

MINESHAFT BAR & GRILL

970.382.7860
Monday-Sunday
11 am - 8 pm

Dine In &
curbside pick up

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

Starters

- Beef or Veggie Chili cup/bowl** 🌱🍃 7/11
served with corn bread & topped with scallions, yellow onion, shredded cheese & pickled jalapenos
- Mineshaft Signature Blue Lake Brussels & Shishitos** 🍷 12
parmesan & truffle seasoned crispy Brussels sprout chips served with sweet soy glazed shishito peppers
- Crispy Smoked Chicken Wings** 🌱 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** 🌱🍃 16.5
5 shrimp, lemongrass, ginger, sweet chile, garlic, lime, Thai sauce
- *Seared Sesame Crusted Ahi** 🍷🍃 15.5
seared rare, sesame crusted tuna, Asian slaw, seaweed salad, wasabi, sesame soy dipping sauce
- House Smoked Pork Belly Burned Ends** 🍷 13
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 or (Portobello Burger)** 🍷
***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** 🍷🍃 16.5
house focaccia bread, sesame crusted Ahi tuna, Asian slaw, avocado, crispy onion strings, orange marmalade, wasabi mayo
- Lamb & Beef Gyro or Portobello Mushroom Gyro** 11.5
warm pita, thin sliced lamb & beef, or sauteed portobello mushroom iceberg lettuce, red onion, tzatziki cucumber sauce, feta cheese
- Southwestern Turkey & Avocado Sandwich** 🍷 13
toasted white bread, thin sliced turkey, avocado, red onion, spring greens, green chiles, pepper jack cheese, tomato, pickled jalapeno, Hatch green chili crema
- Silverton Italian Grinder** 🍷 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** 🍷🍃 13
brioche bun, roasted garlic mayo, blackened chicken breast, crispy onions, lettuce, tomato, onion, pickle, orange marmalade
- Mancos Philly Cheesesteak** 🍷 14.5
toasted French roll, thin sliced roast beef, peppers, onions, American cheese, provolone cheese, traditional cheese whiz
- Grilled Portobello Burger** 🍷🍃 10.5
brioche bun, grilled portobello mushroom, roasted red bell peppers, red onion, spring greens, pimento cheese spread & fresh cucumbers

Pastas (available after 4pm)

All pastas served with parmesan & house focaccia bread

- Pasta Bolognese** 🍷🍃 15.5
classic Bolognese style meat sauce, fettuccine pasta
- Blackened Chicken Alfredo** 🍷 14
blackened chicken breast, fettuccine pasta, creamy alfredo sauce, diced tomatoes
- Vegetable Pasta Primavera** 🍷🍃 13
seasonal sauteed vegetables, garlic, white wine & butter sauce, fettuccine pasta
(Add 5 Sauteed Jumbo Shrimp \$12.5)

🌱 Gluten Free 🍷 Gluten Free Upon Request 🍃 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 \$1.00 per order
a charge of \$2.50 will be added to all split plates

Salads

- Add to any Salad**
- Grilled Chicken Breast 6.5 / Grilled Flat Iron (7oz) 13**
Sesame Crusted Ahi Tuna 11.5 / 5 Sauteed Shrimp 12.5
Blackened or Grilled 6oz Organic Scottish Salmon 12.5
- Mineshaft House Salad** 🍷🍃 9
spring greens, crispy onions, cherry tomatoes, pickled red onions, mandarin oranges, scallions, parmesan, red wine vinaigrette
- Chopped Romaine Caesar** 🍷 8.5
chopped romaine lettuce, roasted garlic croutons, parmesan, tossed with creamy house caesar dressing
- Mediterranean Salad** 🌱🍃 11
spring greens, romaine, kalamata olives, artichoke hearts, feta, cucumber, pickled red onion, bell pepper, tomatoes, pepperoncini, balsamic vinaigrette
- Glacier Spicy Thai Beef Salad** 🌱🍃 16.5
spring greens, carrot ribbons, radish, cucumber, tomatoes, mint, scallions, yellow onion, shallots, peanuts, grilled 4oz flat iron steak, Thai dressing
- Panzanella Salad** 🍷🍃 10.5
spring greens, heirloom cherry tomatoes, shredded mozzarella, sweet & hot peppers, crispy capers, cucumbers, grilled bread croutons, red onion, red wine vinaigrette, parmesan cheese

Pizzas

- 12" & 16" Signature Pies**
- Mediterranean 20/25**
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
- X Substitute cauliflower crust for any 12" pie Add \$3 🌱**
X Substitute white sauce on any pie add \$2 🍷
- Build your own Pies**
12" Sauce & Cheese \$15.5 / 16" Sauce & Cheese \$18.5
Add on Toppings: \$1.75ea 🍷
extra cheese, mushrooms, bell peppers, onion, tomato, pepperoncini, artichoke hearts, blue cheese, cheese sauce, green chilis, feta cheese, pickled red onion, pickled jalapenos, pepperoni, blackened chicken, Philly beef, ham, sausage, ground beef, gyro meat

Entrees (available after 4pm)

- Pork Osso Bucco** 🍷 23.5
slow braised cross cut pork shank, roasted garlic mashers, sauteed seasonal vegetables, red wine braissage, crispy onions, blue crumbles
- Shrimp & Cheddar Grits** 🌱 26
5 sauteed shrimp, andouille sausage, peppers & onions, garlic, white wine & butter sauce, creamy cheddar grits, scallions
- Chicken Fried Steak 24.5**
crispy pounded & breaded 7oz 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
- Roasted Alaskan Halibut** 🍃 33
7oz pan seared and roasted Halibut, farro risotto cake, broccolini, roasted poblano, pistachio & crispy sage beurre noisette
- Blackened Organic Scottish Salmon** 🌱🍃 27.5
lightly seasoned with blackening spice seared & roasted, roasted garlic mashers, seasonal vegetables, Hatch green chili crema
- Steak & Truffle Frites** 🍷 26.5
7oz grilled flat iron steak, truffle fries, lightly dressed spring greens, creamy green peppercorn demi-glace
- Low Country Shrimp Boil (1 order is for 2 ppl)** 🌱🍃 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 Extra Shrimp...14 Add Dijon Worcestershire Aioli...2.5

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	5
Ask the bartender for our seasonal selection	
Bottled Beers	5
Budweiser, Bud Light, Michelob Ultra, Angry Orchard	
Coors, Coors Light, Miller Lite, Dos Equis	
Bottled Beers	5.5
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	

Specialty Cocktails:

Colorado Honey Old Fashioned	11
Honeyville Whiskey, Honey, Brown Sugar,	
Angostura Bitters, Lemon Twist	

Black Manhattan	13
Bulliet Rye, Averna, Luxardo, Angostura Bitters,	
Orange Bitters	

Chai Cream Martini	12
Tuaca, Chai Syrup, Cream, cinnamon-sugar rim	

Flatliner	11
Durango Joe's Coffee Liqueur, Kahlua, Baily's	

Mexican Hot Chocolate	13
Tuaca, Kahlua, Hot Chocolate, Cream, Mexican	
Chocolate Rim	

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	8
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	