

BAR MENU



HAPPY HOUR 2-6PM EVERYDAY!

TWO DOLLARS OFF MENU EXCLUDING THE DAILY COPPER COMBOS
\$5 DRAFT BEER / \$4 WELL DRINKS / \$4 HOUSE WINES

SALADS

served with house crostini

ADD A PROTEIN

- salmon 7
- shrimp 6
- grilled chicken 5

THE COPPER COBB GF crisp chopped romaine lettuce, diced chicken, bacon, hard boiled egg, bleu cheese crumbles, cheddar, diced tomato, house ranch dressing 12

THE CAESAR crisp chopped romaine lettuce, shredded parmesan, croutons, caesar dressing 10

CRAFT DRESSINGS:

- house ranch, bleu cheese,
- honey mustard, 1000 island, caesar,
- yuzu vinaigrette, italian

BIG BITES

AHI NACHOS seared sushi grade ahi, wakame, avocado, sesame slaw, crispy wontons, unagi sauce, sriracha aioli 17

BEER BATTERED ONION RINGS V
copper rock sauce 13

HOUSE MADE CHICKEN TENDERS
house breaded & fried to perfection, french fries, house ranch dressing 10

CRISPY WINGS GF

NAKED MILD HOT DIABLO

10 piece jumbo wings with choice of wing flavor, carrot & celery sticks, bleu cheese or house ranch dressing 11

BURGERS & SANDWICHES

served with a pickle & choice of french fries, sweet potato fries, kettle chips or seasonal fruit
add a beyond meatless patty to any sandwich 3

TOP IT OFF!

- applewood smoked bacon 2
- avocado 2
- grilled onions 1
- grilled mushrooms 1

THE CRAFT BURGER ½ lb certified angus beef patty, cheddar, lettuce, tomato, onion, copper rock sauce, toasted brioche bun 13

OLD SOUTH CHICKEN SANDWICH
mesquite smoked deli sliced chicken, avocado, applewood smoked bacon, lettuce, tomato, chipotle mayo 12

FRIED GREEN TOMATO SANDWICH V fried green tomato, pesto aioli, olive oil dressed arugula, sprouted multigrain bread 10

SOUTHWEST BURGER

½ lb certified angus beef patty, pepper jack cheese, pico de gallo, sliced jalapeños, avocado, guacamole, toasted brioche bun 14

COPPER CLASSICS

CRISPY FISH TACOS beer battered black cod, baja sauce, guacamole, pico de gallo, pickled red onion, cabbage slaw, flour tortillas 10

DELUXE CHICKEN QUESADILLA cheddar jack blend, giant flour tortilla, green chili, cilantro sauce, black beans, diced chicken, roasted corn, salsa, sour cream 12

BUFFALO BRUSSELS SPROUTS V buttery buffalo sauce, roasted brussels sprouts, bleu cheese crumbles, sliced green onions, toasted pepitas, savory bleu cheese dipping sauce 10

GRINGO ELOTE V fire roasted corn, parmesan aioli, ancho chile sauce, fresh limes, cotija, avocado, house made tortilla chips 10

ROCKER FRIES GF house seasoned french fries, bacon, lime crema, green onions 10

COPPER COMBOS

\$12

all daily combos are served with your choice of a Draft Pint or Well Cocktail

MONDAY

CRAFT BURGER

TUESDAY

CRISPY FISH TACOS

WEDNESDAY

SIX CRISPY WINGS

THURSDAY

ROCKER FRIES

FRIDAY

HOUSE MADE CHICKEN TENDERS

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies before ordering. 18% gratuity added to parties of 6 or more.

V = vegetarian VG = vegan GF = gluten free

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