

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

fresh mozzarella, charred grape tomatoes, basil chiffonade

14

ROASTED SUMMER VEGETABLE

eggplant, zucchini, garlic, tomato slices with a blend of mozzarella and provolone cheeses, topped with fresh basil

15

PULLED PORK

cheddar and mozzarella cheese, tangy BBQ sauce, crispy onion strings and fresh cilantro, finished with jalapeño ranch drizzle

15

CHIPOTLE BBQ CHICKEN

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

15

LAS TAPAS

thinly sliced chorizo, green olives, red peppers and caramelized onions with a blend of mozzarella and Manchego cheeses

15

ITALIAN GRINDER

marinara, sopressata salami, crumbled sausage, mozzarella, ricotta and fresh chopped basil

15

PROSCIUTTO AND FIG

roasted fig jam, blue cheese, balsamic drizzle, garnished with fresh arugula

15

STARTERS

TOMATILLO GUACAMOLE AND CHIPS

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 CHARCUTERIE BOARD

17

thinly sliced chorizo, prosciutto, Finncchiona salami, chicken liver mousse, Manchengo cheese, kalamata olives, cornichons, stone ground mustard, 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

10

tossed in Sriracha hot honey sauce, topped with melted blue cheese and sliced jalapeños, served with ranch dressing

BEER BRAISED HONEY SRIRACHA WINGS

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

KOREAN BEEF SHORT RIB QUESADILLA

13

marinated short rib with a blend of cheeses, topped with scallions, drizzled with avocado crema

CRISPY CALAMARI WITH ROMESCO SAUCE

13

tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts

BLACKENED SHRIMP LETTUCE WRAPS

13

spicy shrimp, pickled red cabbage and pineapple salsa, topped with avocado crema

ENSENADA FISH TACOS

13

lightly battered fresh cod topped with pickled red cabbage, 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

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

STRAWBERRY AND SPINACH

12

SUMMER SALAD

GF

goat cheese, pomegranate seeds and sliced almonds, tossed in a strawberry poppy seed vinaigrette

ADD GRILLED CHICKEN \$6

BABY KALE, QUINOA AND

12

BLEUERRY SALAD

GF

fresh avocado, feta cheese and roasted pumpkin seeds, tossed in cider dijon vinaigrette

ADD GRILLED CHICKEN \$6

SOUTHWEST BLACKENED

16

CHICKEN COBB

GF

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

16

SPINACH AND AVOCADO

GF

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

LOADED TATER TOTS

7

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

5

AND CARAMELIZED ONIONS

5

ENTRÉES

*COPPER HOUSE STEAK TIPS GF

marinated steak tips served with roasted fingerling potatoes and sautéed vegetables

20

MAPLE BOURBON

MARINATED TURKEY TIPS GF

turkey tenderloins grilled to perfection, served with crisp sweet potato fries and our house slaw

17

NY STRIP STEAK WITH GARLIC HERB BUTTER

10 oz center cut, served with french fries, sautéed spinach and crispy onion rings

31

ASIAN BBQ SHORT RIB TACOS

grilled corn tortillas topped with cabbage, shredded carrot and cilantro, avocado aioli, served with white rice and black beans

18

FLAT IRON STEAK FRITES WITH CARAMELIZED ONIONS AND BLUE CHEESE

tender marinated steak, crispy shoestring fries, Irish Whiskey mustard sauce

23

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

17

traditional Indian curry dish with coconut milk, blend of spices and vegetables, served with jasmine rice, garnished with toasted almonds and fresh cilantro

VEGETARIAN OPTION AVAILABLE WITH CHICK PEAS \$15

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

BLACKENED SHRIMP TACOS GF

18

grilled corn tortilla, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado

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 STUFFED COD

24

fresh cod, crab spinach and parmesan herb stuffing, served with white rice and grilled asparagus, finished with a lemon chardonnay sauce

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

American cheese, lettuce, tomato and red onion
ADD BACON \$1

13.5

*DIABLO BURGER

Cajun spice rubbed burger topped with charred jalapeños, pepper jack cheese, lettuce, tomato and onion, with spicy sriracha aioli

14

*TURKEY BURGER

provolone, avocado, roasted red pepper aioli, with lettuce, tomato and red onion

14

*CHT BOURBON BACON BURGER

brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings

14.5

*SOUVLAKI LAMB BURGER

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

15

*BLUE CHEESE BURGER

crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli

14.5

*LONGHORN BURGER

topped with smoked BBQ brisket, cheddar cheese and crispy onion strings

16

VEGGIE BURGER

brown rice, quinoa, lentils and spices, topped with pepper jack cheese, caramelized onions and avocado, with lettuce, tomato and ranch dressing

13

SANDWICH BOARD

ALL SANDWICHES SERVED WITH CRISPY FRIES

SUBSTITUTE SWEET POTATO FRIES ADD \$1

STEAK SANDWICH

provolone cheese, roasted red peppers, charred grape tomatoes, caramelized onions and arugula on a fresh baguette

15

ROASTED TURKEY BLT

applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on tuscan bread

14

SOUTHWEST CRISPY CHICKEN SANDWICH

topped with pepper jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll

14

AVAILABLE WITH GRILLED CHICKEN

FRENCH ONION GRILLED CHEESE WITH BACON

melted gruyere cheese with sweet roasted onions and crisp bacon on grilled Tuscan bread

12

COPPER HOUSE ITALIAN BLT

grilled Tuscan bread with crisp bacon, fresh mozzarella, thinly sliced imported prosciutto, tomato, arugula and garlic aioli

14

BBQ PULLED PORK SANDWICH

slow cooked in house, topped with slaw and crispy onion strings on brioche roll, served with fries

14

CHT CRAB AND CHEDDAR MELT

fresh crab meat blended lightly with mayo, lemon juice, spices and scallions, on grilled whole wheat bread with tomato

ADD BACON FOR \$1

16

LOBSTER ROLL

chunks of lobster meat blended with a touch of mayonnaise and subtle spices, served on toasted brioche roll, with crispy fries and coleslaw

26

PASTA

GEMELLI WITH SPINACH, SUN DRIED TOMATO PASTA AND GOAT CHEESE

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

fettuccine with a poblano cream sauce, spicy chorizo sausage, caramelized onions and roasted peppers, chopped cilantro garnish

MEDITERRANEAN SHRIMP SCAMPI

spinach, tomatoes, garlic, lemon and white wine tossed with angel hair pasta, topped with a crumble of feta cheese, parsley and pine nuts, served with toasted Tuscan bread

WINE BY THE GLASS

RED

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

WHITE

VILLA MARCESI PINOT GRIGIO, ITALY

8

ANGELINE RESERVE CHARDONNAY, CA

8

WILLIAM HILL CHARDONNAY, CA

9

J LOHR RIESLING, MONTEREY COUNTY, CA

8

POMELO SAUVIGNON BLANC, CA

9

KIM CRAWFORD SAUV BLANC, CA

11

HI PROSECCO, VENETO, ITALY

9

VEUVE DU VERNAY, "SPARKLING ROSE", FRANCE

9

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

TRES LECHES CAKE WITH MANGO

moist vanilla sponge cake soaked in milk and rum, topped with coconut whipped cream

CHOCOLATE FUDGE LAYER CAKE

moist three layer chocolate cake filled with chocolate cream filling, garnished with whipped cream and strawberries

MIXED BERRY SHORTCAKE

strawberries, blueberries and blackberries, house made whipped cream on fresh baked biscuit

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