

COPPER HOUSE

TAVERN

STARTERS

- RANCHERO CHILI** ^{GF} CUP 5 BOWL 8
ground beef, grilled sirloin, kidney beans, black beans, southwestern spices, shredded cheese, scallions, served with tortilla chips
- TOMATILLO GUACAMOLE + CHIPS** ^{GF} 9
avocado, tomatillos, tomato, garlic, cilantro, lime
- RANCHERO NACHOS** ^{GF} HALF 9 FULL 16
melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream
- CHT ONION RINGS** 10
housemade crispy large rings in a beer batter
- 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} 13
served with blue cheese, celery and carrot sticks (available buffalo style)
- TAVERN TENDERS** 13
fresh chicken flash fried and tossed with our chipotle honey bbq sauce, blue cheese dipping sauce
- STEAK + CHEESE EGG ROLLS** 12
thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings stuffed in thin crispy wrapper, served with garlic aioli
- CRISPY CAJUN SPICED POTATO WEDGES** ^{GF} 11
rustic + thick cut, served with chipotle ranch and garlic aioli dipping sauces
- ENSANADA FISH TACOS** 13
lightly battered fresh cod, corn tortilla, shredded lettuce, garlic lime aioli, pico de gallo, guacamole

PIZZA

Artisinal Stone Fired Individual Pies
"Get a few to share among the table."

- CHEESE** 13
* ADD PEPPERONI OR BACON - \$2 ea
* ADD MUSHROOMS, CARAMELIZED ONIONS, JALAPENOS, SPINACH OR ROASTED RED PEPPERS- \$1 ea
- AL FRESCO** 14
fresh mozzarella, charred grape tomatoes, basil
- CHIPOTLE BBQ CHICKEN PIZZA** 16
spicy & sweet bbq sauce with a blend of mozzarella and cheddar cheese, roasted peppers, topped with chopped scallions and a ranch drizzle
- PROSCIUTTO + FIG** 16
roasted fig jam, blend of mozzarella and blue cheese, fresh rosemary, balsamic drizzle, fresh arugula

SIDES

- FRIES - ONION RINGS - COLESLAW 5
MIXED GREEN OR CAESAR SALAD 5
SOFRITO RICE + BEANS 5
SWEET POTATO FRIES - ASPARAGUS 6

SALADS

- ADD GRILLED CHICKEN OR TAVERN TENDERS \$6
ADD STEAK, SHRIMP OR SALMON \$7

- CLASSIC CAESAR** 10
chopped romaine, shaved parmesan, house made croutons
- MIXED GREENS** ^{GF} 9
spring mix, grape tomatoes, shaved carrots, red onions
- SALMON SALAD W/ SPINACH + AVOCADO** ^{GF} 16
red onions, grape tomatoes, fresh orange segments, toasted almonds, dijon cider vinaigrette

- HAND CRAFTED DRESSINGS
Blue Cheese • Ranch • Chipotle Ranch
Honey Mustard • Italian • Cider Dijon Vinaigrette

FLAT TOP BURGERS

- FRESH PREMIUM GROUND CHUCK
ALL BURGERS AVAILABLE AS VEGGIE
SERVED WITH CRISPY FRIES ON TOASTED BRIOCHE ROLL
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS ADD \$1
ADD SAUTEED MUSHROOMS OR JALAPENOS TO ANY BURGER \$1

- COMMON MAN BURGER** 14
American cheese, lettuce, tomato and red onion
ADD BACON \$1
- BLUE CHEESE BURGER** 16
crumbled blue cheese, crisp bacon, caramelized onions, arugula and garlic aioli
- CHT BOURBON BACON BURGER** 16
bourbon whiskey sauce, crisp bacon, cheddar cheese + onion rings
- DIABLO BURGER** 16
Cajun rubbed patty, charred jalapeños, pepper jack cheese, lettuce, tomato, onion, sriracha aioli
- SOUVLAKI LAMB BURGER** 16
chili rubbed lamb patty, goat cheese, lettuce, tomato, sweet red onion jam, wrapped in grilled flatbread, served with cucumber, tomato + spinach salad
- VEGGIE BURGER** 14
brown rice, quinoa, lentils, quinoa and spices, topped with pepper jack cheese, caramelized onions, lettuce, tomato, ranch dressing

SANDWICHES

- SANDWICHES BELOW ARE SERVED WITH CRISPY FRIES
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS ADD \$1

- STEAK SANDWICH** 16
provolone cheese, roasted red peppers, grape tomatoes, caramelized onions, garlic aioli on a baguette
- SOUTHWEST CRISPY CHICKEN SANDWICH** 15
cheddar cheese, lettuce, tomato, jalapenos and chipotle ranch dressing on toasted brioche roll
AVAILABLE WITH GRILLED CHICKEN
- COPPER HOUSE ITALIAN BLT** 15
grilled tuscan bread, bacon, prosciutto, fresh mozzarella, tomato, arugula, garlic aioli
- CAPRESE W/ PROSCIUTTO** 14
fresh mozzarella, sliced tomato, basil, thin sliced prosciutto, olive oil, balsamic, fresh baguette

ENTRÉES

- COPPER HOUSE STEAK TIPS** ^{GF} 21
marinated steak tips with house BBQ, served with choice of 2 sides
- FISH + CHIPS** 20
beer battered cod, fries, coleslaw, lemon caper tartar sauce
- PAN SEARED SALMON** 22
fresh filet, herb pesto drizzle, choice of 2 sides (available blackened with cajun seasoning)
- CAJUN PASTA WITH BLACKENED CHICKEN** 18
gemelli pasta with a chipotle cream sauce, chorizo, caramelized onions + roasted red peppers
- CHT MAC + CHEESE** 14
gemelli pasta, four-cheese blend, parmesan breadcrumb crust, served with mixed green salad
ADD GRILLED OR BUFFALO STYLE CHICKEN \$4

WINE BY THE GLASS

WHITE - PROSECCO - ROSE

CARLETTO PINOT GRIGIO -ITALY - 8
HAYES VALLEY CHARDONNAY -CA - 8
WILLIAM HILL CHARDONNAY -CENTRAL COAST, CA - 10
J. LOHR REISLING -MONTEREY COUNTY, CA - 8
POMELO SAUVIGNON BLANC -CA - 9
KIM CRAWFORD SAUVIGNON BLANC -NEW ZEALAND - 11
VALDO PROSECCO -ITALY - 9
ROSÉ ALL DAY -FRANCE - 9

RED

14 HANDS CABERNET -WA - 8
AVIARY CABERNET SAUVIGNON -NAPA, CA - 11
KINGS RIDGE PINOT NOIR -WILLAMETTE, OR - 11
ZOLO MALBEC -MENDOZA, ARGENTINA - 9

COCKTAILS

HAND CRAFTED RUBY RED SANGRIA 10

batch blended, well rested, perfect marriage of wine, dark rum, cognac + fresh juices, served in a hurricane glass

SUMMERTIME ROSE TEQUILA SANGRIA 10

rose wine, silver tequila, strawberry simple syrup, lime juice, fresh strawberries + blueberries, served in a mason jar, basil garnish

COPPER HOUSE KICKING MULE 10

Tito's vodka, fresh lime juice, simple syrup, dash of bitters, crisp ginger beer, served in a mason jar, lime garnish

MAINE SQUEEZE 10.5

Cold River blueberry vodka, fresh blueberry + ginger simple syrup, lemonade, splash of soda, basil garnish

ROSY GLOW 11

Dry Line rose gin from Truro, MA, pomegranate liqueur, grapefruit bitters, lime juice, simple syrup, served on rocks

CHT PERFECT PALOMA 10

Dulce Vida grapefruit infused tequila, ruby red grapefruit juice, simple syrup, lime juice, soda water, lime garnish

PASSION FRUIT MARGARITA 11

El Jimador silver tequila, Cointreau, passion fruit puree, lime juice agave, served in a hurricane glass, salted rim

HAVEN ON EARTH 10

Rum Haven coconut water rum, St. Germaine elderflower liqueur, lime juice, fresh mint garnish

DRAFTS

GUINNESS IRISH STOUT 7.75

dublin, ireland, abv 4.2% - 20oz
creamy roasted notes, slightly bitter, no hops

FIDDLEHEAD IPA 7.75

vermont, abv 6.2% - 16oz
a medium-bodied IPA with pleasant notes of citrus, crisp + dry finish

CASTLE ISLAND KEEPER IPA 7.5

massachusetts, abv 6.5% - 20oz
a new age IPA with pleasant aromas of pine + citrus, balanced by hop bitterness

CAMBRIDGE BREWING REMAIN IN LIGHT PILSNER 7.5

massachusetts, abv 5.0% - 16.9oz
a crisp hoppy pilsner with a balanced bitterness to the finish

STELLA 7.5

belgium, abv 5.0% - 16.9oz
light, crisp, slightly sweet + dry finish

ZERO GRAVITY GREEN STATE LAGER 7.75

vermont, abv 4.9% - 16.9oz
a crisp, clean and satisfying lager, accented by the perfect balance of noble hops and pilsner malt

CITIZENS CIDER UNIFIED PRESS 7.75

vermont, abv 5.2% - 16oz
gluten-free cider, off-dry, crisp, clean + refreshing on the palate

DOGFISH HEAD SEA QUENCH ALE 7.75

delaware, abv 4.9% - 16oz
a session sour with notes of lime + sea salt, crisp, light + deliciously refreshing

KRONENGOURG BLANC 7.5

france, abv 5.0% - 20oz
a crisp refreshing belgian style ale with spicy notes of coriander and citrus

O'HARAS IRISH RED ALE - NITRO 7.75

ireland, abv 4.3% - 20oz
smooth, malty caramel notes balanced by pleasant bitterness

GF: Gluten Free Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 18% will be added to parties of 6 or more.