

MINESHAFT BAR & GRILL

970.382.7860
Monday-Sunday

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

Starters

- Fall Sweet Corn & Peach Gazpacho** (GF) (V) 8
Palisade Colorado peach & sweet corn gazpacho, Mexican crema avocado, cilantro & lime puree
- Mineshaft Signature Blue Lake Brussels & Shishito's** (V) 12
parmesan & truffle seasoned crispy Brussels sprout chips served with sweet soy glazed shishito peppers
- Crispy Smoked Chicken Wings** (GF) or **Breaded Tenders 1lb** 13.5
Buffalo Sauce / Honey Sriracha / Asian Sesame
Sweet Baby Rays BBQ Sauce / or Miners Style (house dry seasoning)
served with carrots, celery, blue cheese dressing or ranch dressing
- Malaysian Sweet Chile & Garlic Shrimp** (GF) (V) 15.5
5 shrimp, lemongrass, ginger, sweet chile, garlic, lime, Thai sauce
- Smoked Salmon Bruschetta** (V) (V) 14
grilled baguette, lemon herb & dill cream cheese, crispy capers, red onion, smoked salmon, cilantro lime crema
- House Smoked Pork Belly Burned Ends** (V) 12.5
slow smoked pork belly, BBQ glaze, pimento cheese dip, toasted white bread, creamy slaw

Burgers & Sandwiches

All Burgers and Sandwiches Served with Your Choice of:
House French Fries, Side Salad, Beer Battered Fries
or (Sweet Potato Fries, Fruit or Soup du Jour Add 1.50)

- Signature Mineshaft Burger** (V) (V)
*single 12/ *double 15 / *triple 18
1/4 lb. 100% brisket burger, griddled and served on a toasted brioche butter roll with melted American cheese, confit onions, house sauce, iceberg lettuce, tomato, onion, pickle
- Seared Ahi Tuna Sandwich** (V) (V) 15
sesame crusted Ahi tuna, focaccia bread, Asian slaw, avocado, crispy bean thread noodles, orange marmalade, wasabi mayo
- Miners Dog (classic)** (V) 12
1/4 lb Hebrew National Kosher grilled hot dog, toasted French roll
- Southwestern Turkey & Avocado Sandwich** (V) (V) 12.5
turkey, avocado, red onion, tomato, pickled jalapeno, arugula, green chiles, pepper jack cheese, lime & cilantro crema
- Silverton Italian Grinder** (V) 16
toasted French roll, salami, capicola, ham, provolone, iceberg, lettuce, Italian dressing, roasted garlic aioli, tomato, sweet & hot peppers, thin sliced red onion
- Gold Vein Chicken Sandwich** (V) 13
brioche bun, roasted garlic mayo, blackened chicken breast, crispy onions, lettuce, tomato, onion, pickle, orange marmalade
- Pork Belly & Turkey Shawarma Sandwich** (V) 13
slow roasted pork belly & marinated turkey thigh meat, toasted petite rosemary & onion pita breads, red onion, tomato, lettuce turmeric & mint yogurt sauce, paprika spread
- Mancos Philly Cheesesteak** (V) 14.5
thin sliced roast beef, peppers, onions, traditional cheese whiz sauce, American cheese, provolone cheese, toasted French roll
- Italian Hot Beef Sandwich** (V) (V) 15.5
roast beef in au jus, sweet hot peppers, giardiniera, toasted baguette, beef au jus
- Grilled Portobello Burger** (V) (V) 10.5
grilled portobello mushroom, red bell peppers, herb cream cheese & fresh cucumbers
(Add Smoked Salmon 6.5)

Pastas

All pastas served with parmesan & house focaccia bread

- Pasta Bolognese** (V) 14
classic Bolognese style meat sauce, fettuccine pasta
- Blackened Chicken Alfredo** (V) 13.5
blackened chicken breast, fettuccine pasta, creamy alfredo sauce, diced tomatoes
- Penne & Cheese** (V) 10.5
penne pasta, classic 5 cheese cream sauce
- Vegetable Pasta Primavera** (V) (V) 13
seasonal assorted vegetables, garlic, white wine & butter sauce
(Add 5 Sautéed Jumbo Shrimp 12.5)

Salads

- Add to any Salad** (V) (V)
- Grilled Chicken Breast 6 / Grilled Flat Iron (5oz) 9.5**
Sesame Crusted Ahi Tuna 11 / 5 Sautéed Shrimp 12.5
- Mineshaft House Salad** (V) (V) 9
spring greens, crispy onions, cherry tomatoes, pickled red onions, mandarin oranges, parmesan, red wine vinaigrette
- Chopped Romaine Caesar** (V) 8.5
romaine lettuce, roasted garlic croutons, parmesan, Caesar dressing
- Mediterranean Salad** (GF) (V) 11
spring greens, romaine, kalamata olives, artichoke hearts, feta, cucumber, pickled red onion, bell pepper, dried cranberries, tomatoes, pepperoncini, balsamic vinaigrette
- Glacier Spicy Thai Beef Salad** (GF) (V) 16.5
spring greens, arugula, carrot ribbons, radish, cucumber, tomatoes, mint, yellow onion, shallots, peanuts, grilled flat iron steak, Thai dressing
- Caprese Salad** (GF) (V) 9.5
heirloom tomatoes, mozzarella slices, balsamic gastrique, arugula, crispy capers, light lemon vinaigrette, basil
- House Classic Chicken Salad or** (GF) 12.5
Mediterranean Tuna Salad & Greens (GF) 12.5
house chicken salad with grapes & walnuts or Mediterranean tuna salad with kalamata olives and artichoke hearts served over spring greens, red wine vinaigrette
- Panzanella Salad** (GF) (V) 10.5
heirloom tomatoes, mozzarella, grilled bread croutons, mama lil's peppers, crispy capers, cucumbers, mixed greens, red wine vinaigrette

Pizzas

12" & 16" Signature Pies

- Mediterranean** 18/23
red sauce, house cheese blend, kalamata olives, artichoke hearts, red onion, pepperoncini, tomatoes, feta, balsamic gastrique, fresh basil
- Meat Lovers** 23/28
red sauce, house cheese blend, ham, sausage, bacon, blackened chicken, pepperoni, Philly roast beef
- BBQ Blackened Chicken** 19/24
BBQ & red sauce blend, house cheese blend, blackened chicken, bacon, tomatoes, blue cheese crumbles

X Substitute Cauliflower crust for any 12" pie Add \$3 (GF)
X Substitute White Sauce on any pie \$2 (GF)

Build your own Pies

12" Sauce & Cheese \$13 / 16" Sauce & Cheese \$16.5

Add on Toppings: \$1.75ea

extra cheese, mushrooms, bell peppers, onion, tomato, pepperoncini, fresh basil, artichoke hearts, fresh arugula, blue cheese, cheese sauce, feta, pickled red onion, pepperoni, blackened chicken, Philly roast beef, ham, sausage

Entrees

- Fish & Chips** 17.5
8oz crispy beer battered Icelandic cod strips, beer battered fries, creamy coleslaw, fresh lemon wedges, lemon caper remoulade
- Grilled 10oz Beef Ribeye** (V) 33.5
green peppercorn, rosemary & parmesan polenta cake, sauteed spring vegetables, shoestring onions, compound butter
- Mineshaft Boil (per 2ppl, no single orders)** (V) 56.5
classic boil with 1/2 lb jumbo peeled shrimp, 1/2 lb andouille sausage, 1/2 lb whole crawfish, 1 lb Yukon Gold potatoes, 1 ear (6 rounds) sweet corn, lemon, focaccia bread, butter sauce, Seattle Fish Co. cocktail sauce
Add 1/2 lb Dungeness Crab...14 Add Dijon Worcestershire Aioli...3.5

(GF) Gluten Free (V) Gluten Free Upon Request (V) Healthy Choice

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for food borne illness

An automatic service charge of 20% is included on all tickets

Extra sauces & dressings will be \$1 per order

WINE, BEER, SPECIALTY COCKTAILS & HAPPY HOUR

Wine

White Wine:

Seaglass, Pinot Grigio, California	8/30
Prophecy, Pinot Gris, Italy	8/30
Stella Rosa, Moscato, Italy (split)	9
Ava Grace, Rose, California	9/34
Ferrari Carano, Fume Blanc, California	9/34
Charles Smith, "Eve," Chardonnay, Washington	9/34
Le Monde, Pinot Grigio, Friuli	10/38
Kim Crawford, Sauvignon Blanc	10/38
Sonoma Cutrer, Chardonnay, California	11.5/46

Red Wine:

Oyster Bay, Merlot, New Zealand	7/28
Flat Top, Red Blend, California	8/30
Love, Pinot Noir, California	9/34
Juggernaut, Cabernet Sauvignon, Columbia Valley	11/42
Tenet, Syrah, Columbia Valley.	10/38
Charles Smith "Chateau Smith" Cabernet, Washington	11/42
Averæn, Pinot Noir, Willamette Valley	12.5/48
Susana Balbo, Malbec, Argentina	13/48
Sutcliffe Cinsaut, Colorado	15/58
Sutcliffe Merlot, Colorado	15/58

House Wine:

Proverb, California	6
Pinot Grigio,	
Chardonnay,	
Cabernet Sauvignon,	
Pinot Noir	

Bubbles:

Lunetta, Prosecco, (split) Italy	9
Segura Viudas, Brut Cava, Spain (bottle)	24
Corte Alla Flora, Prosecco, Italy	42

Beer:

Draft Beers	4.5
Ask the bartender for our seasonal selection	
Bottled Beers	4.5
Budweiser, Bud Light, Michelob Ultra, Angry Orchard	
Coors, Coors Light, Miller Lite, Dos Equis	
Bottled Beers	5
Fat Tire, Blue Moon, Sierra Nevada Pale Ale, Becks NA,	
Corona Premiere & Corona Familiar, Modelo, Ska Products	
Whiteclaw	5
Guinness	5

Specialty Margaritas:

Mineshaft Margarita	11
Casamigos Silver, Cointreau, Lime, Agave,	
Jalapeno Margarita	10
Infused Jalapeno Tequila, Cointreau, Lime, Agave	
Fireberry Margarita	9
Herradura Silver Tequila, Grand Marnier, Lemon, Lime,	
Fireberry Simple Syrup, PassionFruit Puree	

Specialty Cocktails:

Colorado Honey Old Fashioned	10
Honeyville Whiskey, Honey, Brown Sugar,	
Angostura Bitters, Lemon Twist	
Black Manhattan	12
Bulliet Rye, Averna, Luxardo, Angostura Bitters,	
Orange Bitters	
Strawberry Mojito	10
Bacardi, Simple Syrup, Soda, Muddled Lime	
and Strawberry	
Flatliner	10
Durango Joe's Coffee Liqueur, Kahlua, Baily's	

Happy Hour:

Every Day from 4:00pm - 6:00pm	
Draft Beer	3.5
Ask the Bartender for our seasonal selection	
Wine by the Glass.	4.5
Somm's choice!	
Well Cocktails	7
Cosmopolitan	
Finlandia Vodka, Triple Sec, Cranberry Juice, Lime	
House Margarita	
Herradura Silver, triple sec, lemon juice, Lime Juice	
Moscow Mule	
Finlandia Vodka, Gosling Ginger Beer, Lime	