

## OPENERS

### BRUSCHETTA 9

grilled ciabatta, goat cheese crema, marinated tomatoes, candied bacon, and arugula

### COPPER CHICKEN NACHOS 14

corn tortilla chips, chipotle sour cream, hand-pulled chicken, black beans, pico de gallo, pickled jalapeños, scallions, white cheddar beer sauce, and cheddar-jack cheese

### SPINACH ARTICHOKE DIP 10

mozzarella, cheddar-jack cheese and house tortilla chips

### COPPER BLUES QUESADILLA 11

hand-pulled chicken, roasted peppers and onions, corn relish, and chipotle sour cream

### SOFT PRETZELS 9

butter, sea salt and white cheddar beer sauce

### FRIED SHRIMP 13

hand breaded, lemon garlic remoulade served with southwestern slaw and fresno chillies

### HOUSE CHICKEN TENDERS 11

hand breaded, house spice blend

### SLOW COOKED RIBS 14

half rack, house rub and carolina mustard bbq sauce served with fresno chillies

### WINGS 11

choice of buffalo, peach bbq, or carolina mustard bbq sauce

### WINGS TRIO 18

all three sauces of buffalo, peach bbq and carolina mustard bbq

### BASKET OF FRIES 7

house seasoning and sriracha ranch

### SLIDERS 12

angus beef, boston bibb lettuce, tomato jam, havarti, and onion strings

## GREENS

*add bacon 3, chicken 4, salmon 8, lobster 9*

### CAESAR 9

boston bibb lettuce, spiced croutons, parmesan cheese, and house caesar dressing

### HOUSE SALAD 6

mixed greens, cucumber, pickled tomatoes, red onion, and honey balsamic vinaigrette

### KALE 10

baby kale, edamame, quinoa, pickled red onion, charred corn, cucumber, feta, and lemon basil vinaigrette

## PIZZA

### PEPPERONI 13

hand-cut pepperoni, mozzarella, house tomato sauce, and fresh basil

### FIVE CHEESE 13

sharp white cheddar, mozzarella, havarti, provolone, grated parmesan, house tomato sauce, and fresh basil

### BBQ CHICKEN 14

hand-pulled chicken breast, house peach bbq sauce, mozzarella, red onion, bacon, and cilantro

## MAINS

### MAC N CHEESE 9

cavatappi pasta, white-cheddar beer sauce, scallion, and pub chip crumbles *add bacon 3, chicken 4, lobster 9*

### PINEAPPLE FRIED RICE 13

grilled chicken, pineapple, mint, garden vegetables, thai basil, and sweet chili soy

### CRISPY SHRIMP TACOS 14

kimchi aioli, southwestern slaw, pickled radish, and cilantro served with black bean and pineapple rice

### RIB EYE STEAK 28

12oz rib eye, roasted fingerling potatoes, shaved brussels, heirloom carrots, and mushroom demi-glace

### CAJUN PASTA 18

campanelle pasta, shrimp, andouille sausage, hand-pulled chicken, creamy jambalaya, parmesan, and scallion

### PAN SEARED SALMON 18

6oz salmon fillet, black rice, fennel, apple, and maple balsamic reduction

## ON THE BUN

*served on locally baked brioche buns with ranch seasoned fries*

### PORTOBELLO SANDWICH 11

avocado chimichurri, roasted red peppers, caramelized onions, lettuce, and tomato *add cheddar 1*

### COPPER BURGER 14

angus beef, caramelized onions, sharp white cheddar, boston bibb lettuce, tomato, candied bacon, house pickles, and copper sauce

### COPPER CHICKEN SANDWICH 13

seared chicken breast, caramelized onions, sharp white cheddar, avocado, arugula, bacon jalapeño jam, and garlic aioli

### LOBSTER SLIDERS 22

maine lobster, dill, buttermilk, and boston bibb lettuce

## DESSERTS

### CHEESECAKE 7

blueberry peach compote

### BAD ASS CHOCOLATE CAKE 9

red wine wild berry coulis