

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	
CHICKEN AND BACON PESTO	15
creamy parmesan sauce topped with mozzarella, roasted garlic, grape tomatoes and drizzled with herb pesto	
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	
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	
MEDITERRANEAN	15
white based pizza with artichokes, red onion, kalamata olives and sun dried tomatoes with mozzarella and feta cheese blend	

STARTERS

TOMATILLO GUACAMOLE AND CHIPS ^{GF}	8.5
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, marinated artichoke hearts, manchengo and provolone cheeses, kalamata olives, cornichons, provolone, 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 9 FULL 15
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	13
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts	
RIO GRANDE QUESADILLA	13
shredded, seasoned chicken, refried beans and jack cheese folded inside grilled tortilla, served with guacamole and sour cream	
ENSENADA FISH TACOS	13
lightly battered fresh cod topped with pickled red cabbage, avocado and chopped cilantro, drizzled with poblano lime crema	
CRISPY CAJUN SPICED POTATO WEDGES ^{GF}	10
rustic thick cut wedges served with chipotle ranch and truffle aioli dipping sauces	

SALADS

MIXED GREENS ^{GF}	5 / 8
mixed greens, grape tomatoes, shaved carrots, red onions	
*CLASSIC CAESAR	9
chopped romaine, shaved parmesan, house made croutons	
ADD GRILLED CHICKEN \$6	
ADD STEAK, SHRIMP OR SALMON \$7	
APPLE, BACON AND GOAT CHEESE SALAD ^{GF}	12
mixed greens, cranberries, candied walnuts, tossed in cider dijon dressing	
ADD GRILLED CHICKEN \$6	
ADD STEAK, SHRIMP OR SALMON \$7	
CHOPPED GREEK SALAD ^{GF}	12
romaine, red pepper, kalamata olives, cucumbers, tomatoes, chickpeas and feta cheese, tossed in Greek dressing, topped with artichoke hearts	
ADD GRILLED CHICKEN \$6	
ADD 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	
GF - without tortilla chips	
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 • GREEK CIDER DIJON VINAIGRETTE

SIDES

ROASTED FINGERLING POTATOES	5
FRIES	5
LOADED TATER TOTS WITH MELTED CHEESE AND BACON	7
GRILLED ASPARAGUS	6
SWEET POTATO FRIES	6
VEGETABLES	5
SOFRITO RICE AND BEANS	5
SAUTÉED SPINACH	5
SAUTÉED MUSHROOMS AND CARAMELIZED ONIONS	5
PARMESAN RISOTTO	7

ENTRÉES

- *COPPER HOUSE STEAK TIPS** ^{GF} 20
marinated and drizzled with house BBQ sauce, served with roasted fingerling potatoes and sautéed vegetables
- SKIRT STEAK WITH TRUFFLE OIL PARMESAN FRIES** 26
flavorful marinated skirt steak, with truffle fries and fresh chimichurri sauce
- 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** 32
10oz center cut, served with French fries, grilled asparagus and crispy onion rings
- MAC AND CHEESE WITH CHICKEN AND APPLEWOOD BACON** 17
gemelli pasta tossed with our four cheese blend, topped with parmesan breadcrumb crust
- ASIAN RICE BOWL WITH FRIED EGG** 15
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
- CHT CHICKEN TANDOORI** 17
chicken breast marinated in yogurt and flavorful Indian spices, served with jasmine rice, grilled naan bread and Mediterranean salad, garnished with fresh cilantro
- BLACKENED SHRIMP TACOS** ^{GF} 18
grilled corn tortilla, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado
- MUSHROOM AND PEA RISOTTO WITH TRUFFLE OIL** ^{GF} 18
slow cooked tender arborio rice in creamy parmesan broth, topped with shaved parmesan
ADD GRILLED CHICKEN \$4

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
- SHRIMP ETOUFFEE** 19
Cajun classic with tender shrimp in boldly seasoned rich gravy served over white rice, garnished with chopped scallions and toasted French bread

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** 14
American cheese, lettuce, tomato and red onion
ADD BACON \$1
- *DIABLO BURGER** 15
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** 15
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** 15
crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli
- *MUSHROOM TRUFFLE BURGER** 16
sautéed mushrooms, truffle oil, Gruyere cheese, arugula and garlic aioli
- 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 garlic aioli 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** 13
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

PASTA

GEMELLI WITH SPINACH, SUN DRIED TOMATO PESTO AND GOAT CHEESE 16
twist pasta in a delicate sauce with creamy goat cheese, roasted red peppers and fresh basil, served with grilled tuscan bread ADD GRILLED CHICKEN \$4

CREAMY CAJUN PASTA WITH BLACKENED CHICKEN 18
fettuccine with a poblano cream sauce, spicy chorizo sausage, caramelized onions and roasted peppers, chopped cilantro garnish

BUTTERNUT SQUASH RAVIOLI IN MAPLE SAGE CREAM SAUCE 18
pasta pillows stuffed with butternut squash, topped with arugula and shaved parmesan
ADD GRILLED CHICKEN \$4

WINE BY THE GLASS

REDS

- J. LOHR ~ MERLOT, PASO ROBLES CA 9.5
- 14 HANDS ~ CABERNET, WA 8
- AVIARY ~ CABERNET SAUVIGNON, NAPA VALLEY, CA 11
- ATHENA ~ PINOT NOIR, CA 9
- KINGS RIDGE ~ PINOT NOIR, WILLAMETTE VALLEY, OR 12
- VINUM CELLARS ~ " RED DIRT RED" BLEND, PASO ROBLES, CA 9
- ZOLO ~ MALBEC MENDOZA, ARGENTINA 9.5

WHITES

- CARLETTO ~ PINOT GRIGIO, ITALY 8
- HAYES VALLEY ~ CHARDONNAY, CENTRAL COAST, CA 8
- WILLIAM HILL ~ CHARDONNAY, CA 10
- TALBOTT KALI HART ~ CHARDONNAY, ESTATE GROWN, CA 12
- J LOHR ~ RIESLING, MONTEREY COUNTY, CA 8
- POMELO SAUVIGNON ~ BLANC, CA 9
- KIM CRAWFORD ~ SAUVIGNON BLANC, CA 11
- VALDO ~ PROSECCO, ITALY 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

TIRAMISU TORTE

delicious layer cake with sweet, creamy Mascarpone mousse, and espresso soaked sponge cake, topped with whipped cream frosting

CHOCOLATE FUDGE LAYER CAKE

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

APPLE CRISP WITH VANILLA ICE CREAM

served warm with fresh apples, cinnamon and brown sugar, drizzled with vanilla glaze

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