BIG MIKE'S BAR & GRILL

ESTD 2023

319 Ruf Avenue

Fort Rucker, Alabama 36362

Reach us at (334) 255 - 3915 or (334) 255 - 3916

Lunch

Thursday & Friday 1100-1300

Dinner

Monday -Wednesday 1600-2200

Thursday - Saturday 1600 - 2300

Sunday

March - August 1600-2200

September - February 1400-2200

APPETIZERS

CHIPS AND SALSA $6.00
Tortilla chips with chunky salsa

MOZZARELLA STICKS $7.00
Fried mozzarella with marinara sauce

JALAPEÑO CHEESE CURDS $9.00
Breaded jalapeño white cheddar curds served with ranch

FRIED PICKLE CHIPS $7.00
Crispy pickle chips served with ranch

SPINACH ARTICHOKE DIP $9.50
Served warm with tortilla chips

BACON RANCH FRIES $8.50
Golden fries topped with bacon and ranch drizzle

SALADS

HOUSE $7.00
Fresh-chopped romaine with tomato, onion, cucumber, boiled egg, ham, and mozzarella

CHICKEN CAESAR $9.00
Crisp romaine tossed with Parmesan, garlic croutons, and classic Caesar dressing.
Choice of: grilled, fried, or tossed in buffalo sauce

DRESSING CHOICES
Balsamic Vinaigrette - Honey Mustard - Caesar - Ranch - Blue Cheese

WRAPS

VEGGIE $9.00
A hearty mix of fresh lettuce, tomato, onion, banana peppers, green bell peppers, mushrooms, & olives wrapped in a warm flour tortilla

BUFFALO CHICKEN $12.00
Grilled or fried buffalo chicken with ranch, lettuce, and cheese wrapped warm

CHICKEN CAESAR $13.00
Grilled or fried chicken with caesar, lettuce, and parmesan cheese wrapped warm

WINGS

TRADITIONAL
Classic bone-in wings, fried crispy and tossed in your choice of sauce & add fries for $2.00

6 count	$9.00
10 count	$14.00
15 count	$20.00

BONELESS
All white-meat boneless wings, tossed in your choice of sauce & add fries for $2.00

6 count	$8.00
10 count	$10.00
15 count	$14.00

SAUCE CHOICES
Hot - Mild - BBQ - Chipotle Citrus BBQ - Mango Habanero - Garlic Parmesan

DRY RUBS
Naked - Lemon Pepper - Cajun

DIPPING CHOICES
Chipotle Ranch - Honey Mustard - Ranch - Blue Cheese

ADDITIONAL DIPPING SAUCES $0.25

CHICKEN TENDER BASKET $11.00
3 tenders with your choice of: tossed in sauce or dipping sauce on the side served with fries.

QUESADILLA

CHEESE	$8.00
CHICKEN	$11.00
STEAK	$14.00

ADD ON CHOICES $1.00
Jalapeños - Peppers - Onions - Pico De Gallo

Extra Steak or Chicken + $6.00

TACOS

Three 6-inch tacos topped with lettuce, fresh pico de gallo, and your choice of protein.

GRILLED CHICKEN $11.00

BLACKENED TILAPIA $13.00

PULLED PORK $10.00
House-made pulled pork finished with BBQ sauce and creamy coleslaw

BLACKENED STEAK $14.00

BLACKENED SHRIMP $13.00

ALL TEX-MEX SELECTIONS ARE GRILLED TO ORDER - SERVED WITH FRIED TORTILLA CHIPS, SALSA, AND SOUR CREAM.

SANDWICHES

ALL SANDWICHES AND BURGERS ARE SERVED WITH A BASKET OF FRIES

ALABAMA PULLED PORK $9.00
House-made pulled pork topped with creamy coleslaw - Extra Pork + $3.00

CUBAN $11.00
Ham and pork layered with Swiss cheese, mustard, and pickles on pressed bread

PHILLY $11.00
Choice of steak or chicken with sautéed peppers and onions with melted cheese, piled on a hoagie

CHICKEN SANDWICH $10.00
Grilled or fried chicken breast served on a toasted bun with cheese, lettuce, tomato, pickles and onion

BLT $10.00
Crispy bacon, fresh lettuce, and tomato on toasted bread

CLUB $13.00
Triple-stacked with classic fixings of turkey, ham, bacon, lettuce and tomato with American and Swiss Cheese

BURGERS

ADDITIONAL PATTY $4.00 - FRIED EGG $1.00 - BACON $2.00
ADD OR SUB +$1.00 PROVOLONE - SWISS - AMERICAN - CHEDDAR - PEPPERJACK
SUB OUT ANY BURGER PATTY WITH BLACK BEAN BURGER PATTY FOR AN ADDITIONAL $2.00

HAMBURGER $10.00
Hand-pressed beef patty, lettuce, tomato, pickles and onion

CHEESEBURGER $11.00
Hand-pressed beef patty, lettuce, tomato, pickles, American cheese, and onion

ALABAMA $14.00
Hand-pressed beef patty topped with pull pork, American cheese, creamy coleslaw, and BBQ sauce - Extra pork +$3.00

MUSHROOM & SWISS $14.00
Hand-pressed beef patty with Swiss cheese and sautéed mushrooms

TURKEY $9.00
6-oz turkey patty topped with Swiss cheese

SUNRISE $13.00
Hand-pressed beef patty, American cheese, sunny-side-up egg, crispy bacon, lettuce, tomato, pickles, and onion

DADDY NOVOSEL $15.00
Hand-pressed beef patty topped with pepper jack cheese, bacon, jalapeños, chipotle citrus BBQ, and crispy onion rings served with garlic parmesan fries

DOUBLE DOUBLE $15.00
2 smash beef patties with American cheese and sautéed onions with lettuce, tomato, pickles, and onion

ANY SUBSTITUTION $3: SIDE SALAD, SWEET POTATO FRIES, ONION RINGS, OR GARLIC PARM FRIES

PIZZA

12 INCH THIN CRUST PIZZA WITH MOZZARELLA CHEESE

CLASSIC $9.00
Marinara and pepperoni

BUFFALO CHICKEN PIZZA $13.00
Buffalo sauce base and grilled chicken

BBQ CHICKEN PIZZA $13.00
BBQ sauce base, grilled chicken, and red onions

CHICKEN SPINACH PIZZA $17.00
Grilled chicken, spinach, and artichoke base

CHEESE $8.00
Marinara and mozzarella cheese & customizable

HAWAIIAN $10.00
Marinara, sweet pineapple and ham

MEAT LOVERS $13.00
Marinara, pepperoni, ham, Italian sausage, and bacon

VEGGIE $11.00
Tomatoes, black olives, onions, peppers, mushrooms, banana peppers, and marinara

SUPREME $15.00
Pepperoni, Italian sausage, peppers, onions, black olives, tomatoes, mushrooms, and marinara sauce

+$1.00 TOPPINGS
Mushrooms - Onions - Green Bell Peppers - Banana Peppers - Jalapeños - Olives - Tomatoes - Pineapple

+$2.00 TOPPINGS
Pepperoni - Ham - Italian Sausage - Bacon - Extra Cheese

+$4.50 TOPPINGS
Chicken - Pulled Pork

SIDES

TATER TOTS	$4.00
ONION RINGS	$4.00
FRIES	$4.00
FN FRIES	$4.50
CURLY FRIES	$4.50
SWEET POTATO FRIES	$5.00
GARLIC PARMESAN FRIES	$4.50
SIDE HOUSE/CAESAR SALAD	$5.00

DESSERTS

BROWNIE $5.00
Served with Ice Cream and Caramel drizzle

LAVA CAKE $5.00
Served with Ice Cream

FUNNEL CAKE $5.00
Served with two funnel cakes, drizzled with strawberry, and topped with whip cream.

MERCHANDISE

BIG MIKE'S T-SHIRT	$25.00
BIG MIKE'S HOODIE	$45.00



Check out our wide selection of Big Mike's merchandise !

JOIN OUR MUG CLUB

22 oz pours. 16 oz price. Every time.

JOIN THE BIG MIKE'S MUG CLUB AND DRINK LIKE A REGULAR. MEMBERS ENJOY A CUSTOMIZED 22 OZ MUG AND EXCLUSIVE MEMBERSHIP OPTIONS DESIGNED FOR HOW YOU LIKE TO VISIT.



MUG PURCHASE:

- $30 – CUSTOMIZED 22 OZ BIG MIKE'S MUG



ANNUAL MEMBERSHIP OPTIONS CHOOSE HOW YOU WANT YOUR MUG HANDLED:

$50 / YEAR – YOUR MUG STAYS AT THE RESTAURANT AND IS PROUDLY HUNG BEHIND THE BAR

$100 / YEAR – YOUR MUG IS STORED CHILLED IN OUR COOLER AND READY WHENEVER YOU ARRIVE

MEMBERSHIPS ARE VALID FOR ONE YEAR FROM PURCHASE DATE.
ASK YOUR SERVER OR BARTENDER TO JOIN.

LEAVE A REVIEW

WE VALUE YOUR EXPERIENCE. PLEASE TAKE A MOMENT TO SCAN THE QR CODE AND SHARE YOUR VISIT WITH US. ICE IS A TOOL FOR BOTH FEEDBACK AND RECOGNITION — WHETHER YOU HAD AN AMAZING EXPERIENCE OR HAVE SUGGESTIONS FOR IMPROVEMENT.

U.S. ARMY

DRINK MENU

COCKTAILS

RUCKER RELAXER

Smooth vodka blended with peach schnapps, cranberry, pineapple, and a kiss of grenadine. Lightly sweet, refreshing, and dangerously easy to sip—your go -to wind-down drink.

BLACKBERRY LEMON BREEZE

Malibu rum with fresh-squeezed lemon, sparkling blackberry lemonade, and a splash of Sprite. Bright, bubbly, and sunshine-sweet with a berry finish.

HONEY OLD FASHIONED

A cozy classic with a modern twist—bourbon, honey simple syrup, and aromatic bitters served over ice with an orange peel. Smooth, warm, and effortlessly classy.

WATERMELON MARTINI

Fresh watermelon juice shaken with vodka and triple sec for a crisp, juicy finish. Try it with a Tajín rim for a sweet-meets-spicy kick.

APEROL SPRITZ

Light, bubbly, and beautifully bittersweet. Aperol, sparkling wine, and soda water make this Italian favorite refreshing and brunch-to-happy-hour perfect.

RASPBERRY MOSCOW MULE

Vodka, raspberry purée, fresh lime, and ginger beer served ice-cold in a copper mug. Sweet, tangy, and refreshingly bold.

MANGO MARGARITA

A tropical blend of tequila, ripe mango purée, fresh lime, and simple syrup. Served over ice with a Tajín rim for a sweet-spicy finish.

CORONITA MARGARITA

A bold margarita topped with an upside-down Coronita. Sweet, tangy, and refreshingly smooth with a fizzy cerveza finish—the perfect cocktail- beer combo.

PRICKLY PEAR PALOMA

A vibrant twist on the classic Paloma, blending tequila with tart grapefruit soda, zesty lime, and subtly sweet prickly pear flavors. Finished with a salted rim and served over ice.

DRINK MENU

DRAFT BEER

Our taps are always changing, featuring familiar favorites and local brews. Served ice-cold in a 16 oz glass, just ask what's on tap.

DOMESTIC BEER

Busch Light - Coors Light - Coors Banquet - Michelob Ultra - Miller Lite - Yuengling - PBR

HOUSE WINE

Chardonnay - Cabernet - Merlot - Moscato- Pinot Grigio - Champagne

VODKA

New Amsterdam - Tito's - Grey Goose

TEQUILA

Jose Cuervo - El Jimador - Casadores

GIN

Seagrams - Bombay Sapphire - Hendrick's

RUM

Bacardi - Malibu - Captain Morgan

WHISKEY

Bulleit - Crown Royal (Orignal & Apple) - Evan Williams - Jim Bean - Knob Creek - Jack Daniels - Jameson - Maker's Mark - Woodford Reserve - Southern Comfort

SOFT DRINKS

Sprite - Coke - Coke Zero - Lemonade - Sweet Tea - Unsweet Tea - Mr. Pipp - Ginger Ale - Root Beer - Red Bull - Choice of Soda Floats