

COPPER  HOUSE  
TAVERN

## STARTERS

- TOMATILLO GUACAMOLE + CHIPS** <sup>GF V</sup> 9  
accocado, tomatillos, tomato, garlic, cilantro, lime
- RANCHERO NACHOS HALF 9 / FULL** <sup>GF</sup> 16  
melted cheese, ranchero chili, topped with jalapenos, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream
- CHT ONION RINGS** <sup>V</sup> 10  
housemade crispy large rings in a beer batter
- BLUE DEVIL TATER TOTS** <sup>V</sup> 10  
sriracha hot honey sauce, melted blue cheese and sliced jalapenos, ranch dressing
- HUMMUS PLATTER** <sup>V</sup> 12  
carrots, cucumbers, roasted red peppers, Kalamata olives, feta cheese, naan bread
- STEAK + CHEESE EGG ROLLS** 12  
sirloin steak, provolone cheese, red peppers, onions, garlic aioli
- BUFFALO MOZZARELLA BOARD** <sup>V</sup> 13  
tomatoes, basil, EVOO, balsamic, garlic crostini  
ADD PROSCIUTTO- \$4
- CRISPY CALAMARI** 13  
hot peppers, sriracha aioli
- TAVERN TENDERS** 13  
chipotle honey bbq sauce, blue cheese dressing
- ENSANADA FISH TACOS** 13  
lightly battered fresh cod, corn tortilla, lettuce, garlic lime aioli, pico de gallo, guacamole
- HONEY SRIRACHA WINGS** <sup>GF</sup> 14  
blue cheese, celery and carrot  
AVAILABLE BUFFALO STYLE

## PIZZA

- CHEESE** <sup>V</sup> 13  
\*Add Pepperoni or Bacon - \$2 ea  
\*Add Mushrooms, Caramelized Onions, Jalapenos, Spinach, or Red Peppers - \$1 ea
- CHIPOTLE BBQ CHICKEN** 16  
roasted peppers, scallions, ranch
- PROSCIUTTO + FIG** 16  
arugula, fig jam, blue cheese, balsamic
- MUSHROOM + RICOTTA** <sup>V</sup> 16  
white truffle oil, caramelized onions
- AL FRESCO** <sup>V</sup> 14  
fresh mozzarella, charred grape tomatoes, basil
- LOBSTER + GRILLED CORN** 21  
goat cheese, heirloom tomatoes, basil

## 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** <sup>GF</sup> CUP 5 / BOWL 8  
fresh chopped local clams, bacon, herb blend

## SALADS

- \*ADD CHICKEN / TAVERN TENDERS - \$6  
\*ADD STEAK / SHRIMP / SALMON- \$7
- \*CLASSIC CAESAR** <sup>V</sup> 10  
chopped romaine, shaved parmesan, house made croutons
- MIXED GREENS** <sup>GF V</sup> 9  
spring mix, grape tomatoes, shaved carrots, red onions
- STRAWBERRY + BURRATA** <sup>GF V</sup> 13  
avocado, arugula, tomatoes, onion, balsamic vinaigrette
- SOUTHWEST CHICKEN COBB** 16  
blackened chicken, avocado, hard boiled egg, bacon, tomatoes, black beans, grilled corn, blue cheese crumbles, tortilla, strips, chipotle ranch dressing
- \*SALMON W/ SPINACH + AVOCADO** <sup>GF</sup> 17  
grape tomatoes, orange segments, red onions, toasted almonds, Dijon cider vinaigrette
- \*STEAK + BLUE CHEESE** 17  
grilled sirloin, mixed greens, blue cheese crumbles, bacon, grape tomatoes, house onion rings, blue cheese dressing

### DRESSINGS

- Blue Cheese \* Ranch \* Chipotle Ranch  
\* Balsamic Vinaigrette \* Honey Mustard  
\* Italian \* Cider Dijon Vinaigrette

## DESSERTS

- CHOCOLATE FUDGE LAYER CAKE** 8  
three layer, chocolate cream filling, whipped cream, chocolate sauce, strawberries
- PINA COLADA CAKE** 8  
pineapple vanilla layer cake, coconut frosting

**GF:** Gluten Free / **V:** Vegetarian

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 20% will be added to parties of 6 or more



## FLAT TOP BURGERS

USDA PRIME FRESH CHUCK ANGUS

SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS- ADD \$1  
SUBSTITUTE ANY BURGER WITH IMPOSSIBLE BURGER- ADD \$2

- \*COMMON MAN** 14  
American cheese, LTO
- \*BLUE CHEESE** 16  
crumbled blue cheese, bacon, caramelized onions, arugula, garlic aioli
- \*CHT BOURBON BACON** 16  
bourbon whiskey sauce, bacon, cheddar cheese, onion rings
- \*DIABLO** 16  
Cajun seasoned, charred jalepenos, pepperjack, lettuce, tomato, onion, sriracha aioli
- \*MUSHROOM TRUFFLE** 16  
sauteed mushrooms, truffle oil, Gruyere cheese, arugula, garlic aioli
- \*SOUVLAKI LAMB** 16  
chili ground lamb, goat cheese, LTO, wrapped in naan bread, cucumber, tomato + spinach salad
- TURKEY** 15  
avocado, provolone, LTO, Dijon aioli

## SANDWICHES

SANDWICHES BELOW ARE SERVED WITH CRISPY FRIES  
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS - ADD \$2

- STEAK + CHEESE** 16  
provolone, roasted red peppers, grapes tomatoes, caramelized onions, garlic aioli, baguette
- SOUTHWEST CRISPY CHICKEN** 15  
pepperjack, lettuce, tomato, chipotle ranch dressing, brioche roll
- CAPRESE W/PROSCIUTTO** 14  
fresh mozzarella, tomato, basil, prosciutto, olive oil, balsamic, baguette
- FRENCH ONION GRILLED CHEESE** 13  
melted Gruyere cheese, bacon, roasted onions, grilled Tuscan sourdough
- ROASTED TURKEY BLT** 14  
applewood smoked bacon, tomato, avocado, bibb lettuce, mayo, Tuscan sourdough
- LOBSTER ROLL** 28  
Maine lobster, bibb lettuce, mayo, toasted brioche, fries, coleslaw
- \*BLACKENED CHICKEN CAESAR WRAP** 15  
romaine, shaved parmesan, house made croutons, flour tortilla wrap

## ENTREES

- \*COPPER HOUSE STEAK TIPS** <sup>GF</sup> 23  
BBQ marinated steak tips, mashed potatoes, grilled asparagus
- \*STEAK FRITES** 28  
thin sliced marinated sirloin, truffle parmesan fries, chimichurri sauce
- KOREAN CHICKEN RICE BOWL** 17  
jasmine rice, red peppers, onions, edamame, green beans, sweet + spicy sauce, sesame seeds + fried egg
- FISH + CHIPS** 21  
beer battered cod, fries, coleslaw, lemon caper tartar sauce
- \*PAN SEARED SALMON** <sup>GF</sup> 23  
sweet corn and pea risotto, herb pesto  
AVAILABLE BLACKENED
- BLACKENED SHRIMP TACOS** <sup>GF</sup> 18  
grilled corn tortillas, lettuce, tomatoes, citrus aioli, Spanish rice and beans, pineapple salsa  
ADD GUACAMOLE- \$1.50
- WILD MUSHROOM RAVIOLI** <sup>V</sup> 18  
arugula, parmesan, white truffle oil and wine sauce, toasted Tuscan bread  
ADD GRILLED CHICKEN - \$4 / SHRIMP - \$5
- CHT CHICKEN TANDOORI BOWL** 17  
yogurt marinade, Indian spices, jasmine rice, grilled naan bread, cucumber raita
- BLACKENED CHICKEN PASTA** 18  
gemelli pasta, chipotle cream sauce, chorizo, caramelized onions, roasted red peppers
- CHT MAC + CHEESE W / CHICKEN + BACON** 18  
gemelli pasta, four cheeses, applewood bacon, parmesan breadcrumb crust  
BUFFALO STYLE AVAILABLE

## SIDES

- 5-  
COLESLAW \* MIXED GREENS \* CAESAR SALAD  
FRIES \* MASHED POTATOES \* SAUTEED SPINACH  
ONION RINGS \* SPANISH RICE + BEANS
- 6-  
SWEET POTATO FRIES \* ASPARAGUS
- 7-  
LOADED TATOR TOTS W/ BACON + CHEESE  
CORN + PEA RISOTTO

# WINES BY THE GLASS

## SPARKLING/WHITE

NV	PROSECCO, VALDO, VENETO DOC.....	9/34
2020	PINOT GRIGIO, CARLETTO, VENETO IGT.....	8/30
2019	SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH.....	11/42
2019	CHARDONNAY, HAYES VALLEY, CALIFORNIA.....	9/34
2019	CHARDONNAY, WILLIAM HILL, CENTRAL COAST.....	10/36
2020	RIESLING, J. LOHR, MONTEREY COUNTY.....	8/30

## ROSE/RED

2020	ROSE, BIAGIO, ROSE ALL DAY, IGP PAYS D'OC.....	9/34
2019	PINOT NOIR, SEAN MINOR "4 BEARS" CENTRAL COAST.....	10/38
2020	PINOT NOIR, KING'S RIDGE, WILLAMETTE VALLEY.....	12/45
2019	MALBEC, ZOLO, MENDOZA.....	10/38
	MERLOT, J. LOHR, PASO ROBLES.....	10/38
2019	CABERNET SAUVIGNON, AVIARY, NAPA VALLEY.....	11/42

# COCKTAILS

### RUBY RED SANGRIA

DARK RUM, COGNAC, WINE, JUICE.....10

### PINK LEMONADE SANGRIA

ROSE WINE, LIMONCELLO, CITRUS VODKA, FRESH BERRIES.....10

### CHT PERFECT PALOMA

DULCE VIDA GRAPEFRUIT INFUSED TEQUILA, LIME JUICE, SIMPLE SYRUP, GRAPEFRUIT, SODA.....11

### COCONUT PINEAPPLE MARGARITA

LOS SUNDAYS COCONUT TEQUILA, PINEAPPLE, AGAVE.....11

### WATERMELON MOJITO

MALIBU WATERMELON RUM, LIME, MINT, WATERMELON.....11

### CUCUMBER BASIL SMASH

V-ONE CUCUMBER VODKA, BASIL, LEMON, CUCUMBER.....12

### ROSY GLOW

DRY LINE ROSE GIN, PAMA POMEGRANATE LIQUOR, LIME, GRAPEFRUIT, BITTERS.....12

### COPPER HOUSE KICKING MULE

TITO'S VODKA, LIME, SIMPLE, BITTERS, GINGER BEER.....10



## WINES BY THE BOTTLE

### CHAMPAGNE/ROSE

NV	NICOLAS FEUILLATTE 'BRUT', CHAMPAGNE.....	65
2020	FLEUR DE MER, ROSE, PROVENCE.....	42

### WHITE

2020	PINOT GRIGIO, CA MONTINI, TRENTO.....	42
2019	CHARDONNAY, J, RUSSIAN RIVER VALLEY.....	55
2019	CHARDONNAY, TALBOTT 'KALI HART', MONTEREY CNTY.....	46
2019	CHARDONNAY, STERLING, NAPA VALLEY.....	58
2019	CHENIN BLANC/VIOGNIER, PINE RIDGE, NAPA VALLEY.....	38
2020	RIESLING, VILLA MARIA 'PRIVATE BIN', MARLBOROUGH.....	40

### RED

2019	RED BLEND, INTRINSIC, CALIFORNIA.....	45
2019	PINOT NOIR, NIELSON, SANTA BARBARA.....	48
2018	PINOT NOIR, LA CREMA, MONTEREY COUNTY.....	55
2019	PINOT NOIR, A TO Z, OREGON.....	60
2018	CABERNET SAUVIGNON, GHOST PINES, CALIFORNIA.....	64
2019	CABERNET SAUVIGNON, LAYER CAKE, CALIFORNIA.....	48
2018	MALBEC, CATENA, MENDOZA.....	52
2018	MERLOT, COLUMBIA CREST 'H3', HORSE HEAVEN HILLS.....	45
2019	ZINFANDEL, BONESHAKER, CALIFORNIA.....	46
2017	CHIANTI CLASSICO, ROCCA DELLE MACIE, TUSCANY.....	46
2018	PETIT SYRAH, CYCLES GLADIATOR, CENTRAL COAST.....	42
2019	PETITE SYRAH, J. LOHR 'TOWER ROAD', PASO ROBLES.....	52
2019	SYRAH, MATCHBOOK, DUNNIGAN HILLS.....	44
2018	CABERNET SAUVIGNON, JUSTIN, PASO ROBLES.....	58

Whether its a business meeting, after work get together, shower or holiday party- we've got you.

Email or call us.

Party@CopperHouseTavern.com  
781-890-8989

### BOURBON

BUFFALO TRACE	9	ELIJAH GRAIG	8
HIGH WEST PRAIRE	10	EAGLE RARE	10
RUSSELL RESERVE	10	BASIL HAYDEN	11
MITCHER'S SMALL BATCH	12	WOODFORD RESERVE	13
ANGEL'S ENVY	13	BLANTON'S	14
BOOKERS	13	KNOB CREEK	13
BABY HUDSON	14	JEFFERSON'S OCEAN	22
WOODFORD RSV DBL OAK	15		

### RYE

BULLEIT	9	REDEMPTION	9
HIGH WEST DOUBLE	9	RUSSELL RESERVE	10
BASIL HAYDEN DARK	11	KNOB CREEK	11
MITCHER'S SINGLE BARL	13	HIGH WEST VOUS	11
SAGAMORE	14	ANGEL'S ENVY CASK	16
WHISTLE PIG	16	WHISTLE PIG FARMSTOCK	18
HILLROCK DBL CASK	19	JIM BEAM'S LITTLE BOOK	20

### SCOTCH

GLENLIVIT 12 YR	12	GLENFIDDICH 12 YR	12
ARDBERG 10 YR	13	BENROMACH 10YR	13
GLENMORANGIE 12 YR	13	DALMORE 12 YR	14
GLENLIVET 14 YR	14	BALVENIE 12 YR	14
MACALLAN 12 YR	16	OBAN 14 YR	19
LAGAVULIN 16 YR	19	MACALLAN 15 YR	23
JOHNNIE WALKER 18YR	25	JOHNNIE WALKER BLUE	42

### TEQUILA

VIDA MEZCAL	9	CORRALEJO ANEJO	12
DON JULIO BLANCO	12	PATRON SILVER	12
CORRALEJO ANEJO	12	CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	13	HERRADURA ANEJO	13
TRES GENERACION ANEJO	13	DON JULIO REPOSADO	14
PATRON REPOSADO	14	CASAMIGOS ANEJO	14
DON JULIO ANEJO	15	DELEON REPOSADO	15
EL MAYOR ANEJO	20	DON JULIO 1942	32

# BEER LIST

## 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

**EBBS LAGER #1 (NY)** 7.75  
abv 5.3% moderate biscuit, malty notes with hints of honey and lemon zest, light bitterness with clean refreshing finish 16.9oz

**ZERO GRAVITY GREEN STATE (VT)** 7.75  
abv 4.9% a crisp, clean and satisfying lager, accented by the perfect balance of noble hops + pilsner malt 16.9oz

**STONE BREWING BUENAVEZA LIME + SALT LAGER (CA)** 7.75  
abv 4.7% crisp + easy drinking lager, light on hops, hint of lime + sea salt, biscuit note on finish 16.9oz

**STELLA ARTOIS (BEL)** 7.5  
abv 5.0% light crisp, slightly sweet dry finish 16.9oz

## ALE

**\*SAMUEL ADAMS SUMMER (MA)** 7.75  
abv 5.3% an American golden wheat ale, hazy, unfiltered, citrus blend of orange, lime + lemon 20oz

**\*BBC STEEL RAIL EXTRA PALE ALE (MA)** 7.75  
abv 5.3% light golden color, slightly sweet biscuit, bready notes balanced by citrus, refreshing 20oz

**\*CAMBRIDGE BREWING AMBER ALE (MA)** 7.75  
abv 4.9% medium-bodied with toasted caramel and toffee notes, light floral hop, soft creamy finish 16oz

**BELLS OBERON ALE (MI)** 8  
abv 5.8% wheat, spices + juicy orange, grassy hops, brown sugar, freshing, full-bodied + well balanced 16oz

**URBAN ARTIFACT SPYGLASS SOUR (OH)** 8  
abv 4.7% a sour ale with lots of lemon + lime peel, soda like qualities, tart, crisp, refreshing 16oz

**PETRUS SOUR PASSIONFRUIT (BEL)** 9  
abv 7.3% a harmonious union of tart + sweet embodied in one remarkable beer 8.5oz

## CIDER / SELTZER

**\*DOWNEAST ORIGINAL BLEND (MA)** <sup>GF</sup> 7.75  
abv 5.1% unfiltered, rich and sweet, made from 5 different local apple varieties 16oz

**CITIZEN CIDER UNIFIED PRESS (VT)** <sup>GF</sup> 7.75  
abv 5.2% gluten-free cider off-dry, crisp, clean and refreshing on the palate 16oz

**WILD BASIN STRAWBERRY COCONUT HARD SELTZER (CO)** <sup>GF</sup> 7.75  
abv 5.0% strawberry flavor, hints of coconut 20oz

**ACE PINEAPPLE CIDER** <sup>GF</sup> 7.75  
abv 5% instant tropical sweetness balanced by tart finish 16oz

## NON-ALCOHOLIC DRAUGHT

**SPRECHER ROOT BEER (WI)** 4.5  
n/a - a legendary root beer has rich creamy flavor that comes from Wisconsin honey, brew master combines flavors in gas fired brew kettles. A root beer like no other 16.9oz

## IPA

**\*CASTLE ISLAND KEEPER IPA (MA)** 7.5  
abv 6.5% a new age IPA with pleasant aromas of pine + citrus, balanced by hop bitterness 20oz

**LONE PINE BRIGHTSIDE IPA (ME)** 7.75  
abv 7.1% IPA that balances subtle malt character with smooth clean bitterness, notes of citrus zest + pine 16oz

**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

**SURLY BREWING FURIOUS IPA (MN)** 7.75  
abv 6.7% a blend of American hops and Scottish malt delivers waves of citrus, pine + caramel toffee 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

**FIDDLEHEAD SECOND FIDDLE DIPA (VT)** 8.75  
abv 8.2% medium body, orange peel + lime essence, gentle carbonation, finishes dry + bitter 16oz

## HEFEWEIZEN / WHITE

**WEIHENSTEPHANER HEFEWEISS (GER)** 8.75  
abv 5.4% full bodied with smooth yeast taste, refreshing banana flavor, hints of clove + orange peel 20oz

**ALLAGASH WHITE (ME)** 8.5  
abv 5.7% generous portion of wheat, spiced with coriander + Curacao orange peel, refreshing 20oz

## PORTER / STOUT

**\*MAYFLOWER PORTER (MA)** 7.5  
abv 5.2% complex and smooth brew, full of roasted coffee bean + bittersweet chocolate notes 20oz

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

## HARD SELTZER (CANNED)

**PRESS "BLACKBERRY HIBISCUS" SELTZER** 6  
abv 4% - 100 calories

**CANTEEN VODKA + SODA** 6  
abv 5.0% - 90 calories  
choose watermelon/cherry/pineapple

**WILD BASIN BOOZY STRAWBERRY WATER CLASSIC LIME** 6  
abv 5.0% - 100 calories

**NANTUCKET BLUEBERRY VODKA SODA** 7  
abv 4.4% - 138 calories

\*LOCALLY BREWED