



# COPPER SPOON



*YOUR BAR TEAM AT*  
**COPPER SPOON**



ALYSSA TORRES

KRIS SKEETERS

RYAN WAHL

REN RIVERA

AUDREY GREENWELL

*Beverage Director*

CHANDLER VANOUS



# DIRECTORY



<i>House Cocktails</i>	<b>4</b>
<i>Group Cocktail</i>	<b>11</b>
<i>Martini Service</i>	<b>12</b>
<i>Low &amp; No Proof</i>	<b>13</b>
<i>Classic Cocktails</i>	<b>17</b>
<i>Beer</i>	<b>30</b>
<i>Wine By The Glass</i>	<b>31</b>
<i>QR Code Menus</i>	<b>32</b>





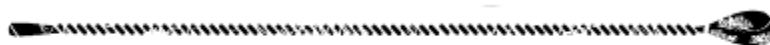
HOUSE  
COCKTAILS



\$16

*Copper Spoon Presents*

# *FAMILY DINNER*



*Getting a group of bartenders to agree on something unanimously is usually a next to impossible task. This menu theme was an easy exception to that rule.*

*Nothing could have been a better fit for cocktails meant to carry us through the harsh colder months than the warmth & sentimentality of a meal with family.*

*Each bartender has their own interpretation of this theme represented in the following pages. May some of our fondest memories now lead to some of yours.*

*Cheers,  
Your CS Bar Team*



# SQUIRREL!!

*Milk Punch. Force Carbonated. Rocks.*

KS

MING RIVER BAIJIU

BRUCATTO AMARO

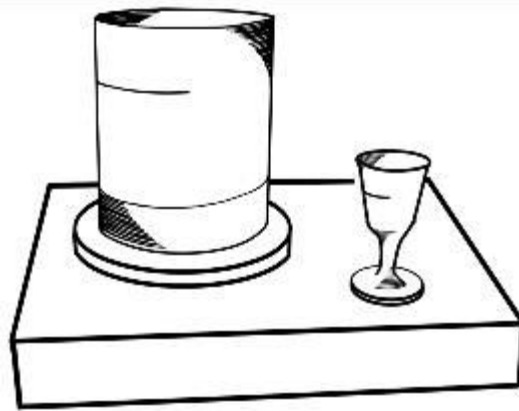
TAWNY PORT

RHUM AGRICOLE

COCONUT

LEMON

PINEAPPLE



*This cocktail is a dedication to the family we meet along the way. It's not always apparent how much these people are going to impact your life, but when it's all said and done you'll never forget them.*

*To those that stay, and those that go, cheers!*



# *EAST BANDRA*

*Milk Punch. Cream Float. Up.*

R.W.



INDIAN SINGLE MALT  
JOHNNIE WALKER BLACK  
SCOTCH VINEGAR  
GULAB JAMUN  
COCONUT JAGGERY  
CARDAMOM  
HIMALAYAN SALT

*\*Dairy*

***“Atithi devo bhava...our guest is our God.”***

***This sentiment, said countless times, was the  
cornerstone of every meal I shared in India.***

***From the mystical Himalayas to sleepy Goan villages,  
this drink captures those meals that became memories  
and those friends who became family.***



# SNOW BOAT

*Stirred. House Made Ice Sphere.*

A.T.

RACLETTE AND GRUYERE CHEESE

CHASSELAS WINE REDUCTION

SAGE, THYME, ROSEMARY

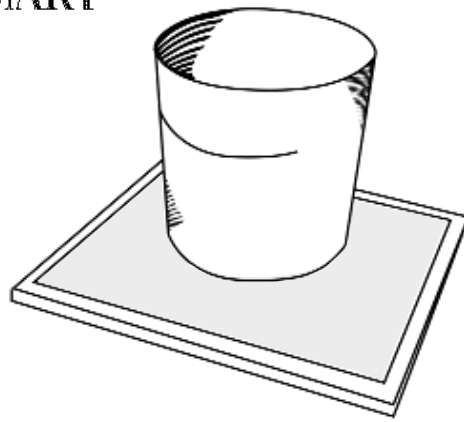
APRICOT BRANDY

QUINQUINA

LEMON

SCALLION

*\*Dairy*



*A reminder of a comfort that's hard to describe—like stepping into a warm bar on a cold, windy night or settling down by a crackling fire as a blizzard rages outside. It's the feeling of cozy safety in an unpredictable place. A quiet booth, in a dark bar, where time is inconsequential.*





# JUST US TWO

*Freezer Martini. Up.*

CV.

RAMEN BROTH DRY VERMOUTH

BUTTER WASHED VODKA

SOY SAUCE

CILANTRO

CELERY SEED

*\*Meat, Dairy, Soy, Gluten*



*A cheap necessity meal in college,*

*a nicer lunch post grad,*

*a dinner table, just us two,*

*enveloped in Crayons and laughs.*

*Ramen has been a staple all my life,*

*warm & comforting & ever present.*

*May I always be all those things for you.*



# APPLE OF MY THAI

*Shaken. Hand Cut Ice. Cream Float.*

AG

BUTTER PECAN RYE WHISKEY

MILK WASHED MEZCAL

THAI TEA

CONDENSED MILK

THAI TEA BITTERS

SPICED GREEN APPLE CREAM



*\*Dairy, Nuts*

*Although these things may not seem to relate much,  
to me they are layers and connections of memories  
and cherished moments with my parents.*

*They have inspired me, as well as this creation.*

*Thanking them doesn't begin to show my appreciation.*

*So, hopefully this drink will do.*

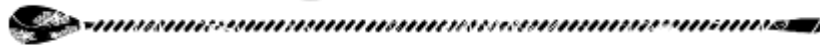




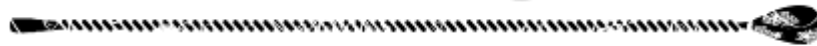
*FOWL PLAY*



DUCK FAT WASHED WILD TURKEY RARE BREED  
GEORGE DICKEL WHISKEY  
BRUTO AMERICANO  
LAPSANG SOUCHONG  
HOUSE BITTERS BLEND  
FIVE YEAR AGED TURBINADO SUGAR



**GROUP COCKTAIL BOTTLE SERVICE.**  
**SERVES 2 TO 4 PEOPLE.**



**\$100**

# MARTINI SERVICE



**HOUSE DRY OR DIRTY MARTINI  
MADE WITH YOUR SPIRIT CHOICE,  
SERVED WITH LOCALLY SOURCED ACCOUTREMENTS.**

VODKA		GIN	
TITOS	\$30	TANQUERAY	
GREY GOOSE	\$40	TANQ NO. 10	
ABSOLUT ELYX	\$50	JUNG ONE	



# *NO AND LOW*

*We have sourced a large selection of nonalcoholic products in addition to our house made ingredients to help provide complexity & inclusivity within our bar program.*

*Zero proof call drinks are also available, just ask your server for details on our selection.*

*Thank you to Lyre's, Three Spirit, Abstinence, DHOS, & Pathfinder for providing a quality experience for guests who choose to imbibe differently.*



**\$14**

# LOW PROOF



*BITTER BOUNDARY* 5%ABV

*Thrown. Rocks.*

A.T.

ZERO PROOF SPIRIT. APRICOT.  
CHASSELAS WINE REDUCTION.  
DRY VERMOUTH. LEMON. TONIC.



*IN MY BUBBLE ERA* 7%ABV

*Force Carbonated. Up.*

K.S.

ZERO PROOF BLOOD ORANGE SPIRIT.  
DRY VERMOUTH. YELLOW CHARTREUSE.  
ORANGE BITTERS. ACID.

# NO PROOF



## MR. AISU

*Milk Punch. Force Carbonated. High Ball.*

RW.

PATHFINDER ZERO PROOF HEMP SPIRIT.  
CACAO BUTTER. PASSION FRUIT.  
ORANGE TEA.

*\*Dairy*



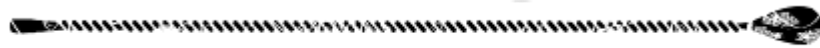
## LYCHEE KEEN

*Built. Wine Glass.*

AG.

ZERO PROOF SPIRIT. BITTERS.  
THAI TEA CONCENTRATE.  
LYCHEE. BUBBLES.

# ZERO PROOF CLASSICS



- **SPRITZ** amalfi spritz. \$10
- **HUGO SPRITZ** elderflower. mint. brut style bubbles. club soda. \$14
- **AMARETTO SOUR** amaretto. lemon. \$12
- **PAINKILLER** dark rum. coconut. orange. pineapple. \$14
- **MOJITO** light rum. mint. lime. club soda. \$14
- **MULE** livener. lime. ginger beer. \$14 (*caffeinated*)
- **LEMON DROP** lemon aperitif. gin. lemon. sugar. \$12
- **DIRTY MARTINI** gin. olive brine. \$12
- **NEGRONI** st agrestis phony negroni. \$12
- **OLD FASHIONED** nightcap. turbinado. bitters. smoke. \$14







# CLASSIC COCKTAILS





# THE FULL LIST

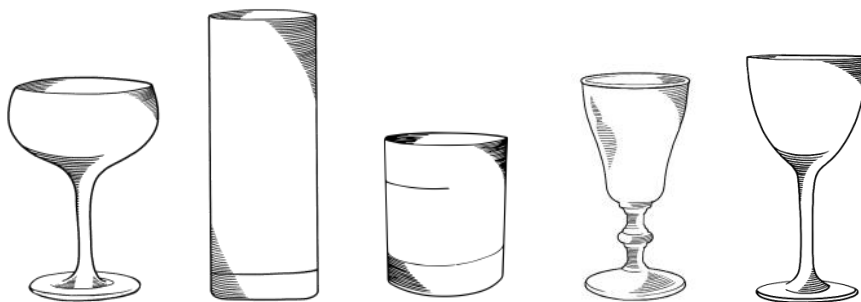


20th Century <i>pg 24</i>	Gimlet <i>pg 22</i>	Paper Plane <i>pg 26</i>
Air Mail <i>pg 25</i>	Gold Rush <i>pg 22</i>	Penicillin <i>pg 24</i>
Alaska <i>pg 27</i>	Grasshopper <i>pg 27</i>	Pornstar Martini <i>pg 22</i>
Algonquin <i>pg 26</i>	Hanky Panky <i>pg 27</i>	Pimm's Cup <i>pg 25</i>
Amaretto Sour <i>pg 22</i>	Hemingway Daiquiri <i>pg 23</i>	Pina Colada <i>pg 28</i>
Aperol Spritz <i>pg 25</i>	Honeysuckle <i>pg 22</i>	Pink Lady <i>pg 23</i>
Army & Navy <i>pg 22</i>	Hotel Nacional <i>pg 28</i>	Pink Squirrel <i>pg 27</i>
Aviation <i>pg 24</i>	Hugo Spritz <i>pg 25</i>	Pisco Punch <i>pg 28</i>
Batida <i>pg 28</i>	Irish Coffee <i>pg 27</i>	Pisco Sour <i>pg 23</i>
Bee's Knees <i>pg 22</i>	Jack Rose <i>pg 26</i>	Queen's Park Swizzle <i>pg 24</i>
Bijou <i>pg 27</i>	Jungle Bird <i>pg 28</i>	Ramos Gin Fizz <i>pg 25</i>
Black Manhattan <i>pg 26</i>	Kir Royal <i>pg 25</i>	Royal Hawaiian <i>pg 28</i>
Brandy Alexander <i>pg 27</i>	La Dominicana <i>pg 27</i>	Saturn <i>pg 28</i>
Bramble <i>pg 22</i>	La Louisiane <i>pg 26</i>	Sazerac <i>pg 26</i>
Brown Derby <i>pg 26</i>	Last Word <i>pg 24</i>	Siesta <i>pg 23</i>
Buck Family <i>pg 20</i>	Lemon Drop <i>pg 22</i>	Scofflaw <i>pg 26</i>
Caipirinha <i>pg 28</i>	Lion's Tail <i>pg 23</i>	Sidecar <i>pg 23</i>
Champagne Cocktail <i>pg 25</i>	Mai Tai <i>pg 28</i>	Singapore Sling <i>pg 25</i>
Champs-Elysees <i>pg 24</i>	Manhattan <i>pg 26</i>	Sloe Gin Fizz <i>pg 25</i>
Chartreuse Swizzle <i>pg 28</i>	Maple Leaf <i>pg 26</i>	Southside Fizz <i>pg 24</i>
Chrysanthemum <i>pg 27</i>	Margarita <i>pg 23</i>	Sunflower <i>pg 23</i>
Clover Club <i>pg 23</i>	Martini Family <i>pg 21</i>	Tipperary <i>pg 27</i>
Corpse Reviver #2 <i>pg 24</i>	Mary Pickford <i>pg 23</i>	Tom Collins <i>pg 25</i>
Cosmopolitan <i>pg 23</i>	Mexican Firing Squad <i>pg 25</i>	Tommy's Marg <i>pg 22</i>
Daiquiri <i>pg 22</i>	Midori Sour <i>pg 22</i>	Toronto <i>pg 27</i>
Death in the Afternoon <i>pg 25</i>	Mint Julep <i>pg 24</i>	Tuxedo #2 <i>pg 24</i>
Diamondback <i>pg 27</i>	Mojito <i>pg 24</i>	Trinidad Sour <i>pg 23</i>
East India <i>pg 23</i>	Naked & Famous <i>pg 22</i>	Vieux Carré <i>pg 26</i>
Eastside <i>pg 24</i>	Negroni Family <i>pg 21</i>	Ward 8 <i>pg 26</i>
El Presidente <i>pg 24</i>	New York Sour <i>pg 23</i>	Whiskey Sour <i>pg 23</i>
Espresso Martini <i>pg 27</i>	Old Fashioned Family <i>pg 20</i>	Whiskey Smash <i>pg 24</i>
French 75 <i>pg 25</i>	Painkiller <i>pg 28</i>	White Russian <i>pg 27</i>
French Martini <i>pg 22</i>	Paloma <i>pg 25</i>	Widow's Kiss <i>pg 26</i>
		Zombie <i>pg 28</i>

# CLASSICS GUIDE



<i>Old Fashioned Family</i>	20
<i>Buck Family</i>	20
<i>Negroni Family</i>	21
<i>Martini Family</i>	21
<i>Simple &amp; Sour</i>	22
<i>Tart &amp; Playful</i>	22
<i>Vibrant &amp; Tempting</i>	23
<i>Silky &amp; Dry</i>	23
<i>Elegant &amp; Herbal</i>	24
<i>Refreshing &amp; Crisp</i>	24
<i>Delicate &amp; Effervescent</i>	25
<i>Luxurious &amp; Sparkling</i>	25
<i>Charming &amp; Spiritous</i>	26
<i>Barreled &amp; Bright</i>	26
<i>Adventurous &amp; Bold</i>	27
<i>Rich &amp; Invigorating</i>	27
<i>Tropical &amp; Juicy</i>	28




## OLD FASHIONED FAMILY



- **Classic Old Fashioned** - *stirred. rock.*  
bourbon. turbinado. angostura. \$14
- **Copper Spoon Private Barrel Old Fashioned** - *stirred. rock.*  
CS three grain whiskey. turbinado. angostura. \$16
- **Mary Sue Old Fashioned** - *stirred. rock.*  
bourbon. turbinado. angostura. smoke. \$14
- **American Trilogy** - *stirred. rock.*  
bourbon. apple brandy. turbinado. orange bitters. \$14
- **Monte Carlo** - *stirred. rock.*  
rye. benedictine. angostura. \$14
- **Revolver** - *stirred. up.*  
rye. coffee liqueur. orange bitters. \$14
- **Oaxacan Old Fashioned** - *stirred. rock.*  
reposado tequila. mezcal. agave. angostura. \$14



## BUCK FAMILY



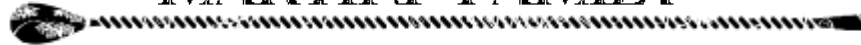
- **Moscow Mule** - *built. crushed ice.*  
vodka. lime. canton. ginger beer. \$12
- **Kentucky Mule** - *built. crushed ice.*  
bourbon. lime. canton. sweet lucy. ginger beer. \$12
- **Dark N Stormy** - *built. crushed ice.*  
blackstrap rum. lime. ginger beer. \$12
- **Floradora** - *shaken. rock.*  
london dry gin. raspberry. lime. ginger beer. \$14
- **El Diablo** - *shaken. rock.*  
reposado tequila. lime. house cassis. ginger beer. \$13
- **Suffering Bastard** - *shaken. rock.*  
cognac. gin. lime. sugar. angostura. ginger beer. \$14

## NEGRONI FAMILY



- **Negroni** - *thrown. rock.*  
london dry gin. campari. sweet vermouth. \$14
- **Americano** - *built. rock.*  
campari. sweet vermouth. soda. \$12
- **Sbagliato** - *built. rock.*  
sweet vermouth. campari. prosecco. \$12
- **White Negroni** - *thrown. rock.*  
london dry gin. blanc vermouth. suze. \$14
- **Kingston Negroni** - *thrown. rock.*  
jamaican rum. campari. sweet vermouth. \$14
- **Boulevardier** - *thrown. rock.*  
bourbon. campari. sweet vermouth. \$14
- **Rosita** - *thrown. rocks.*  
reposado tequila. sweet & dry vermouth. campari. angostura. \$14

## MARTINI FAMILY



- **Classic Dry Martini** - *stirred. up.*  
gin or vodka. dry vermouth. orange bitters. \$13
- **Dirty Martini** - *stirred. up.*  
gin or vodka. dry vermouth. olive brine. \$13
- **Gibson** - *stirred. up.*  
london dry gin. dry vermouth. cocktail onions. \$13
- **Vesper** - *stirred. up.*  
gin. vodka. cocchi americano. \$14
- **Perfect Martini** - *stirred. up.*  
gin or vodka. dry vermouth. sweet vermouth. orange bitters. \$14



## SIMPLE & SOUR



- **Bee's Knees** - *shaken. up.*  
old tom gin. lemon. honey. \$12
- **Daiquiri** - *shaken. up.*  
white rum blend. lime. sugar. \$12
- **Gimlet** - *shaken. up.*  
london dry gin. lime. sugar. \$12
- **Gold Rush** - *shaken. rocks.*  
bourbon. lemon. honey. \$12
- **Tommy's Marg** - *shaken. rocks.*  
tequila. lime. agave nectar. salt. \$12
- **Honeysuckle** - *shaken. up.*  
white rum blend. lime. honey. \$12
- **Army & Navy** - *shaken. up.*  
old tom gin. lemon. orgeat. \$14



## TART & PLAYFUL



- **Amaretto Sour** - *swizzled. crushed ice.*  
amaretto. lemon. \$12
- **Midori Sour** - *built. crushed ice.*  
midori. vodka. lemon. \$14
- **Lemon Drop** - *shaken. up.*  
house citron vodka. curacao. lemon. sugar. \$14
- **French Martini** - *shaken. up.*  
vodka. pineapple. house cassis. \$14
- **Bramble** - *swizzled. crushed ice.*  
london dry gin. lemon. crème de mure. \$14
- **Pornstar Martini** - *shaken. up.*  
vodka. passion fruit. lime. vanilla. sparkling rosè. \$14
- **Naked & Famous** - *shaken. up.*  
mezcal. lime. yellow chartreuse. aperol. \$15

## VIBRANT & TEMPTING

- **Mary Pickford** - *shaken. up.*  
white rum blend. pineapple. grenadine. maraschino. \$12
- **Siesta** - *shaken. up.*  
blanco tequila. campari. lime. grapefruit. \$14
- **Sidecar** - *shaken. up.*  
cognac. curacao. lemon. \$15
- **Hemingway Daiquiri** - *shaken. up.*  
white rum blend. lime. grapefruit. maraschino. \$13
- **Margarita** - *shaken. rocks.*  
tequila. curacao. lime. agave. \$14
- **Cosmopolitan** - *shaken. up.*  
house citron vodka. lime. curacao. cranberry. \$14
- **East India** - *shaken. up.*  
cognac. pineapple gomme. curacao. angostura. \$14
- **Sunflower** - *shaken. up.*  
old tom gin. elderflower. curacao. lemon. absinthe. \$14

## SILKY & DRY

- **Clover Club** - *shaken. up.*  
old tom gin. dry vermouth. lemon. raspberry. egg white. \$16
- **Pink Lady** - *shaken. up.*  
london dry gin. apple brandy. lemon. grenadine. egg white. \$14
- **Pisco Sour** - *shaken. up.*  
pisco. lime. sugar. egg white. \$14
- **New York Sour** - *shaken. rock.*  
bourbon. lemon. sugar. red wine. \$13
- **Whiskey Sour** - *shaken. up.*  
bourbon. lemon. sugar. egg white. angostura. \$14
- **Lion's Tail** - *shaken. up.*  
bourbon. lime. allspice dram. angostura. egg white. sugar. \$14
- **Trinidad Sour** - *shaken. up.*  
angostura bitters. rye. lemon. orgeat. \$18



## ELEGANT & HERBAL



- **20th Century** - *shaken. up.*  
london dry gin. lemon. cacao. blanc vermouth. \$13
- **Aviation** - *shaken. up.*  
london dry gin. lemon. violette. maraschino. \$14
- **Last Word** - *shaken. up.*  
london dry gin. lime. green chartreuse. maraschino. \$16
- **Corpse Reviver No. 2** - *shaken. up.*  
london dry gin. blanc vermouth. curacao. lemon. absinthe. \$13
- **El Presidente** - *stirred. up.*  
white & dark rum. blanc vermouth. curacao. grenadine. \$14
- **Champs-Elysees** - *stirred. up.*  
cognac. green chartreuse. lemon. turbinado. \$16
- **Tuxedo No. 2** - *stirred. up.*  
london dry gin. blanc vermouth. maraschino. orange bitters. absinthe. \$14



## REFRESHING & CRISP



- **Southside Fizz** - *shaken. rock.*  
london dry gin. mint. lemon. soda. \$14
- **Mojito** - *swizzled. crushed ice.*  
white rum blend. lime. mint. soda. \$13
- **Queen's Park Swizzle** - *swizzled. crushed ice.*  
white & dark rum blend. lime. mint. turbinado. angostura. peychaud's. \$16
- **Whiskey Smash** - *muddled. shaken. crushed ice.*  
bourbon. lemon. mint. \$12
- **Penicillin** - *muddled. shaken. rock.*  
blended scotch. lemon. honey. ginger. islay scotch. \$16
- **Mint Julep** - *swizzled. crushed ice.*  
bourbon. mint. \$13
- **Eastside** - *shaken. rock.*  
cucumber gin. lime. mint. \$16



## DELICATE & EFFERVESCENT

- **Pimm's Cup** - *built. rock.*  
pimm's. lemon. ginger ale. \$12
- **Sloe Gin Fizz** - *built. rock.*  
sloe gin. lemon. sugar. soda. \$12
- **Singapore Sling** - *built. rock.*  
london dry gin. lime. cherry brandy. benedictine. soda. \$14
- **Aperol Spritz** - *built. rocks.*  
aperol. soda. sparkling wine. \$12
- **Tom Collins** - *shaken. rock.*  
old tom gin. lemon. soda. \$12
- **Paloma** - *built. crushed ice.*  
blanco tequila. lime. grapefruit. salt. grapefruit soda. \$12
- **Mexican Firing Squad** - *shaken. rocks.*  
blanco tequila. lime. grenadine. angostura. soda. \$12

## LUXURIOUS & SPARKLING

- **Air Mail** - *shaken. up.*  
dark rum blend. lime. honey. sparkling wine. \$15
- **Champagne Cocktail** - *built. up.*  
sparkling wine. sugar cube. angostura. \$13
- **Death in the Afternoon** - *built. up.*  
sparkling wine. absinthe. \$15
- **French 75** - *shaken. up.*  
london dry gin. lemon. sparkling wine. \$14
- **Hugo Spritz** - *built. up.*  
elderflower. mint. soda. sparkling wine. \$14
- **Kir Royal** - *built. up.*  
black raspberry. sparkling wine. \$12
- **Ramos Gin Fizz** - *shaken. neat.*  
london dry gin. cream. lemon. lime. orange blossom. egg white. soda. \$18



## CHARMING & SPIRITOUS

- **Widow's Kiss** - *stirred. up.*  
calvados. yellow chartreuse. benedictine. angostura. \$14
- **La Louisiane** - *stirred. up.*  
rye. benedictine. sweet vermouth. absinthe. peychaud's. \$15
- **Sazerac** - *stirred. neat.*  
rye. cognac. rum. brandy. peychaud's. absinthe. \$16
- **Manhattan** - *stirred. up or rock.*  
rye. sweet vermouth. angostura. \$14
- **Black Manhattan** - *stirred. up.*  
rye. averna. orange bitters. \$14
- **Vieux Carré** - *stirred. rock.*  
cognac. rye. sweet vermouth. benedictine. angostura. peychaud's. \$16



## BARRELED & BRIGHT

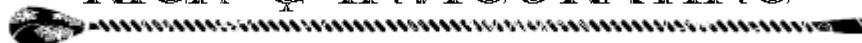
- **Paper Plane** - *shaken. up.*  
bourbon. lemon. amaro nonino. aperol. \$16
- **Brown Derby** - *shaken. up.*  
bourbon. grapefruit. honey. \$12
- **Scofflaw** - *shaken. up.*  
rye. grenadine. lime. dry vermouth. orange bitters. \$12
- **Ward 8** - *shaken. rocks.*  
rye. grenadine. orange. lemon. \$12
- **Algonquin** - *shaken. up.*  
rye. dry vermouth. pineapple gomme. \$12
- **Jack Rose** - *shaken. up.*  
apple brandy. lemon. grenadine. \$12
- **Maple Leaf** - *shaken. up.*  
bourbon. lemon. maple. vanilla. \$12

## ADVENTUROUS & BOLD



- **Alaska** - *stirred. up.*  
old tom gin. yellow chartreuse. orange bitters. \$14
- **Hanky Panky** - *stirred. up.*  
london dry gin. sweet vermouth. fernet. \$14
- **Toronto** - *stirred. up.*  
canadian whiskey. fernet. angostura. \$14
- **Tipperary** - *stirred. up.*  
irish whiskey. sweet vermouth. green chartreuse. \$16
- **Chrysanthemum** - *stirred. up.*  
dry vermouth. benedictine. absinthe. \$12
- **Diamondback** - *stirred. rock.*  
rye. apple brandy. yellow chartreuse. \$14
- **Bijou** - *stirred. up.*  
london dry gin. green chartreuse. sweet vermouth. orange bitters. \$16

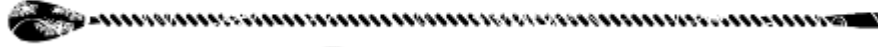
## RICH & INVIGORATING



- **Grasshopper** - *shaken. up.*  
crème de menthe. cacao. cream. \$14
- **Pink Squirrel** - *shaken. up.*  
crème de noyaux. cacao. cream. nutmeg. \$14
- **Brandy Alexander** - *shaken. up.*  
cognac. cacao. cream. nutmeg. \$16
- **Irish Coffee** - *built. hot.*  
irish whisky. coffee. turbinado. cream. \$13
- **La Dominicana** - *built. up.*  
dark rum blend. espresso liqueur. cold brew. cream. nutmeg. \$14
- **White Russian** - *built. rocks.*  
espresso liqueur. vodka. cream. \$13
- **Espresso Martini** - *shaken. up.*  
house coffee vodka. espresso liqueur. blended scotch. cacao. \$14



# TROPICAL & JUICY



- **Jungle Bird** - *shaken. rock.*  
blackstrap rum. pineapple. lime. campari. \$14
- **Mai Tai** - *shaken. rocks.*  
rhum agricole. jamaican rum. curacao. lime. orgeat. \$16
- **Painkiller** - *shaken. crushed ice.*  
dark rum blend. coconut. pineapple. orange. nutmeg. \$16
- **Pina Colada** - *shaken. crushed ice.*  
white & dark rum blend. pineapple. coconut. \$14
- **Hotel Nacional** - *shaken. rocks.*  
white rum blend. pineapple. apricot. lime. \$14
- **Pisco Punch** - *shaken. up.*  
pisco. pineapple gomme. lime. lemon. \$15
- **Caipirinha** - *muddled. shaken. rocks.*  
cachaca. sugar cubes. lime. \$13
- **Batida** - *shaken. rocks.*  
cachaca. passion fruit. coconut milk. lime. nutmeg. \$14
- **Royal Hawaiian** - *shaken. up.*  
london dry gin. lemon. pineapple. orgeat. \$13
- **Saturn** - *shaken. crushed ice.*  
london dry gin. lemon. passion fruit. orgeat. falernum. \$14
- **Chartreuse Swizzle** - *swizzled. crushed ice.*  
green chartreuse. pineapple. lime. falernum. mint. \$18
- **Zombie** - *shaken. crushed ice.*  
white & dark rum blend. lime. don's mix. falernum.  
grenadine. passion fruit. herbstura. \$18





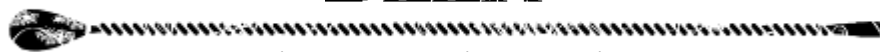
***We'd like to say thank you to the community that has allowed us the privilege of serving classic cocktails over the past seven years.***

***We are endlessly grateful for the opportunity to honor the bartenders who poured the way before us & for the guests who imbibe here.***

***-Copper Spoon Bar Team***



# BEER



Beer Selection Curated By Kris Skeeters

<b>Miller Lite</b>	\$5
<i>Light &amp; crisp, this one speaks for itself.</i>	
<b>Bad Dad Dude Abides</b>	\$8
<i>Bright &amp; dry, slightly hoppy. Easy drinker.</i>	
<b>Hofbräu Dunkel</b>	\$7
<i>Full bodied and refreshing this dark beer is in a league of its own.</i>	
<b>Famosa Guatemalan Lager</b>	\$6
<i>Robust yet delicate, crushable on any day.</i>	
<b>*DuPont Farmhouse Saison</b>	\$13
<i>Slightly bitter &amp; juicy with a balance of fruit &amp; yeast.</i>	
<i>This is the gold standard for Saisons.</i>	
<b>Weihenstephaner Hefe Weissbier</b>	\$7
<i>Banana &amp; clove with a smooth yeast flavor.</i>	
<b>Stone Delicious IPA</b>	\$8
<i>Hoppy &amp; extremely juicy, citrus forward &amp; refreshing.</i>	
<b>Einstock Pale Ale</b>	\$8
<i>Thick &amp; malty with a bitter &amp; juicy backbone.</i>	
<b>Fat Heads Head Hunter IPA</b>	\$8
<i>Hoppy &amp; big with notes of grapefruit &amp; pine.</i>	
<b>Ash and Elm Cider</b>	\$7
<i>Dry, bubbly, &amp; crushable.</i>	
<b>Suntory Minus 196 Lemon Seltzer</b>	\$8
<i>Tastes like a Sprite. Really.</i>	
<b>*Aecht Shlenkerla Urbock Rauchbier</b>	\$12
<i>Rauchbiers are made by drying malt over an open flame.</i>	
<b>*Left Hand Nitro Milk Stout</b> (with tableside caramelization)	\$11
<i>Rich &amp; velvety from nitrogen bubbles.</i>	

\* Marked beers are excluded from "Triple B Monday" discount.

# WINE BY THE GLASS



Wine Selection Curated By Dawson Williams

\* Denotes Wine Directors Featured Wine.

## SPARKLING

\* Pommery, Brut, "Royal", Champagne, France, NV \$22 / 88

## WHITE/ROSE

Lieu Dit, Chenin Blanc, "Santa Ynez Valley," Lompoc, California, 2021 \$16 / 64

Saint Clair, Sauvignon Blanc, "Dillons Point," Marlborough, NZ, 2023 \$15 / 60

Kallfelz, Riesling, Semi-Dry, Mosel, Germany, 2020 \$12 / 48

Gibbs, Chardonnay, Napa Valley, California, 2022 \$16 / 64

## RED

BloodRoot, Pinot Noir, Sanoma, California, 2022 \$15 / 60

Zorzal, Malbec, "Grand Terroir," Tupungato, Mendoza, Argentina, 2022 \$14 / 56

\* Orin Swift, Red Blend, "Abstract," California, 2022 \$18 / 72

Serial, Cabernet Sauvignon, Paso Robles, California, 2020 \$16 / 64

## DESSERT

Sandeman, White Port, Porto, "Aptiv", *Reserve*, Douro, Portugal, 375ml \$10 / 50

Kopke, Tawny Port, Porto, "20 Year", Douro, Portugal, 375ml \$20 / 50



FOOD, SPIRIT, AND WINE  
MENUS ARE ALL AVAILABLE  
UPON REQUEST OR VIA  
THE QR CODE BELOW.

CS

Digital Menu ->

wifi: copper spoon guest

password: @copperspoon



MOST BEVERAGES ARE ALSO AVAILABLE  
TOGO IN A D.O.R.A. CUP.

ASK YOUR SERVER  
FOR MORE INFORMATION.

Menu Art Created By Freddy Ray