

MINESHAFT BAR & GRILL

970 .382.7860
Monday-Sunday
11 am - 9 pm

Dine In &
Take Out

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

Starters

- Strawberry & Cucumber Gazpacho** (GF) (V) 7
Refreshing strawberry, basil & cucumber gazpacho with fresh basil, diced vegetables, tomatoes & balsamic gastrique
- Mineshaft Signature Brussels & Shishitos** (V) 12
Parmesan & truffle seasoned crispy Brussels sprout chips Served with sweet soy glazed shishito peppers
- Crispy Smoked Chicken Wings** (GF) or 1lb Breaded Tenders 13.5
Buffalo Sauce / Honey Sriracha / Asian Sesame BBQ Sauce / or Miners Style (house dry seasoning) served with carrots, celery, blue cheese dressing or ranch
- Tequila Lime Shrimp** (GF) (V) 16.5
5 Jumbo shrimp, tequila lime sauce, avocado, cilantro, tortilla strips, green chili crema
- House Spinach Artichoke Dip** 9.5
served with chips & focaccia bread, Parmesan cheese
- Soft Pretzel Bites** 7
soft pretzel bites served with house mustard & cheese sauce

Burgers & Sandwiches

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

- *Signature Mineshaft Burger or (Portobello Burger)** (V) (GF)
*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, pickles, lemon caper remoulade
- Lamb & Beef Gyro or Portobello Mushroom Gyro** (V) 11
warm pita, thin sliced lamb & beef, or sautéed Portobello mushroom iceberg, red onion, tzatziki cucumber sauce, feta, pickle spear
- Green Chili Turkey & Avocado Sandwich** (V) 12.5
toasted white bread, thin sliced turkey, avocado, red onion, spring greens, green chiles, pepper jack cheese, tomato, pickled jalapeno, Hatch green chili crema, pickle spear
- Italian Grinder** (V) 15.5
toasted French roll, salami, capicola, ham, provolone, iceberg lettuce, Italian dressing, roasted garlic aioli, tomato, Mama Lills sweet hot peppers, thin sliced red onion, pickle spear
- Gold Vein Blackened Chicken Sandwich** (V) 12.5
brioche bun, roasted garlic mayo, blackened chicken, crispy onions, pepperjack cheese, orange marmalade, lettuce, tomato, onion, pickle
- Philly Cheesesteak** (V) 14
toasted French roll, thin sliced sautéed beef, peppers, onions, American cheese, provolone cheese, cheese whiz, pickle spear
- Balsamic Portobello Mushroom Wrap** (GF) (V) 10.5
flour tortilla, marinated portobello, roasted red bells, herb cream cheese, red onion, spring greens, cucumber, tomato, balsamic aioli
- Southwest Cuban Sandwich** 13.5
griddled & pressed French roll, red chili braised pulled pork, Swiss cheese, ham, pickle, yellow mustard
- Pastas (available after 4pm)**
All pastas served with Parmesan & house Focaccia bread
- Pasta Bolognese** (V) (GF) 15.5
classic Bolognese style meat sauce, fettuccine pasta
- Blackened Chicken Alfredo** (V) 14
blackened chicken breast, fettuccine pasta, creamy Alfredo sauce, diced tomatoes
- Vegetable Pasta Primavera** (V) (GF) 13
seasonal sautéed vegetables, garlic, white wine & butter sauce, fettuccine pasta
- (Add 4 Sautéed Jumbo Shrimp \$9)**

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 5 / **Grilled Flat Iron (7oz)** 12
Blackened or Grilled 6oz Salmon 11 / **4 Sautéed Shrimp** 9
- Mineshaft House Salad** (V) (GF) 8.5
spring greens, crispy onions, cherry tomatoes, pickled red onions, mandarin oranges, scallions, Parmesan, red wine vinaigrette
- Chopped Romaine Caesar** (V) 8
chopped romaine lettuce, roasted garlic croutons, Parmesan, tossed with creamy house caesar dressing
- Mediterranean Salad** (V) (GF) 9.5
spring greens, romaine, kalamata olives, artichoke hearts, feta cheese, cucumber, pickled red onion, red bell peppers, tomatoes, pepperoncini, balsamic vinaigrette
- Glacier Spicy Thai Beef Salad** (GF) (V) 16.5
spring greens, carrot ribbons, radish, cucumber, tomato, scallions, mint, onion, shallots, peanuts, grilled 4oz flat iron steak, Thai dressing
- Caprese Salad** (GF) (V) 8
spring greens, tomatoes, mozzarella cheese, fresh basil, balsamic gastrique, olive oil, flake salt
- Chicken Salad or Tuna Salad** (GF) (V) 10.5
house chicken (with nuts) or Tuna salad on greens with red wine vin

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
- (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: \$1.50 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** 24.5
crispy pounded & breaded 7oz flat iron steak, roasted garlic mashed potatoes, sautéed seasonal vegetables, country style white gravy
- Fish & Chips** 18
8oz crispy beer battered Icelandic cod strips, beer battered fries, creamy coleslaw, fresh lemon wedges, lemon caper remoulade
- Roasted Halibut** (GF) (V) 31
7oz pan seared Alaskan Halibut, roasted garlic & herb potatoes, tomato basil & caper salad, Parmesan crusted broccolini
- Blackened Organic Scottish Salmon** (GF) (V) 26.5
lightly seasoned, seared & baked salmon fillet, roasted garlic mashers, seasonal vegetables, Hatch green chili crema
- Steak & Truffle Frites** (GF) 26
grilled 7oz Flat Iron steak, hand cut truffle fries, lemon & olive oil dressed spring greens with Parmesan, creamy blue cheese sauce

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

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
Prophecy, Rose, France	9/30
Ferrari Carano, Fume Blanc, California	9/34
Charles Smith, "Eve," Chardonnay, Washington	9/34
Le Monde, Pinot Grigio, Italy	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, California	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 (bottle)	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, Molson, Dos XX	
Bottled Beers	5.5
Fat Tire, Blue Moon, Becks NA,	
Corona Extra, Modelo, Ska Products	
Whiteclaw	5
Guinness	5

Specialty Margaritas:

Mineshaft Margarita	14
Casamigos Silver, Cointreau, lime, agave,	
Jalapeno Margarita	9
Infused Jalapeno Tequila, Cointreau, lime, agave	

Specialty Cocktails:

Jalisco Sidecar	14
Herradura Anejo Tequila, Pama Pomegranate Liqueur, Triple Sec, Grand Marnier, lemon	
Black Manhattan	16
Bulleit Rye, Averna, Luxardo, Peychaud's Bitters, orange	
Lavender Lemondrop	11
Tito's Vodka, Triple Sec, lavender syrup, lemon	
Flatliner	10
Colorado Honey Cold Brew Liqueur, Kahlua, Bailey's, cream	
San Juan Tonic	12
Hendrick's Gin, Peychaud's Bitters, lavender syrup, tonic, lime	
Wildflower Mule	13
Ketel One, St. Germain, Pama Pomegranate Liqueur, ginger beer, lime	

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	6
Peach Cosmo	
Finlandia Vodka, Peach Schnapps, Triple Sec, Cranberry Juice, Lime	
House Margarita	
Herradura Silver, Triple Sec, lime, agave	
Moscow Mule	
Finlandia Vodka, Gosling Ginger Beer, Lime	
Old Fashioned	
Jack Daniel's, Peychaud's bitters, orange, cherry, simple syrup	