

# MINESHAFT BAR & GRILL

970.382.7860  
Monday-Sunday  
11 am - 8 pm

curbside pick up

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

## Starters

- Beef or Veggie Chili cup/bowl** (GF) (V) 7/11  
served with corn bread & topped with scallions, yellow onion  
shredded cheese & pickled jalapenos
- Mineshaft Signature Blue Lake Brussels & Shishitos** (S) 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  
split sauces add \$1.00 extra side sauces add \$1.00 ea
- Malysian Sweet Chile & Garlic Shrimp** (GF) (V) 15.5  
5 shrimp, lemongrass, ginger, sweet chile, garlic, lime, Thai sauce
- Smoked Salmon Bruschetta** (S) (V) 14.5  
grilled baguette, lemon herb & dill cream cheese, crispy capers, red  
onion, smoked salmon, cilantro lime crema
- House Smoked Pork Belly Burned Ends** (S) 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 or Beer Battered Fries  
(add \$1.50 for Sweet Potato Fries or Soup du Jour)

- Signature Mineshaft Burger** (S) (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** (S) (V) 15  
focaccia bread, sesame crusted Ahi tuna, Asian slaw, avocado,  
crispy bean thread noodles, orange marmalade, wasabi mayo
- Lamb & Beef Gyro** (S) 11.5  
pita, thin sliced lamb & beef, lettuce, onion, tomato, tzatziki, feta
- Southwestern Turkey & Avocado Sandwich** (S) (V) 12.5  
turkey, avocado, red onion, tomato, pickled jalapeno, arugula,  
green chiles, pepper jack cheese, lime & cilantro crema
- Silverton Italian Grinder** (S) 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 Blackened Chicken Sandwich** (S) (V) 13  
brioche bun, roasted garlic mayo, blackened chicken breast,  
crispy onions, lettuce, tomato, onion, pickle, orange marmalade
- Southern Crispy Chicken Club** (S) 14  
2 pieces of toasted white bread, crispy chicken breast cutlet,  
bacon, pimento cheese, avocado, iceberg lettuce, tomato,  
pickle, creole remoulade
- Mancos Philly Cheesesteak** (S) 14.5  
toasted french roll, thin sliced roast beef, peppers, onions,  
American cheese, provolone cheese, traditional cheese whiz
- Italian Hot Beef Melt** (S) 15.5  
toasted baguette, roast beef, sweet hot peppers, giardiniera,  
pepperjack cheese, caramelized onion, green chili au jus
- Grilled Portobello Burger** (S) (V) 10.5  
brioche bun, grilled portobello mushroom, red bell peppers, red  
onion, spring greens, herb cream cheese & fresh cucumbers  
(Add Smoked Salmon 6.5)

## Pastas

All pastas served with parmesan & house focaccia bread

- Pasta Bolognese** (S) 15.5  
classic Bolognese style meat sauce, fettuccine pasta
- Blackened Chicken Alfredo** (S) 14  
blackened chicken breast, fettuccine pasta, creamy alfredo  
sauce, diced tomatoes
- Beef & Mushroom Stroganoff** (S) 22.5  
5oz beef flat iron tips, crimini mushrooms, egg noodles, truffle &  
parmesan cream sauce

- Vegetable Pasta Primavera** (S) (V) 13  
seasonal assorted vegetables, garlic, white wine & butter sauce  
(Add 5 Sautéed Jumbo Shrimp \$12.5)

extra sauces & dressings will be \$1.00 per order  
a charge of \$2.50 will be added to all split plates

## Salads

Add to any Salad

- Grilled Chicken Breast** 6 / **Grilled Flat Iron (5oz)** 13  
**Sesame Crusted Ahi Tuna** 10 / **5 Sautéed Shrimp** 12.5
- Mineshaft House Salad** (S) (V) 9  
spring greens, crispy onions, cherry tomatoes, pickled red onions,  
mandarin oranges, parmesan, red wine vinaigrette
- Chopped Romaine Caesar** (S) 8.5  
romaine lettuce, roasted garlic croutons, parmesan, Caesar dressing
- Mediterranean Salad** (S) (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, carrot ribbons, radish, cucumber, tomatoes, mint,  
yellow onion, shallots, peanuts, grilled flat iron steak, Thai dressing
- Chefs Salad** (S) 13  
romaine, spring greens, cheddar, swiss, turkey, ham, hard boiled egg,  
tomato, cucumber, avocado, house herb buttermilk ranch dressing
- Panzanella Salad** (S) (V) 10.5  
heirloom cherry tomatoes, mozzarella, grilled bread croutons, Mama Lil's  
peppers, crispy capers, cucumbers, mixed greens, red wine vinaigrette

## Pizzas

12" & 16" Signature Pies

- Green Chili Cheeseburger** 21/26  
red sauce, american & house cheese blend, ground beef, green chili,  
tomato, finished with, pickles, red onion, iceberg, special sauce
- Mediterranean** 19/24  
red sauce, house cheese blend, kalamata olives, artichoke hearts, red  
onion, pepperoncini, tomatoes, feta, balsamic gastrique, fresh basil
- Meat Lovers** 25/30  
red sauce, house cheese blend, ham, sausage, bacon, blackened  
chicken, pepperoni, Philly roast beef
- BBQ Blackened Chicken** 21/26  
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 add \$2 (GF)

Build your own Pies

12" Sauce & Cheese \$14 / 16" Sauce & Cheese \$17.5

Add on Toppings: \$1.75ea (GF)

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, ground beef, fresh mozzarella cheese,  
pickled jalapenos, green chilis

## Entrees

- Pork Osso Bucco** (S) 25.5  
slow braised cross cut pork shank, roasted garlic mashers, sauteed  
seasonal vegetables, red wine braissage, crispy onions, blue crumbles
- Shrimp & Cheddar Grits** (GF) 26  
5 sauteed shrimp, andouille sausage, peppers & onions, garlic, white  
wine & butter sauce, creamy cheddar grits,
- Chicken Fried Steak** 24.5  
crispy pounded & breaded 5oz flat iron steak, roasted garlic mashed  
potatoes, sauteed seasonal vegetables, country style white gravy
- Fish & Chips** 17.5  
8oz crispy beer battered Icelandic cod strips, beer battered fries,  
creamy coleslaw, fresh lemon wedges, lemon caper remoulade
- Low Country Shrimp Boil (1 order is for 2ppl, no single orders)** (GF) 56  
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 (4 rounds) sweet  
corn, lemon, focaccia bread, butter sauce, Seattle Fish Co. cocktail sauce  
Add 1/2 lb Dungeness Crab...14 Add Dijon Worcestershire Aioli...2.5

(GF) Gluten Free (S) 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

# 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
Sea Sun, Pinot Noir, California	11/42
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:

<b>Mineshaft Margarita</b>	11
Casamigos Silver, Cointreau, Lime, Agave,	
<b>Jalapeno Margarita</b>	10
Infused Jalapeno Tequila, Cointreau, Lime, Agave	

## Specialty Cocktails:

<b>Colorado Honey Old Fashioned</b>	10
Honeyville Whiskey, Honey, Brown Sugar,	
Angostura Bitters, Lemon Twist	
<b>Black Manhattan</b>	12
Bulliet Rye, Averna, Luxardo, Angostura Bitters,	
Orange Bitters	
<b>Chai Cream Martini</b>	11
Tuaca, Chai Syrup, Cream, cinnamon-sugar rim	
<b>Flatliner</b>	10
Durango Joe's Coffee Liqueur, Kahlua, Baily's	
<b>Mexican Hot Chocolate</b>	12
Tuaca, Kahlua, Hot Chocolate, Cream, Mexican	
Chocolate Rim	

## Happy Hour:

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