

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."

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| AL FRESCO | 14 |
| fresh mozzarella, charred grape tomatoes, basil chiffonade | |
| ROASTED SUMMER VEGETABLE | 15 |
| eggplant, zucchini, garlic, tomato slices with a blend of mozzarella and provolone cheeses, topped with fresh basil | |
| 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 | |
| LAS TAPAS | 15 |
| thinly sliced chorizo, green olives, red peppers and caramelized onions with a blend of mozzarella and Manchengo cheeses | |
| 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

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| 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 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 ^{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 | |
| 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

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| 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 | |
| STRAWBERRY AND SPINACH SUMMER SALAD ^{GF} | 12 |
| goat cheese, pomegranate seeds and sliced almonds, tossed in a strawberry poppy seed vinaigrette | |
| ADD GRILLED CHICKEN \$6 | |
| BABY KALE, QUINOA AND BLUEBERRY SALAD ^{GF} | 12 |
| fresh avocado, feta cheese and roasted pumpkin seeds, tossed in cider dijon 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 | |
| *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

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| ROASTED FINGERLING POTATOES | 5 |
| FRIES | 4 |
| 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 CAMELIZED 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
- NY STRIP STEAK WITH GARLIC HERB BUTTER** 31
10 oz center cut, served with french fries, sautéed spinach and crispy onion rings
- ASIAN BBQ SHORT RIB TACOS** 18
grilled corn tortillas topped with cabbage, shredded carrot and cilantro, avocado aioli, served with white rice and black beans
- FLAT IRON STEAK FRITES WITH CARAMELIZED ONIONS AND BLUE CHEESE** 23
tender marinated steak, crispy shoestring fries, Irish Whiskey mustard sauce
- 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
- 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

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
ADD SAUTEED MUSHROOMS TO ANY BURGER \$1

- *COMMON MAN BURGER** 13.5
American cheese, lettuce, tomato and red onion
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** 14.5
brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings
- *SOUVLAKI LAMB BURGER** 15
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** 14.5
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
- 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
- LOBSTER ROLL** 26
chunks of lobster meat blended with a touch of mayonnaise and subtle spices, served on toasted brioche roll, with crispy fries and coleslaw

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

MEDITERRANEAN SHRIMP SCAMPI 18
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

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

WHITES

- VILLA MARCHESI 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 LECHE 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