

COPPER HOUSE

TAVERN

CHOWDER & CHILI

RANCHERO CHILI

CUP 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 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

BACON JAM, ROASTED BUTTERNUT SQUASH AND RICOTTA 15
slow cooked sweet onion and candied bacon, parmesan cream, topped with fresh arugula

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 and sweet BBQ sauce with a blend of mozzarella and monterey jack cheeses, roasted peppers, topped with chopped scallions and a crema drizzle

SPICY SOUTHWEST 16
blend of pepper jack and mozzarella, topped with blackened chicken, black beans, grilled corn, tomatoes and cilantro, finished with drizzle of avocado crema

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 hummus with carrots, cucumbers, roasted red peppers, kalamata olives and feta cheese, served with grilled flatbread

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 a balsamic glaze

BLUE DEVIL TATER TOTS ^{GF} 10
tossed in Sriracha hot honey sauce, topped with melted blue cheese and sliced jalapeños, 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

BUFFALO CHICKEN QUESADILLA 12
spicy chicken with blend of Jack and blue cheeses, drizzled with hot sauce and ranch dressing, garnished with sour cream and scallions

CRISPY CALAMARI WITH ROMESCO SAUCE 13
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts

ENSENADA FISH TACOS 13
lightly battered fresh cod topped with avocado and chopped cilantro, drizzled with poblano lime crema

BEEF BRISKET SLIDERS 14
slow-cooked brisket tossed with barbecue sauce, topped with melted cheddar and crispy onion strings

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

ROASTED BEET, PEAR AND CRISPY GOAT CHEESE SALAD ^{GF} 12
fresh field greens, walnuts, warm lightly breaded goat cheese, tossed in honey balsamic dressing
^{GF-IF MADE WITH REGULAR GOAT CHEESE}
ADD GRILLED CHICKEN \$6
ADD STEAK, SHRIMP OR SALMON \$7

BABY KALE HARVEST SALAD ^{GF} 12
blend of spinach and kale, quinoa, cranberries, roasted butternut squash, pumpkin seeds and feta cheese, tossed with cider dijon dressing
ADD GRILLED CHICKEN \$6
STEAK, SHRIMP OR SALMON \$7

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

***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

SWEET POTATO FRIES 5

VEGETABLES 5

SOFRITO RICE AND BEANS 5

SAUTÉED SPINACH 5

SAUTÉED MUSHROOMS AND CARAMELIZED ONIONS 5

ENTRÉES

- *COPPER HOUSE STEAK TIPS** ^{GF} 20
marinated steak tips served with roasted fingerling potatoes and sautéed vegetables
- MAPLE BOURBON MARINATED TURKEY TIPS** ^{GF} 17
turkey tenderloins grilled to perfection, served with crisp sweet potato fries and our house slaw
- *CARNE ASADA** 23
marinated skirt steak, white rice, black beans, guacamole, salsa fresca and flour tortillas
- NY STRIP STEAK WITH GARLIC HERB BUTTER** 31
10 oz center cut, served with mashed potatoes, sautéed spinach and crispy onion rings
- 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
- STEAK TIP AND GUINNESS PIE** 18
tender tips and vegetables in a rich stout influenced gravy, topped with mashed potatoes and a flaky puff pastry, served with house salad
- MAC AND CHEESE WITH CHICKEN AND APPLEWOOD BACON** 17
gemelli pasta tossed with our four cheese blend, topped with parmesan breadcrumb crust
- 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
- BLACKENED SHRIMP TACOS** 17
flour tortillas, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado
- 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
- SEAFOOD**
- 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** 22
drizzled with a herb pesto, served over a bed of orzo pilaf with grilled asparagus
- COASTAL SEAFOOD ENCHILADAS** 18
lump crabmeat, shrimp and pepper jack cheese wrapped up in crispy flour tortillas, topped with poblano cream sauce, served with Spanish rice and beans, garnished with salsa fresca and guacamole
- CRAB AND HERB CRUSTED COD** 24
fresh cod baked with crab, spinach and parmesan cheese blend, served with mashed potatoes and asparagus, finished with lemon beurre blanc

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
ADD SAUTEED MUSHROOMS TO ANY BURGER \$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
- *LONGHORN BURGER** 16
topped with smoked BBQ brisket, cheddar cheese and crispy onion strings
- VEGGIE BURGER** 13
brown rice, quinoa, lentils and spices, topped with pepper jack cheese, caramelized onions and avocado, with lettuce, tomato and ranch dressing

SANDWICH BOARD

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

- STEAK SANDWICH** 15
provolone cheese, roasted red peppers, charred grape tomatoes, caramelized onions and arugula on a fresh baguette
- ROASTED TURKEY BLT** 14
applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on tuscan bread
- GRILLED PASTRAMI WITH SWISS CHEESE AND SWEET ONION MARMALADE** 16
IPA brined pastrami on grilled marble rye with whole grain mustard
- SOUTHWEST CRISPY CHICKEN SANDWICH** 14
topped with pepper jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll
AVAILABLE WITH GRILLED CHICKEN
- 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** 14
grilled Tuscan bread with crisp bacon, fresh mozzarella, thinly sliced imported prosciutto, tomato, arugula and garlic aioli
- BBQ PULLED PORK SANDWICH** 14
slow cooked in house, topped with slaw and crispy onion strings on brioche roll, served with fries
- CHT CRAB AND CHEDDAR MELT** 16
fresh crab meat blended lightly with mayo, lemon juice, spices and scallions, on grilled whole wheat bread with tomato
ADD BACON FOR \$1

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

CHICKEN AND SAUSAGE FRA DIAVOLO 17
fresh fettucine tossed with a spicy roasted tomato sauce and hot Italian sausage, topped with ricotta and fresh basil

BUTTERNUT SQUASH RAVIOLI WITH MAPLE SAGE CREAM SAUCE 17
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
ALAMOS, MALBEC, ARGENTINA 8
LLAMA MALBEC, MENDOZA, ARGENTINA 9.5
PROVERB PINOT NOIR, CA 8
J. LOHR PINOT NOIR, MONTEREY COUNTY, CA 11
JOSH LEGACY RED BLEND, CA 9

WHITES

- VILLA MARCHESI PINOT GRIGIO, ITALY 8
CYPRESS CHARDONNAY, CA 7.5
WILLIAM HILL CHARDONNAY, CA 9
MACMURRAY CHARDONNAY, RUSSIAN RIVER VALLEY, CA 12
J LOHR RIESLING, MONTEREY COUNTY, CA 8
POMELO SAUVIGNON BLANC, CA 9
KIM CRAWFORD SAUV BLANC, CA 11

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

CARROT GINGER SPICE CAKE
moist cake with hint of ginger, cardamon and autumn spices, topped with cream cheese frosting and caramel drizzle

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

WARM RUM RAISIN BREAD PUDDING
rich and sweet with caramel and rum notes, topped with delicious vanilla glaze

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