



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 1130-2200

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

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

WRAPS

- 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

DRESSING CHOICES

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

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

WINGS

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

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

TACOS

- 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.

ALL SANDWICHES AND BURGERS ARE SERVED WITH A BASKET OF FRIES

SANDWICHES

- 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

ADDITIONAL PATTY \$4.00 - FRIED EGG \$1.00 - BACON \$2.00

ADD OR SUB +\$1.00 PROVOLONE - SWISS - AMERICAN - CHEDDAR - PEPPERJACK

BURGERS

- 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

12 INCH THIN CRUST PIZZA WITH MOZZARELLA CHEESE

PIZZA

- 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, mushrooms, and marinara sauce

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

- +\$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

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.



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 (Original & 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