

A decorative border with intricate floral and scrollwork patterns in the corners and along the sides. The patterns include large flowers, smaller blossoms, and swirling vines.

COPPER SPOON

A horizontal decorative line with a repeating pattern, ending in a small illustration of a spoon on the right side.

YOUR BAR TEAM AT
COPPER SPOON

ALYSSA TORRES

KRIS SKEETERS

RYAN WAHL

ALANNA FAYLOR

HILARY PHILLIPS

REN RIVERA

AUDREY GREENWELL

Beverage Director

CHANDLER VANOUS



DIRECTORY



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PLEASE CONSIDER



We take great pride in our craft & dedicate our full attention to each cocktail we serve.

Each spirit is selected with purpose.

All juice, syrups, & infusions are prepared in house by our prep team using the highest quality ingredients.

Ice is dense, sourced locally, & handled with great care.

Many of our cocktails contain major allergens & we ask that guests notify their server or bartender of all allergies.

House cocktails are not available as doubles or togo.

Cocktail glassware is non-transferable.





HOUSE COCKTAILS



\$16

WAX IN A CAN

SHAKEN. PELLET ICE. BEER CAN.

K.S.

MEZCAL.

OAXACAN RUM.

MEXICAN AMARO.

CREME DE BANANE.

PEDRO XIMENEZ SHERRY.

PINEAPPLE.

LIME.



*THIS DRINK IS INSPIRED BY THE FLAVORS OF
MEXICO AND THE MANY PRONUNCIATIONS,
OR MISPRONUNCIATIONS, OF OAXACA.*

*PRONOUNCED "WUH- HAH- KA," WE HAVE HEARD
EVERYTHING FROM "O-AXE-A-KA" TO "OH-AH-ZAKA."
HOWEVER YOU SAY IT, WE WON'T JUDGE YOU.
ANYWAY, HERE'S A WAX IN A CAN.*



WHAT'S YOUR BUG?

SHAKEN. UP. NICK & NORA.

R.W.

LOCAL SUGARCANE VODKA.

GREEN CHILI VODKA.

RHUM AGRICOLE.

NOPALES.

PICKLE BRINE.

LIME.



*THE IDEA FOR THIS DRINK
BEGAN AS A PLAYFUL QUESTION.
SOME RAGE LIKE FIRE ANTS,
OTHERS ARE LUMINOUS LIGHTNING BUGS,
A SURPRISING AMOUNT ARE MATE-EATING MANTISES.
NO MATTER WHO YOU ASK HOWEVER,
YOU'RE GUARANTEED TO FIND OUT SOMETHING NEW.
SO...WHAT'S YOUR BUG?*



BURNING PALMS

SHAKEN. UP. ROSE GLASS.

A.T.

YOICHI JAPANESE SINGLE MALT.

NAKED SHERRY MALT.

HOUSE MANGO CORDIAL.

TOBACCO BITTERS.

HORCHATA FOAM.



*THE SCENT OF CINNAMON
WAFTS THROUGH THE ARID DESERT
AS YOU CROSS THE DUNES.
IN THE DISTANCE,
SOMETHING ENIGMATIC GLIMMERS.
FASCINATED, YOU REACH A SURREAL OASIS
WHERE A COCKTAIL AWAITS YOU...*



BUZZ KILL

A.F.

SHAKEN. UP. COUPE.

RYE WHISKEY.

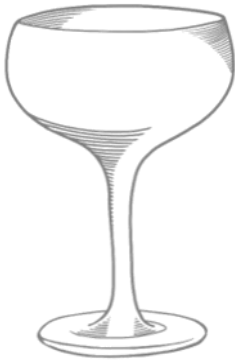
APRICOT.

CHAMOMILE.

THAI CHILI.

YUZU.

BUZZ BUTTON RIM.



ELECTRIC AND TINGLING.

FRUITY AND SPICY.

*A NOD TO A TRIP TO SEATTLE,
AND MY FIRST INTRODUCTION TO
THE MOUTH PRICKLING BUZZ BUTTON FLOWER.*

*A WAKE UP FOR YOUR TASTE BUDS
AND A DIFFERENT EXPERIENCE WITH EACH SIP.*



MIGRATION SEASON

SWIZZLE. PELLET ICE. COLLINS.

CV.

AQUAVIT.

CITRUS GIN.

CANTALOUPE.

FRESH MARJORAM.

HONEY.

LIME.

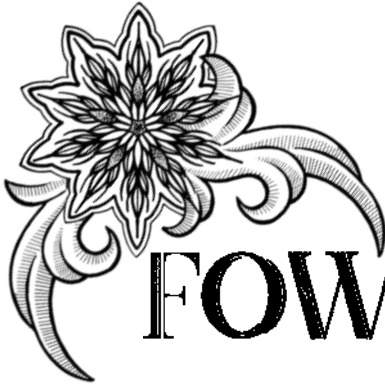
PEACH BITTERS.



*THE FIRST GENERATION OF THE MONARCH
MIGRATION SPENDS MOST OF THEIR LIVES FLYING
FROM TEXAS UP TO THE MIDWEST.*

*THIS COCKTAIL WAS DESIGNED WITH THE FLAVORS
OF MY SOUTHERN UPBRINGING AND IS A TRIBUTE
TO MY MOTHER AND THE BOND I SHARED WITH HER
IN OUR GARDEN AND KITCHEN, THROUGH FOOD.*





FOWL PLAY



DUCK FAT WASHED WILD TURKEY RARE BREED.

GEORGE DICKEL TABASCO 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

A decorative border with intricate floral and scrollwork patterns in each corner, framing the central text.

AFTER DINNER

M&M - MEZCAL & MONTENEGRO

FERRARI - FERNET & CAMPARI

SNACKERITO - COLD BREW & AVERNA

COPPER SPOON HOUSE AMARO BLEND

\$8



ZERO PROOF COCKTAILS



\$14

ZERO PROOF



All juice, syrups, infusions, & garnishes are prepared in house daily using the highest quality ingredients.

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

Simple zero proof call drinks are also available.
Ask your server for details on our current selection.

Thank you to Lyre's, Three Spirit, Abstinence, DHOS, Ritual, & Spiritless for providing a high quality experience for our guests who choose not to imbibe.





NOPALES NO PROBLEM

SHAKEN. SMOKED ROCKS GLASS.

R.W.

ZERO PROOF TEQUILA. NOPALES.

JALAPENO. WASABI. LIME.



THE BALD GARY

AERATED. UP. COUPE.

K.S.

ZERO PROOF BITTERS BLEND. COFFEE.

FLUFFY ORANGE AND PINEAPPLE.



TROPIC THUNDER

SWIZZLE. PELLETT. COLLINS.

A.T.

ZERO PROOF DARK RUM. HORCHATA.

APERITIF BLEND. PINEAPPLE. LIME.



SUNNY DAYS & IPAS

BUILT. ROCKS. WINE GLASS.

A.F.

BLOOD ORANGE APERITIF. GRAPEFRUIT.

VERJUS. LEMON. HONEY. HOP WATER.

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
- **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

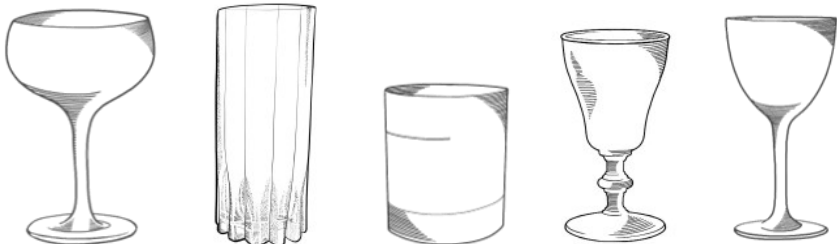


1. 20th Century
2. Air Mail
3. Alaska
4. Algonquin
5. Amaretto Sour
6. Aperol Spritz
7. Army & Navy
8. Aviation
9. Batida
10. Bee's Knees
11. Bijou
12. Black Manhattan
13. Brandy Alexander
14. Bramble
15. Brown Derby
16. Buck Family
17. Caipirinha
18. Champagne Cocktail
19. Champs-Elysees
20. Chartreuse Swizzle
21. Chrysanthemum
22. Clover Club
23. Corpse Reviver #2
24. Cosmopolitan
25. Daiquiri
26. Death in the Afternoon
27. Diamondback
28. East India
29. Eastside
30. El Presidente
31. Espresso Martini
32. French 75
33. French Martini
34. Gimlet
35. Gold Rush
36. Grasshopper
37. Hanky Panky
38. Hemingway Daiquiri
39. Honeysuckle
40. Hotel Nacional
41. Hugo Spritz
42. Irish Coffee
43. Jack Rose
44. Jungle Bird
45. Kir Royal
46. La Dominicana
47. La Louisiane
48. Last Word
49. Lemon Drop
50. Lion's Tail
51. Mai Tai
52. Manhattan
53. Maple Leaf
54. Margarita
55. Martini Family
56. Mary Pickford
57. Mexican Firing Squad
58. Midori Sour
59. Mint Julep
60. Mojito
61. Naked & Famous
62. Negroni Family
63. New York Sour
64. Old Fashioned Family
65. Painkiller
66. Paloma
67. Paper Plane
68. Penicillin
69. Pornstar Martini
70. Pimm's Cup
71. Pina Colada
72. Pink Lady
73. Pink Squirrel
74. Pisco Punch
75. Pisco Sour
76. Queen's Park Swizzle
77. Ramos Gin Fizz
78. Royal Hawaiian
79. Saturn
80. Sazerac
81. Siesta
82. Scofflaw
83. Sidecar
84. Singapore Sling
85. Sloe Gin Fizz
86. Southside Fizz
87. Sunflower
88. Tipperary
89. Tom Collins
90. Tommy's Marg
91. Toronto
92. Tuxedo #2
93. Trinidad Sour
94. Vieux Carré
95. Ward 8
96. Whiskey Sour
97. Whiskey Smash
98. White Russian
99. Widow's Kiss
100. Zombie

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OLD FASHIONED FAMILY



- **Classic Old Fashioned-** *stirred. rock.*
bourbon. turbinado. angostura. \$14
- **Copper Spoon Private Barrel Old Fashioned-** *stirred. rock.*
CS 3 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



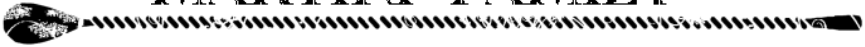
- **Moscow Mule-** *built. crushed ice.*
vodka. lime. canton. ginger beer. \$12
- **Kentucky Mule-** *built. crushed ice.*
bourbon. lime. canton. sweet lucy. ginger beer. \$12
- **Dark N Stormy-** *built. crushed ice.*
blackstrap rum. lime. ginger beer. \$12
- **Floradora-** *shaken. rock.*
london dry 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



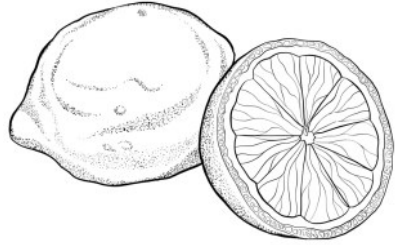
- **Classic Dry Martini-** *stirred. up.*
gin or vodka. dry vermouth. orange bitters. \$13
- **Dirty Martini-** *stirred. up.*
gin or vodka. dry vermouth. olive brine. \$13
- **Gibson-** *stirred. up.*
london dry gin. dry vermouth. cocktail onions. \$13
- **Vesper-** *stirred. up.*
gin. vodka. cocchi 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. rocks.*
white rum blend. lime. honey. \$12
- **Army & Navy**- *shaken. up.*
old tom gin. lemon. orgeat. \$14



TART & PLAYFUL



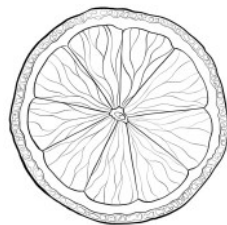
- **Amaretto Sour**- *swizzled. crushed ice.*
amaretto. lemon. \$12
- **Midori Sour**- *built. crushed ice.*
midori. vodka. lemon. \$14
- **Lemon Drop**- *shaken. up.*
house citron vodka. curacao. lemon. sugar. \$14
- **French Martini**- *shaken. up.*
vodka. pineapple. house cassis. \$14
- **Bramble**- *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

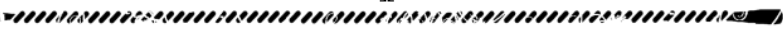
- **Mary Pickford**- *shaken. up.*
white rum blend. pineapple. grenadine. maraschino. \$12
- **Siesta**- *shaken. up.*
blanco tequila. campari. lime. grapefruit. \$14
- **Sidecar**- *shaken. up.*
cognac. curacao. lemon. \$15
- **Hemingway Daiquiri**- *shaken. up.*
white rum blend. lime. grapefruit. maraschino. \$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

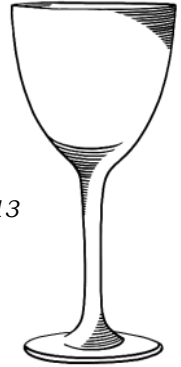
- **Clover Club**- *shaken. up.*
old tom gin. dry vermouth. lemon. raspberry. egg white. \$16
- **Pink Lady**- *shaken. up.*
london dry gin. cognac. lemon. grenadine. egg white. \$14
- **Pisco Sour**- *shaken. up.*
pisco. lime. sugar. egg white. \$14
- **New York Sour**- *shaken. rock.*
bourbon. lemon. 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



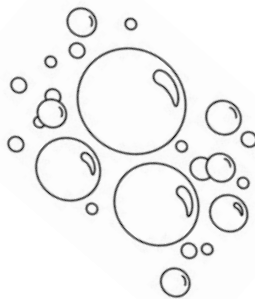
- **Southside Fizz**- *shaken. rock.*
london dry gin. mint. lemon. soda. \$14
- **Mojito**- *swizzled. crushed ice.*
white rum blend. lime. mint. soda. \$13
- **Queen's Park Swizzle** -*swizzled. crushed ice.*
white & dark rum blend. lime. mint. turbinado. angostura. peychaud's. \$16
- **Whiskey Smash**- *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.*

ADVENTUROUS & BOLD

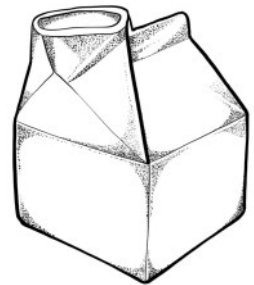


- **Alaska-** *stirred. up.*
old tom gin. yellow chartreuse. orange bitters. \$14
- **Hanky Panky-** *stirred. up.*
london dry gin. sweet vermouth. fernet. \$14
- **Toronto-** *stirred. up.*
canadian whiskey. fernet. angostura. \$14
- **Tipperary-** *stirred. up.*
irish whiskey. sweet vermouth. green 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. cream. cacao. \$14
- **Pink Squirrel-** *shaken. up.*
crème de noyaux. cream. cacao. nutmeg. \$14
- **Brandy Alexander-** *shaken. up.*
cognac. cream. cacao. nutmeg. \$16
- **Irish Coffee-** *built. hot.*
irish whisky. turbinado. cream. coffee. \$13
- **La Dominicana-** *built. up.*
dark rum blend. espresso liqueur. cold brew. cream. nutmeg. \$14
- **White Russian-** *built. rocks.*
espresso liqueur. cream. vodka. \$13
- **Espresso Martini-** *shaken. up.*
house coffee vodka. blended scotch. espresso liqueur. 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 six years.

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

-Copper Spoon Bar Team



BEER



Beer Selection Curated By Kris Skeeters

Miller Lite	\$5
<i>Light & crisp, this one speaks for itself.</i>	
Bad Dad Dude Abides	\$8
<i>Bright & dry, slightly hoppy. Easy drinker.</i>	
Hofbräu Oktoberfest	\$7
<i>Full-bodied and clean, this Festbier is among the best in the world.</i>	
Sol Mexican Lager	\$6
<i>Crisp & cold. Like Modelo, but better.</i>	
*DuPont Farmhouse Saison	\$13
<i>Slightly bitter & juicy with a balance of fruit & yeast.</i>	
<i>This is the gold standard for Saisons.</i>	
Weihenstephaner Hefe Weissbier	\$7
<i>Banana & clove with a smooth yeast flavor.</i>	
<i>Brewed the same way for over 1,000 years.</i>	
Stone Delicious IPA	\$8
<i>Hoppy & extremely juicy, citrus forward & refreshing.</i>	
Einstock Pale Ale	\$8
<i>Thick & malty with a bitter & juicy backbone.</i>	
Fat Heads Head Hunter IPA	\$8
<i>Hoppy & big with notes of grapefruit & pine.</i>	
Ash and Elm Cider	\$7
<i>Dry, bubbly, & crushable.</i>	
Suntory Negative 196 Lemon Seltzer	\$8
<i>Tastes like a Sprite. Really.</i>	
*Aecht Shlenkerla Urbock Rauchbier	\$12
<i>Rauchbiers are made by drying malt over an open flame.</i>	
<i>This results in a big, toasty, smokey beer with tons of body.</i>	
Left Hand Nitro Milk Stout (+\$6 for tableside caramelized head)	\$8
<i>Rich & velvety from nitrogen bubbles.</i>	
<i>Notes of coffee, vanilla, and chocolate.</i>	

WINE BY THE GLASS



Wine Selection Curated By Dawson Williams

* Denotes featured wine.

Featured wines are excluded from “Wine Down Thursday” discounts.

SPARKLING

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

WHITE/ROSE

Mont’Albano, Pinot Grigio, Friuli, Italy, 2022 \$14 / 56

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

Domaine de La Racauderie, *Demi-Sec*, Vouvray, Loire, France, 2021 \$15 / 60

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

RED

Lyric, Pinot Noir, Monterey County, California, 2022 \$15 / 60

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

Luzador, Tinto, “Los Andreses”, Navarra, Spain, 2021 \$13 / 52

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

DESSERT

Sandeman, White Port, Porto, “Apitiv”, *Reserve*, Douro, Portugal \$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.