra sauces & dressings will be \$1.00 per order
a charge of \$2.50 will be added to all split plates