

COPPER HOUSE

TAVERN

CHOWDER & CHILI

RANCHERO CHILI

CUP 4.5 BOWL 8

ground beef, grilled sirloin, kidney beans, black beans, southwestern spices, topped with shredded cheese and chopped scallions, served with tortilla chips



NEW ENGLAND CLAM CHOWDER

CUP 4.5 BOWL 8

fresh chopped local clams, applewood smoked bacon, herb blend, served with oyster crackers

PIZZA

Artisanal Stone Fired Individual Pies

"Get a few to share among the table."

AL FRESCO	14
fresh mozzarella, charred grape tomatoes, basil chiffonade	
QUATTRO BIANCO	14
fontina, mozzarella, ricotta, romano, house made pesto drizzle	
BBQ PULLED PORK	15
cheddar and mozzarella cheese, tangy bbq sauce, crispy onion strings and fresh cilantro, finished with jalapeño ranch drizzle	
CHIPOTLE BBQ CHICKEN	15
spicy & sweet bbq sauce with a blend of mozzarella and monterey jack cheeses, roasted peppers, topped with chopped scallions and a crema drizzle	
GRILLED STEAK, GORGONZOLA AND CHERRY TOMATO	16
garlic parmesan sauce topped with mozzarella, gorgonzola and caramelized onions, garnished with chopped cilantro	
ITALIAN GRINDER	15
marinara, sopresatta salami, crumbled sausage, mozzarella, ricotta and fresh chopped basil	
PROSCIUTTO AND FIG	15
roasted fig jam, blue cheese, balsamic drizzle, garnished with fresh arugula	

STARTERS

TOMATILLO GUACAMOLE AND CHIPS ^{GF}	8
garnished with salsa fresca and crumbled cotija cheese	
HUMMUS PLATTER	11
house made red pepper hummus, topped with sun dried tomato tapenade and feta cheese, grilled flatbread and Mediterranean vegetables	
COPPER HOUSE SALUMI BOARD	15
prosciutto, sweet capicola, sopresatta salami, manchengo and blue cheeses, roasted red peppers, toasted walnuts, fig jam, stone ground mustard, green apple and grilled tuscan bread	
CAPRESE BRUSCHETTA	12
grilled Tuscan bread rubbed with garlic oil, fresh mozzarella slices topped with chopped tomatoes and olives, garnished with fresh basil and balsamic glaze	
BLUE DEVIL TATER TOTS ^{GF}	10
tossed in Sriracha hot honey sauce, topped with melted blue cheese, and sliced jalapenos, served with ranch dressing	
BEER BRAISED HONEY SRIRACHA WINGS ^{GF}	12
served with blue cheese dressing, celery and carrot sticks	
RANCHERO NACHOS	HALF 8 FULL 14
layered with melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream	
TAVERN TENDERS	12
fresh chicken flash fried and tossed with our chipotle bbq sauce, served with blue cheese dipping sauce	
STEAK AND CHEESE EGG ROLLS	12
thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings, served with garlic aioli	
CRISPY CALAMARI WITH ROMESCO SAUCE	12
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts	
CHIPOTLE BBQ GRILLED STEAK QUESADILLA	13
gorgonzola and cheddar cheese, caramelized onions, with ranch crema drizzle	
ENSENADA FISH TACOS	12
lightly battered fresh cod topped with avocado and chopped cilantro, drizzled with poblano lime crema	
CRISPY SHRIMP ROLLS	12
large shrimp wrapped in delicate rice paper cooked to crunchy perfection, served with chili peanut sauce	

SALADS

MIXED GREENS ^{GF}	5 / 8
mixed greens, grape tomatoes, shaved carrots, red onions	
*CLASSIC CAESAR	8
chopped romaine, shaved parmesan, house made croutons	
ADD GRILLED CHICKEN \$6	
ADD STEAK, SHRIMP OR SALMON \$7	
ARUGULA HARVEST SALAD ^{GF}	12
spiced walnuts, crisp apple slices, goat cheese, dried cranberries and chopped bacon, tossed with a cider maple dijon vinaigrette	
ADD GRILLED CHICKEN \$6	
WARM ROASTED AUTUMN VEGETABLE AND QUINOA SALAD ^{GF}	12
butternut squash, brussel sprouts, red onions and apples, topped with feta cheese and roasted pumpkin seeds, served with maple cider dijon dressing on the side	
ADD GRILLED CHICKEN \$6	
CHOPPED APPLE, GORGONZOLA AND BACON SALAD ^{GF}	12
chopped romaine, toasted pecans, dried cherries, tossed in cider vinaigrette	
ADD GRILLED CHICKEN \$6	
SOUTHWEST BLACKENED CHICKEN COBB ^{GF}	16
avocado, hard boiled egg, bacon, diced tomatoes, black beans and grilled corn, topped with blue cheese, served with spicy chipotle ranch dressing	
VEGETARIAN OPTION AVAILABLE, ASK YOUR SERVER	
THAI SHRIMP SALAD ^{GF}	16
mixed greens with spicy grilled shrimp, carrots, red onions, chopped cilantro, shredded coconut, pineapple and wasabi peas, served with peanut dressing on side	
*STEAK AND BLUE CHEESE SALAD	16
grilled sirloin over mixed greens, topped with blue cheese crumbles, bacon, grape tomatoes and crispy onion rings, blue cheese dressing	
*GRILLED SALMON SALAD WITH SPINACH AND AVOCADO ^{GF}	16
thinly sliced red onions, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette, topped with toasted almonds	

HAND CRAFTED DRESSINGS

BALSAMIC VINAIGRETTE • BLUE CHEESE RANCH • ITALIAN CIDER DIJON VINAIGRETTE

SIDES

ROASTED FINGERLING POTATOES	5
FRIES	4
MASHED POTATOES	5
LOADED TATER TOTS	
WITH MELTED CHEESE AND BACON	
7	
GRILLED ASPARAGUS	6
HOUSE SLAW	3.5
SWEET POTATO FRIES	5
VEGETABLES	5
SOFRITO RICE AND BEANS	5
SAUTÉED SPINACH	5

ENTRÉES

- *COPPER HOUSE STEAK TIPS** ^{GF} 20
marinated steak tips served with roasted fingerling potatoes and sautéed vegetables
- *CARNE ASADA** 22
marinated skirt steak, white rice, black beans, guacamole, salsa fresca and flour tortillas
- NY STRIP STEAK WITH GARLIC HERB BUTTER** 29
10 oz center cut, served with savory mashed potatoes, sautéed spinach and crispy onion rings
- SHORT RIB SHEPHERD'S PIE WITH GUINNESS GRAVY** 17
tender beef and vegetables, topped with mash potatoes and cheese crust, served with toasted baguette
- SKIRT STEAK TACOS WITH ROASTED TOMATO SALSA** 18
grilled flour tortilla, shredded lettuce, cotija cheese, fresh cilantro, served with Spanish rice, black beans, sour cream and guacamole
- BLACKENED SHRIMP TACOS** 16
flour tortillas, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado
- MAC AND CHEESE WITH CHICKEN AND APPLEWOOD BACON** 17
gemelli pasta tossed with our four cheese blend, topped with parmesan breadcrumb crust
- CHT CHICKEN POT PIE** 16
golden brown flaky pie filled with tender chicken and vegetables in savory sauce, served with house salad
- CHICKEN BIRYANI WITH GARLIC NAAN BREAD** 16
traditional Indian curry dish with coconut milk, blend of spices and vegetables tossed with jasmine rice, garnished with toasted almonds and fresh cilantro
VEGETARIAN OPTION AVAILABLE WITH CHICK PEAS
- ASIAN RICE BOWL WITH FRIED EGG** 14
jasmine rice with edamame, water chestnuts, mushrooms, snow peas and red peppers in a sriracha soy sauce, garnished with shredded carrots, cilantro and sesame seeds
ADD GRILLED CHICKEN \$4
BEEF OR SHRIMP \$5
- FISH AND CHIPS** 20
beer battered cod, fries, cole slaw, served with a lemon caper tartar sauce
- *PAN SEARED SALMON WITH LEMON, CAPER AND TOMATO ORZO** 21
drizzled with a herb pesto, served over a bed of orzo pilaf with grilled asparagus
- PAN SEARED COD WITH LEMON CAPER SAUCE** 22
dusted with flour and seared on skillet, served over mashed potatoes and asparagus, garnished with grilled lemon

SEAFOOD

FLAT TOP PRIME BURGERS

Only 1 to 2% of all the beef produced in the US is worthy of the USDA "prime" label!!

ALL BURGERS AVAILABLE AS VEGGIE OR TURKEY BURGER
SERVED WITH CRISPY FRIES ON TOASTED BRIOCHE ROLL
SUBSTITUTE SWEET POTATO FRIES ADD \$1

- *COMMON MAN BURGER** 13
American cheese, lettuce, tomato
ADD BACON \$1
- *DIABLO BURGER** 14
cajun spice rubbed burger topped with charred jalapeños, pepper jack cheese, lettuce, tomato and onion with spicy sriracha aioli
- *TURKEY BURGER** 14
provolone, avocado, roasted red pepper aioli, with lettuce, tomato and red onion
- *CHT BOURBON BACON BURGER** 14
brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings
- *SOUVLAKI LAMB BURGER** 14
chili rubbed lamb patty, Vermont goat cheese, lettuce, tomato and sweet red onion jam, wrapped in grilled flatbread, served with cucumber, tomato and spinach salad
- *BLUE CHEESE BURGER** 14
crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli
- *COPPER HOUSE PATTY MELT** 14
melted Swiss on grilled marble rye, caramelized onions, crispy bacon, served with our secret sauce on side
- VEGGIE BURGER** 12
brown rice, quinoa, lentils and spices, topped with pepper jack cheese, baby spinach and caramelized onions with roasted red pepper aioli

SANDWICH BOARD

ALL SANDWICHES SERVED WITH CRISPY FRIES
SUBSTITUTE SWEET POTATO FRIES ADD \$1

- STEAK SANDWICH** 14
herb cheese spread, roasted red peppers, charred grape tomatoes, caramelized onions and arugula on a fresh baguette
- ROASTED TURKEY BLT** 13
applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on tuscan bread
- GRILLED REUBEN** 14
thick sliced corned beef, Swiss cheese, ale braised sauerkraut, Russian dressing on rye
- SOUTHWEST CRISPY CHICKEN SANDWICH** 13.5
topped with pepper jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll
AVAILABLE WITH GRILLED CHICKEN
- SPICY THAI SHRIMP WRAP** 14
marinated shrimp with mixed greens, shredded coconut, tomatoes and goat cheese on a sun dried tomato wrap with balsamic vinaigrette, served with peanut chili dipping sauce
- FRENCH ONION GRILLED CHEESE WITH BACON** 12
melted gruyere cheese with sweet roasted onions and crisp bacon on grilled tuscan bread
- COPPER HOUSE ITALIAN BLT** 13.5
grilled tuscan bread with crisp bacon, fresh mozzarella, thinly sliced imported prosciutto, tomato, arugula and garlic aioli
- BBQ PULLED PORK SANDWICH WITH JALAPENO COLESLAW** 14
topped with creamy slaw and crisp onion strings on brioche roll, served with fries

PASTA

GEMELLI WITH SPINACH, SUN DRIED TOMATO PASTA AND GOAT CHEESE 15
twist pasta in a delicate sauce with creamy goat cheese and fresh basil, served with grilled tuscan bread ADD GRILLED CHICKEN \$4

CREAMY CAJUN PASTA WITH BLACKENED CHICKEN 17
fettuccine with a poblano cream sauce, spicy chorizo sausage, caramelized onions and roasted peppers, chopped cilantro garnish

BUTTERNUT SQUASH RAVIOLI WITH MAPLE SAGE CREAM SAUCE 16
pasta pillows filled with butternut squash and parmesan, topped with toasted walnuts, shaved parmesan and arugula ADD GRILLED CHICKEN \$4

WINE BY THE GLASS

REDS

- CHARLES SMITH VELVET DEVIL MERLOT, WA 9
14 HANDS CABERNET, WA 8
WINES OF SUBSTANCE, CABERNET, WA 11
PROPHECY, RED BLEND, CA 8.5
ALAMOS, MALBEC, ARGENTINA 8
LLAMA MALBEC, MENDOZA, ARGENTINA 9.5
MANDOLIN PINOT NOIR, CA 9
J. LOHR PINOT NOIR, MONTEREY COUNTY, CA 10

WHITES

- VILLA MARCHESI PINOT GRIGIO, ITALY 8
CYPRESS CHARDONNAY, CA 7.5
WILLIAM HILL CHARDONNAY, CA 8.5
EDNA VALLEY CHARDONNAY, CENTRAL COAST, CA 10
CLEAN SLATE RIESLING, GERMANY 8.5
CHATEAU ST MICHELLE SAUV BLANC, WA 9
KIM CRAWFORD SAUV BLANC, NEW ZEALAND 11
WYCLIFF BRUT, CALIFORNIA CHAMPAGNE, CA 7

DESSERTS \$8

FLOURLESS CHOCOLATE FUDGE PEANUT BUTTER CAKE ^{GF}
rich dense moist chocolate laced with creamy peanut butter, served slightly warm and finished with a drizzle of peanut butter toffee glaze, garnished with whipped cream

WARM HARVEST BREAD PUDDING
delicious moist bread pudding with apples, raisin, cinnamon and vanilla, topped with caramel bourbon glaze and garnished with whipped cream "add a scoop of vanilla ice cream!"

CHOCOLATE FUDGE LAYER CAKE
moist three layer chocolate cake filled with chocolate cream filling, garnished with whipped cream and strawberries

ALMOND JOY CHEESECAKE
Oreo cookie crust with creamy coconut infused cheesecake, topped with chocolate and almonds, garnished with whipped cream

ADD SCOOP OF RICH VANILLA ICE CREAM TO ANY DESSERT \$1