

appetizers

quesadilla \$6.99
Loaded with Jack and Cheddar cheese, mild green chiles, guacamole & sour cream
Chicken - Add \$2.99
Steak - Add \$3.99*

fried pickle chips \$5.99
Beer-battered dill pickle chips deep-fried and served with our homemade BBQ sauce & tangy honey mustard for dipping

hot crab, spinach & artichoke dip \$8.99
Tender crab, spinach, artichoke hearts & herbed cheese served with freshly baked pizza chips

onion rings \$6.99
A large stack of sweet colossal onions, lightlybattered, fried golden brown and served with BBQ sauce & Southwest ranch dressing

deep fried shrimp \$8.99
Marinated rock shrimp tossed in beer batter and fried to golden brown. Served with a sweet and spicy ancho chile honey dipping sauce

buffalo wings \$8.99
That Buffalo tradition of crispy fried wings tossed in hot sauce and served with our homemade Bleu cheese dressing & celery
Choose from 5 flavors: MMMM Good, Diablo, Spicy Garlic, Chipotle BBQ & Caribbean Jerk

sliders \$6.99
A sampling of our four sliders:
Pulled BBQ Pork, Buffalo Chicken, Cheese Burger* & French Dip*

queso dip \$7.99
Melted blend of cheeses and seasoning with deep fried tortilla chips for dipping

nachos \$8.99
Tri-color tortilla chips topped with Jack and Cheddar cheeses jalapeños, diced tomato, black olives, enchilada sauce & green onions, topped with sour cream and guacamole
Chicken - Add \$2.99
Steak - Add \$4.99*

appetizer sampler \$10.99
Four of our most popular appetizers on one plate: Buffalo Wings, Onion Rings, Fried Pickle Chips & Queso Dip

salads

blt wedge \$5.99
Crisp wedge of iceberg lettuce covered with rye bread croutons, Bleu cheese crumbles, crispy bacon bits, Roma tomatoes & Bleu cheese dressing

rock house \$5.99 / \$2.99 with entree
Mixed field greens with candied pecans, Fuji apples, crumbled Bleu cheese, roasted onions & tear drop tomatoes tossed in our balsamic vinaigrette dressing

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

p i z z a s

All of our specialty 10 inch pizzas are handcrafted to order

pepperoni	<i>\$7.99</i>	bbq chicken	<i>\$10.99</i>
Homemade tomato sauce and pepperoni topped with fresh Mozzarella & Asiago cheeses and garnished with fresh chopped basil		Strips of BBQ chicken breast topped with Jack and Cheddar cheese, caramelized red onions & chopped cilantro	
four cheese	<i>\$8.99</i>	motherlode	<i>\$11.99</i>
Asiago, Mozzarella, Smoked Gouda & Provolone with creamy Alfredo sauce and garnished with fresh chopped basil		Pepperoni, hot Italian sausage, bacon, ham, double cheese, green peppers, mushrooms, grilled onions, banana peppers & Roma tomatoes, plus, if you dare, anchovies!	
margherita	<i>\$9.99</i>		
Fresh Mozzarella and Asiago cheeses, Roma tomatoes, fresh basil & our home-made tomato sauce			

c a l z o n e

All of our specialty calzone are handcrafted to order

pepperoni	<i>\$6.99</i>
Homemade tomato sauce and pepperoni with fresh Mozzarella and Asiago cheeses	
motherlode	<i>\$7.99</i>
Pepperoni, hot Italian sausage, bacon, ham, double cheese, green peppers, mushrooms, grilled onions, banana peppers & Roma tomatoes	
veggie	<i>\$5.99</i>
Spinach, mushrooms, onions & tomatoes with a creamy white sauce	

build your own pizza \$6.99 & calzone \$4.99

add toppings	<i>\$.99 ea</i>
Mushrooms, caramelized onions, roasted red peppers, mild Anaheim peppers, banana peppers, jalapeños, olives, pineapple, pepperoni & bacon	
Smoked Gouda, fresh Mozzarella, artichokes, sliced hot Sweet Italian sausage, ham & chicken	<i>\$1.99 ea</i>

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burgers*

We use ½ pound of fresh ground chuck. All of our seasoned burgers are charbroiled to order and served on a Kaiser roll with French Fries. Hands down the best burgers in town! Substitute grilled chicken breast with any of these great combinations.

the classic \$6.99

Served with onion, lettuce, tomato & pickle

bbq bacon \$8.99

Served with BBQ sauce, Jack cheese, bacon & crispy onion straws

black & bleu \$8.99

Blackened with Cajun spices and topped with melted Bleu cheese

trifecta cheese and mushroom \$8.99

Jack, Cheddar & Provolone cheese topped with sautéed wild mushrooms

california \$9.99

Guacamole, smoked applewood bacon & Jack cheese

build your own burger

\$6.99

add toppings

\$.79 ea

Caramelized red onions, Cheddar, Smoked Gouda, Swiss, Bleu, Pepper Jack, sautéed mushrooms, jalapeños, guacamole & applewood smoked bacon

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h a n d c r a f t e d s a n d w i c h e s

All of our sandwiches are served with our signature fresh fried potato chips

chicken club \$8.99

Marinated chicken breast grilled, topped with Cheddar cheese & bacon

teriyaki chicken \$8.99

Marinated chicken breast grilled, smothered with Mozzarella and Cheddar cheeses, and topped with bacon, mushrooms, onions & teriyaki glaze

prime rib french dip* \$9.99

Tender thin sliced rib eye steak topped with melted Jack cheese and caramelized onions and served on a French roll with a side of creamy horseradish sauce & au jus

smoked turkey \$8.99

Slow-roasted turkey breast sliced thinly and piled on multigrain bread with smoked Gouda and Swiss cheese, avocado, lettuce, tomatoes & red onions with Caesar dressing

bbq pulled pork \$7.99

Slow-roasted pork and our homemade BBQ sauce piled high on a freshly baked Kaiser bun, served with house citrus coleslaw

open face bbq meatloaf \$8.99

Our homemade meatloaf grilled, topped with onions straws and served on grilled sourdough with a side of our homemade BBQ sauce

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specialty drinks

strawberry - lemon mojito

Rum muddles with lemon, mint leaves and strawberries mixed with soda water \$7.99

new england daiquiri

Dark and Spiced Rum, maple syrup, lemon juice and sweet & sour \$6.99

big o

Orange Vodka and Spiced Rum mixed with blood orange juice \$7.99

passion colada

Dark Rum mixed with passion fruit, cream of coconut, pineapple and lime juices \$9.99

cajun lemonade

Citrus Vodka mixed with lemon juice and Sprite with jalapeño slices \$7.99

miner's punch

Berry Vodka and Peach Schnapps mixed with cranberry and grapefruit juices \$7.99

a fuzzy thing

Citron Vodka, Triple Sec and Peach Schnapps mixed with orange and pineapple juices \$7.99

blue balls

Malibu Rum, Blue Curacao and Peach Schnapps mixed with sweet & sour and Sprite \$5.99

margaritas

bloody margarita

Tequila mixed with bloody Mary mix, orange and lime juices and sour mix with a salt & pepper rim \$5.99

aphrodisiac margarita

Blanco Tequila, passion fruit, pomegranate and lime juices and sour mix with a salt & pepper rim \$8.99

blue margarita

Tequila, Bleu Curacao, lime and lemon juices. \$5.99

key west margarita

Tequila, Melon liqueur, Piña Coladas mix, lime and orange juices with a float of grenadine. \$7.99

cranberry margarita

Tequila, Triple Sec, lime juice, sweet & sour and cranberry juice \$8.99

martinis

sour apple martini

Apple Vodka, Apple Pucker, Triple Sec and Sprite, sweet & sour \$6.99

cosmotini

Vodka, Triple Sec, cranberry and lime juices. \$6.99

flavored boilermakers

bloody tequila \$6.99

Cuervo Tequila, bloody Mary mix and tabasco layered with Labatt

omg \$5.99

Bacardi O, Triple Sec and orange juice layered with Newcastle

tropical fun \$6.99

Malibu Rum, Peach Schnapps and orange juice layered with Stella Artois

mine shaft beer list

bottle beer

samuel adams boston lager – *Boston, Massachusetts* \$4.00

woodchuck draft cider – *Middlebury Vermont* \$4.00

coors light – *Golden, Colorado* \$2.75

corona extra – *Mexico D.F., Mexico* \$4.00

dos equis lager – *Monterrey, Mexico* \$4.00

miller – *Milwaukee, Wisconsin* \$2.25

miller lite – *Milwaukee, Wisconsin* \$2.75

miller genuine draft – *Milwaukee, Wisconsin* \$2.75

busch light – *St Louis, Missouri* \$2.25

pabst blue ribbon – *Milwaukee, Wisconsin* \$2.25

old milwaukee – *Milwaukee, Wisconsin* \$2.25

budweiser – *St Louis, Missouri* \$2.75

budweiser light – *St Louis, Missouri* \$2.75

budweiser select – *St Louis, Missouri* \$2.75

michelob ultra – *St Louis, Missouri* \$2.75

heineken - *Zoeterwoude, Netherlands* \$4.00

labatt blue light – *London, Ontario* \$2.75

rolling rock light – *Latrobe, Pennsylvania* \$2.75

smirnoff ice – *Moscow, Russia* \$4.00

o'doul's – *St Louis, Missouri* \$2.75

mine shaft beer list

draft beer

keweenaw brewing company pick axe blonde ale

Houghton, Michigan \$3.00

keweenaw brewing company lift bridge brown ale

Houghton, Michigan \$3.00

bell's amber ale – *Kalamazoo, Michigan \$4.00*

shock top belgian white – *St Louis, Missouri \$3.00*

leinenkugel wheat – *Chippewa Falls, Wisconsin \$3.00*

newcastle brown ale – *Gates Head, United Kingdom \$4.00*

miller lite – *Milwaukee, Wisconsin \$3.00*

budweiser light – *St Louis, Missouri \$3.00*

killians irish red – *Golden, Colorado \$3.00*

blue moon belgian white – *Golden, Colorado \$4.00*

stella artois – *Leuven, Belgium \$4.00*

labatt blue – *London, Ontario \$3.00*

mine shaft wine list

white

glass

copper ridge

chardonnay, California

\$3.95

sutter home

white zinfandel, California

\$3.95

3 blind moose

pinot grigio, California

\$7.75

bv coastal

sauvignon blanc, California

\$7.95

14 hands

riesling, Washington

\$8.25

kendall - jackson

chardonnay

vintage reserve, California \$10.95

red

glass

copper ridge

cabernet, California

\$3.95

copper ridge

merlot, California

\$3.95

robert mondavi

pinot noir, California

\$5.95

3 blind moose

cabernet, California

\$6.95

14 hands

merlot, Washington

\$7.75

coppola diamond

claret, California

\$12.95