

# COPPER HOUSE

## TAVERN

### STARTERS

- TOMATILLO GUACAMOLE + CHIPS** <sup>GF</sup> 9  
avocado, tomatillos, tomato, garlic, cilantro, lime
- RANCHERO NACHOS** <sup>GF</sup> 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** <sup>GF</sup> 10  
tossed in sriracha hot honey sauce, topped with melted blue cheese and sliced jalapeños, served with ranch dressing
- HONEY SRIRACHA WINGS** <sup>GF</sup> 13  
beer braised, served with blue cheese, celery and carrot sticks (available buffalo style)
- HUMMUS PLATTER** 12  
housemade, carrots, cucumbers, roasted red peppers, Kalamata olives, feta cheese, flatbread
- 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
- CAJUN SPICED POTATO WEDGES** <sup>GF</sup> 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 RED PEPPERS- \$1 ea
  - AL FRESCO** 14  
fresh mozzarella, charred grape tomatoes, basil
  - CHIPOTLE BBQ CHICKEN** 16  
spicy + sweet bbq, mozzarella + cheddar cheese, roasted peppers, scallions, ranch drizzle
  - PROSCIUTTO + FIG** 16  
roasted fig jam, mozzarella + blue cheese, arugula, rosemary, balsamic drizzle
  - BUFFALO CHICKEN** 15  
mozzarella + blue cheese, buffalo chicken tenders, red onions, ranch drizzle
  - ARTICHOKE + KALAMATA OLIVE** 15  
white pizza, mozzarella + goat cheese, grape tomatoes, fresh basil

### Kitchen Hours

Monday thru Friday - 11:30am - 9:30pm  
Saturday + Sunday - 12:00pm - 9:00pm

[www.copperhousetavern.com](http://www.copperhousetavern.com)

1-781-890-8989

online ordering available for pickup  
delivery services: grubhub + doordash

### SOUPS

- RANCHERO CHILI** <sup>GF</sup> CUP 5 BOWL 8  
ground beef, grilled sirloin, kidney beans, black beans, southwestern spices, shredded cheese, scallions, served with tortilla chips
- NE CLAM CHOWDER** CUP 5 BOWL 8  
fresh chopped local clams, bacon, herb blend

### SALADS

- \* ADD CHICKEN OR TAVERN TENDERS - \$6
- \* ADD STEAK, SHRIMP OR SALMON - \$7
- \*CLASSIC CAESAR 10  
chopped romaine, shaved parmesan, house made croutons
- MIXED GREENS** <sup>GF</sup> 9  
spring mix, grape tomatoes, shaved carrots, red onions
- CHOPPED GREEK** <sup>GF</sup> 12  
romaine, roasted red peppers, kalamata olives, cucumbers, tomatoes, chickpeas, feta, artichoke hearts, greek dressing
- SOUTHWEST CHICKEN COBB** 16  
blackened chicken, avocado, hard boiled egg, bacon, tomatoes, black beans, grilled corn, blue cheese crumbles, tortilla strips, chipotle ranch dressing  
\*<sup>GF</sup> without tortilla strips  
\*vegetarian option available
- SALMON W/ SPINACH + AVOCADO** <sup>GF</sup> 16  
red onions, grape tomatos, fresh orange segments, toasted almonds, dijon cider vinaigrette
- STEAK + BLUE CHEESE** 16  
grilled silroin, mixed greens, blue cheese crumbles, bacon, grape tomatoes, house onion rings, blue cheese dressing

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

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.

## \* 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 SAUTÉED MUSHROOMS OR JALAPENOS TO ANY BURGER \$1

<b>*COMMON MAN</b>	<b>14</b>
American cheese, lettuce, tomato, red onion ADD BACON \$1	
<b>*BLUE CHEESE</b>	<b>16</b>
crumbled blue cheese, bacon, caramelized onions, arugula, garlic aioli	
<b>*CHT BOURBON BACON</b>	<b>16</b>
bourbon whisky sauce, bacon, cheddar cheese, onion rings	
<b>*DIABLO</b>	<b>16</b>
Cajun rubbed patty, charred jalapeños, pepperjack, lettuce, tomato, onion, sriracha aioli	
<b>*MUSHROOM TRUFFLE</b>	<b>16</b>
sautéed mushrooms, truffle oil, Grüyère cheese, arugula, garlic aioli	
<b>SOUVLAKI LAMB</b>	<b>16</b>
chili rubbed lamb patty, goat cheese, lettuce, tomato, sweet red onion jam, wrapped in grilled flatbread, served with cucumber, tomato + spinach salad	
<b>VEGGIE</b>	<b>14</b>
house veggie patty made of brown rice, quinoa, lentils + spices, pepperjack cheese, caramelized onions, lettuce, tomato, ranch dressing	

## \* SANDWICHES \*

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

<b>STEAK + CHEESE</b>	<b>16</b>
provolone, roasted red peppers, grape tomatoes, caramelized onions, garlic aioli, baguette	
<b>SOUTHWEST CRISPY CHICKEN</b>	<b>15</b>
pepperjack, lettuce, tomato, chipotle ranch dressing, brioche roll	
<b>COPPER HOUSE ITALIAN BLT</b>	<b>15</b>
bacon, prosciutto, arugula, tomato, fresh mozzarella, garlic aioli	
<b>CAPRESE W/PROSCIUTTO</b>	<b>14</b>
fresh mozzarella, tomato, basil, prosciutto, olive oil, balsamic, baguette	
<b>FRENCH ONION GRILLED CHEESE</b>	<b>13</b>
melted Grüyère cheese, bacon, roasted onions, grilled Tuscan sourdough	
<b>ROASTED TURKEY BLT</b>	<b>14</b>
applewood smoked bacon, tomato, avocado, bibb lettuce, mayo, Tuscan sourdough	

## \* ENTRÉES \*

<b>*COPPER HOUSE STEAK TIPS<sup>GF</sup></b>	<b>21</b>
marinated steak tips with house BBQ, served with mashed potatoes + grilled asparagus	
<b>*RIBEYE STEAK</b>	<b>35</b>
boneless 12oz choice steak, bourbon cream sauce, mashed potatoes + spinach, onion rings	
<b>KOREAN CHICKEN RICE BOWL</b>	<b>17</b>
jasmine rice, red peppers, onions, edamame, green beans, tossed in a sweet + spicy sauce, topped with sesame seeds + fried egg	
<b>FISH + CHIPS</b>	<b>20</b>
beer battered cod, fries, coleslaw, lemon caper tartar sauce	
<b>*PAN SEARED SALMON</b>	<b>22</b>
fresh filet, herb pesto drizzle, choice of 2 sides AVAILABLE BLACKENED WITH CAJUN SEASONING	
<b>BLACKENED SHRIMP TACOS<sup>GF</sup></b>	<b>18</b>
grilled corn tortillas, lettuce, chopped tomatoes, garlic lime aioli, sofrito rice, black beans, guacamole	
<b>SHRIMP ETOUFFEE</b>	<b>20</b>
Cajun classic, rich seasoned gravy, over white rice, scallions, toasted french bread	
<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>18</b>
maple sage cream sauce, arugula, shaved parmesan, grilled Tuscan toast ADD GRILLED OR BUFFALO STYLE CHICKEN \$4	
<b>CHT CHICKEN TANDOORI</b>	<b>17</b>
yogurt marinade, Indian spices, jasmine rice, grilled naan bread, mediterranean salad, cilantro	
<b>BLACKENED CHICKEN PASTA</b>	<b>18</b>
gemelli pasta with a chipotle cream sauce, chorizo, caramelized onions, roasted red peppers	
<b>CHT MAC + CHEESE</b>	<b>14</b>
gemelli pasta, four-cheese blend, parmesan breadcrumb crust, served with mixed green salad ADD GRILLED OR BUFFALO STYLE CHICKEN \$4	

## \* SIDES \*

FRIES - ONION RINGS - COLESLAW	5
MIXED GREEN OR CAESAR SALAD	5
MASHED POTATOES - SAUTEED SPINACH	5
SOFRITO RICE + BEANS	5
SWEET POTATO FRIES - ASPARAGUS	6
LOADED TATER TOTS W/ BACON + CHEESE	7

## \* DESSERTS \*

<b>CHOCOLATE FUDGE LAYER CAKE</b>	<b>8</b>
three layer, chocolate cream filling, whipped cream, chocolate sauce, strawberries ADD SCOOP VANILLA ICE CREAM \$1	
<b>APPLE CRISP W/ VANILLA ICE CREAM</b>	<b>8</b>
served warm with fresh apples, cinnamon + brown sugar, vanilla glaze	

## WINE LIST

	GLASS	BOTTLE
<b>RED</b>		
J. LOHR MERLOT - PASO ROBLES, CA	10	37.00
CHATEAU ST MICHELLE MERLOT - COLUMBIA VALLEY, WA		42.00
COLUMBIA CREST H3 MERLOT HORSE HEAVEN HILLS - WA		45.00
14 HANDS CABERNET - WA	8.5	32.00
AVIARY CABERNET SAUVIGNON - NAPA, CA	11	42.00
LAYER CAKE CABERNET SAUVIGNON - CA		48.00
JUSTIN CABERNET SAUVIGNON - PASA ROBLES, CA		58.00
GHOST PINE CABERNET SAUVIGNON - CA		64.00
ZOLO MALBEC - MENDOZA, ARGENTINA	9.5	36.00
CATENA MALBEC - ARGENTINA		52.00
SEAN MINOR 4 BEARS PINOT NOIR - CENTRAL COAST, CA	9.5	35.00
KINGS RIDGE PINOT NOIR - WILLAMETTE, OR	12	46.00
NIELSON PINOT NOIR - SANTA BARBARA, CA		48.00
LA CREMA PINOT NOIR - MONTEREY, CA		55.00
A TO Z PINOT NOIR - OR		60.00
ROCCA DELLE MACIE CHIANTI CLASSICO - TUSCANY, ITALY		46.00
LAYER CAKE "SEA OF STONES" RED BLEND - MEDOZA, ARGENTINA	10	38.00
TRURO VINEYARDS CRANBERRY RED BLEND "LIGHTHOUSE BOTTLE - MA		38.00
TRURO VINEYARDS "TRIUMPH" RED BLEND - MA		45.00
INTRINSIC RED BLEND - CA		45.00
BONESHAKER ZINFANDEL - CA		46.00
CYCLES GLADIATOR PETIT SIRAH - CENTRAL COAST, CA		42.00
J. LOHR PETITE SIRAH " TOWER ROAD" - PASO ROBLES, CA		52.00
MATCHBOOK SYRAH - DUNNIGAN HILLS, CA		44.00

### WHITE

CARLETTO PINOT GRIGIO - ITALY	8	30.00
CA MONTINI PINOT GRIGIO - TRENTINO, ITALY		42.00
HAYES VALLEY CHARDONNAY - CA	8.5	32.00
WILLIAM HILL CHARDONNAY - CENTRAL COAST, CA	10	36.00
TALBOTT KALI HART ESTATE GROWN CHARDONNAY - CA	12	46.00
J VINEYARDS CHARDONNAY - RUSSIAN RIVER, CA		55.00
STERLING VINEYARDS CHARDONNAY - NAPA VALLEY, CA		58.00
J. LOHR REISLING - MONTEREY COUNTY, CA	8	32.00
VILLA MARIA "PRIVATE BIN" RIESLING - NEW ZEALAND		40.00
POMELO SAUVIGNON BLANC - CA	9	35.00
KIM CRAWFORD SAUVIGNON BLANC - NEW ZEALAND	11	44.00
PINE RIDGE CHENIN BLANC + VIOGNIER BLEND - CA		38.00

### SPARKLING WINE / CHAMPAGNE / ROSÉ

WYCLIFF SPARKLING - CALIFORNIA	7	26.00
VALDO PROSECCO - ITALY	9	34.00
NICOLAS FEUILLATTE CUVEE - CHAMPAGNE, FRANCE		65.00
FLEUR DE MER ROSÉ - PROVENCE, FRANCE		42.00

## 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

**CHT CHILLED CIDER PUNCH 10.5**  
bourbon, apple cider, lemon juice, cloves, orange bitters, rested in house,  
served in a mason jar topped with a splash of ginger beer, cinnamon stick garnish

**CARAMEL APPLE MARTINI 12.5**  
Van Gogh caramel vodka, apple + lemon juice, simple syrup,  
served in a chilled martini glass with caramel rim + apple garnish

**PRICKLY PEAR MARGARITA 11**  
El Jimador silver tequila, Cointreau, prickly pear syrup, agave, lime juice,  
served in a lightly salted hurricane glass

**FALL HARVEST 11**  
Crop Organic pumpkin spiced vodka, lemon juice + maple syrup, shaken,  
served straight up with a splash of ginger beer + lemon twist

**CHERRY BOURBON SMASH 12**  
Bulleit bourbon, muddled Luxardo cherries, ginger simple syrup, lemon juice + mint,  
topped with a splash of soda + bitters

**CUCUMBER GIN MARTINI 12.5**  
Crop Organic cucumber vodka, muddled cucumber, lemon, splash St. Germaine liqueur,  
served in a chilled martini glass

**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

**CHT PERFECT PALOMA 10**  
Dulce Vida grapefruit infused tequila, ruby red grapefruit juice, simple syrup,  
lime juice, soda water, lime garnish

### BOURBON

BUFFALO TRACE	8
ELIJAH CRAIG	8
BULLEIT	9
HIGH WEST PRAIRIE BOURBON	9
EAGLE RARE 10	10
RUSSELL RESERVE 10	10
BASIL HAYDEN	11
BULLEIT 10	11
MICHTER'S SMALL BATCH	11
WOODFORD RESERVE	12.5
ANGEL'S ENVY	13
BIB + TUCKER 6YR SMALL BATCH	13
BLANTON'S SINGLE BARREL	13
BOOKERS	13
KNOB CREEK	13
KNOB CREEK SMOKED MAPLE	13
WOODFORD RESERVE DOUBLE OAKED	15
HILLROCK SOLERA AGED BOURBON	18
JEFFERSON'S OCEAN AGED	22

### WHISKEY

BULLEIT SMALL BATCH RYE	9
REDEMPTION RYE	9
HIGH WEST DOUBLE RYE	9
RUSSELL RESERVE	10
BASIL HAYDEN DARK RYE	11
KNOB CREEK RYE	11
MICHTER'S SINGLE BARREL STRAIGHT RYE	11
HIGH WEST WHISKEY RENDEZVOUS RYE	13
SAGAMORE RYE	14
ANGEL'S ENVY CASK FINISHED RYE	16
WHISTLE PIG RYE	16
WHISTLE PIG FARMSTOCK RYE	18
HILLROCK DOUBLE CASK RYE WHISKEY	19
JIM BEAM'S LITTLE BOOK	20

### SCOTCH

DEWAR'S 12YR	11
GLENLIVET 12YR	12
GLENFIDDICH 12YR	12.5
ARDBEG 10YR SINGLE MALT	13
BENROMACH 10YR SPEYSIDE SINGLE MALT	13
DALMORE 12YR OAK AGED	14
GLENLIVET 14YR COGNAC CASK	14
DEWAR'S 15YR	14
BALVENIE 12YR	14.5
GLENFIDDICH 14YR	15
BALVENIE 14YR CARIBBEAN CASK	15.5
MACALLAN 12YR	16
GLENFIDDICH 15YR	17
JOHNNIE WALKER GOLD RESERVE	17
OBAN 14YR	19
LAGAVULIN 16YR SINGLE MALT	19
DEWAR'S 18YR	21
MACALLAN 15YR	23
JOHNNIE WALKER 18YR BLENDED	25
JOHNNIE WALKER BLUE	42

### IRISH WHISKEY

JAMESON	9
SEXTON	9
JAMESON BLACK BARREL	10
JAMESON CASKMATES	10
JAMESON CASKMATES IPA EDITION	10
TULLAMORE DEW 12YR	12
RED BREAST 12YR	14

### TEQUILA / MEZCAL

VIDA MEZCAL	9
1800 COCONUT	9
CORRALEJO BLANCO	10
CODIGO ROSA (ROSE)	10.5
AVION SILVER	11
ARTA SILVER	11.5
CORRALEJO ANEJO	12
DON JULIO BLANCO	12
PATRON SILVER	12
TRES GENERACION ANEJO	12
CORRALEJO ANEJO	12
HERRADURA ANEJO	13
ARTA ANEJO	13.5
DON JULIO REPOSADO	13.5
PATRON REPOSADO	13.5
DON JULIO ANEJO	15
PATRON ANEJO	15
DELEON REPOSADO	15
EL MAYOR ANEJO	20
DON JULIO 1942	32

### COGNAC

HENNESSEY	11
REMY MARTIN VSOP	12
HENNESSEY VSOP	18
HENNESSEY MASTERS BLEND SELECTION #2	18
GRAND MARNIER 100 YR	30



# BEER & ALE

## PILSNER / LAGER

- \*CBC REMAIN IN LIGHT (MA) 7.5**  
abv 5.0% a crisp hoppy pilsner with a balanced bitterness to the finish 16.9oz
- \*JACKS ABBY COPPER LEGEND (MA) 7.75**  
abv 5.7% caramel malts and toast flavors with some earthy and herbal hops, plenty of rounding malt sweetness 16.9oz
- COMMERZIENRAT RIEGELE PRIVAT (GER) 7.75**  
abv 5.2% crisp, elegant and complex in character with a clean, smooth finish, Privat sets the benchmark for festival craft 16.9oz
- WEIHENSTEPHANER FESTBIER (GER) 7.75**  
abv 5.8% bright gold color, light malt honey base with generous amounts of earthy citrus + spice 16.9oz
- HOFFBRAU OKTOBERFEST (GER) 7.75**  
abv 6.3% golden clear color, crisp, clean and refreshing with a pleasant bitterness on finish 16.9oz
- STELLA ARTOIS (BEL) 7.5**  
abv 5.0% light crisp, slightly sweet dry finish 16.9oz

## ALE

- \*CBC GREAT PUMPKIN (MA) 7.75**  
abv 5.5% seasonal beer made with local sugar pumpkins, notes of cinnamon, nutmeg + caramel 16oz
- O'HARA'S IRISH RED ALE (IRE) - NITRO 7.75**  
abv 4.3% smooth, malty caramel notes balanced by pleasant bitterness 20oz

## STOUT

- GUINNESS IRISH STOUT (IRE) - NITRO 7.75**  
abv 4.2% creamy roasted notes slightly bitter no hops 20oz

## HARD SELTZERS (CANNED)

- WILD BASIN NATURAL HARD SPARKLING  
CHOOSE CLASSIC LIME OR BLACK RASPBERRY 6**  
5% abv - 100 calories
- CANTEEN VODKA + SODA  
CHOOSE WATERMELON OR CHERRY 6**  
5% abv - 90 calories

## IPA

- \*CASTLE ISLAND KEEPER IPA (MA) 7.5**  
abv 6.5% a new age IPA with pleasant aromas of pine and citrus,  
balanced by hop bitterness 20oz
- MAINE BEER CO. LUNCH IPA (ME) 9.5**  
abv 7.0% intense hop flavors and aromatics of tropical fruits + pine,  
nicely balanced with a sweet bitter clean finish 13oz
- ZERO GRAVITY CONEHEAD IPA (VT) 7.5**  
abv 5.7% refreshing and crisp, well rounded hops,  
tropical citrus notes 16oz
- FIDDLEHEAD IPA (VT) 7.75**  
abv 6.2% a medium-bodied IPA with pleasant notes of citrus, with a crisp and dry finish 16oz

## HEFEWEIZEN'S / WHITE

- KRONENBOURG 1664 BLANC (FRA) 7.5**  
abv 5.0% a crisp refreshing Belgian style ale with spicy notes of coriander and citrus 20oz

## CIDERS

- \*DOWNEAST ORIGINAL BLEND (MA) 7.75**  
abv 5.1% unfiltered, rich and sweet,  
made from 5 different local apple varieties 16oz
- CITIZEN CIDER UNIFIED PRESS (VT) 7.75**  
abv 5.2% gluten-free cider off-dry, crisp, clean and refreshing  
on the palate 16oz

## \* BEER FLIGHTS \*

- SEASONAL FLIGHT 10**  
Jacks Abby Copper Legend Oktoberfest  
CBC Great Pumpkin Ale  
Hoffbrau Oktoberfestbier  
Weihestephaner Festbier

- LOCAL FLIGHT 10**  
CBC Remain in Light Pilsner  
CBC Great Pumpkin Ale  
Downeast Original Blend Cider  
Castle Island Keep IPA