GLUTEN-FREE

We are proud to offer this gluten-free menu and are happy to answer any questions or concerns you may have.

We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

Cheers!

TIM McENERY, FOUNDER & CEO
COOPER’S HAWK WINERY & RESTAURANTS
No Risk Policy: Ask for a taste before ordering a glass to challenge yourself to try something new!

<table>
<thead>
<tr>
<th>BIN</th>
<th>SPARKLING</th>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>30</td>
<td>Cooper’s Hawk Lux Sparkling</td>
<td>10.00</td>
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<tr>
<td>31</td>
<td>Sparkling Rosé</td>
<td>8.25</td>
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<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.25</td>
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<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>7.25</td>
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<tr>
<td>36</td>
<td>Moscato</td>
<td>7.25</td>
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<tr>
<td>35</td>
<td>Almond</td>
<td>7.25</td>
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<tr>
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<td>Raspberry</td>
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<tr>
<td>50</td>
<td>Scarletto  <em>Brachetto-Style Sparkling Red</em></td>
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<thead>
<tr>
<th>BIN</th>
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<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
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<tr>
<td>71</td>
<td>Pinot Gris</td>
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<td>70</td>
<td>Unoaked Chardonnay</td>
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<td>79</td>
<td>Chardonnay</td>
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<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
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<td>Viognier</td>
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<td>75</td>
<td>Cooper’s Hawk White <em>A blend of Pinot Gris and Riesling</em></td>
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<td>77</td>
<td>Riesling</td>
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<td>Gewürztraminer</td>
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<td>72</td>
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<td>39</td>
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<td>Pinot Noir</td>
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<td>Cooper’s Hawk Lux Pinot Noir</td>
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<td>Barbera</td>
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<td>Malbec</td>
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<td>91</td>
<td>Cooper’s Hawk Red <em>A blend of Cabernet Sauvignon, Merlot, and Syrah</em></td>
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<td>Old Vine Zin</td>
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<td>94</td>
<td>Cab Zin</td>
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<td>Petite Sirah</td>
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<tr>
<td>99</td>
<td>Cabernet Sauvignon</td>
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<td>89</td>
<td>Cooper’s Hawk Lux Cabernet Sauvignon</td>
<td>12.50</td>
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<td>84</td>
<td>Cooper’s Hawk Lux Meritage</td>
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<table>
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<tr>
<th>BIN</th>
<th>CAMILLE BRAVE</th>
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<tr>
<td>80</td>
<td><em>WINEMAKER’S BARREL RESERVE</em></td>
<td>10.00</td>
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<tr>
<td></td>
<td>Handcrafted Bordeaux-style blend from a collection of barrels selected by our winemaker, Rob Warren.</td>
<td></td>
<td></td>
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<tr>
<td>81</td>
<td><em>CAMILLE BRAVE 2016</em></td>
<td>16.00</td>
<td>64.99</td>
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<tr>
<td></td>
<td>BY MASTER SOMMELIER, EMILY WINES</td>
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</tr>
<tr>
<td></td>
<td>Inspired by the fierce and fearless, this California blend is styled with luscious red fruit and exotic spice flavors.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>*glass 16.00</td>
<td><em>bottle 64.99</em></td>
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## WINE

### MASTER’S
A monthly flight curated by our Master Sommelier, Emily Wines
Ask your server for details.
17.99

### BUBBLES
Cooper’s Hawk Lux Sparkling
Sparkling Rosé · Prosecco
Almond Sparkling
14.99

### WHITE
Sauvignon Blanc · Cooper’s Hawk White
Chardonnay · Moscato
15.99

### RED
Pinot Noir · Tempranillo
Cabernet Sauvignon · Petite Sirah
15.99

### COOPER’S HAWK LUX
Sparkling · Chardonnay
Pinot Noir · Meritage
19.99

### CREATE YOUR OWN
17.99
Limit 2 Cooper’s Hawk Lux or 1 Camille Brave, please.

### BIN SWEET RED
86 Sweet Red
7.00 22.99
83 Romance Red
7.00 22.99
*Concord grapes with hints of maraschino cherry and spice*

### BIN DESSERT
63 Cooper’s Hawk Lux Ice Wine (375 ml)
11.00 37.99
61 Nightjar (375 ml) *Port-Style Wine*
8.50 27.99

### FRUIT
Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit
7.00 22.99

### SPECIALTIES
Sangria
7.50 23.99
Classic Red · White · Peach · Raspberry · Passion Fruit
Cooper’s Hawk Bellini
8.50
*Blood Orange Purée, Grand Marnier, Sparkling Moscato*
Champagne Cocktail
8.50
*Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel*
Cooper’s Hawk Mimosa
7.50
*Fresh-Squeezed Orange Juice, Sparkling Moscato*

### LARGE FORMAT CABERNET SAUVIGNON
*Check for availability.*

<table>
<thead>
<tr>
<th>Size</th>
<th>Description</th>
<th>Price</th>
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<tr>
<td>MAGNUM</td>
<td>1.5 liter (2 standard bottles)</td>
<td>43.99</td>
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<tr>
<td>DOUBLE MAGNUM</td>
<td>3 liter (4 standard bottles)</td>
<td>87.99</td>
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<tr>
<td>IMPERIAL</td>
<td>6 liter (8 standard bottles)</td>
<td>175.99</td>
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<tr>
<td>SALMANAZAR</td>
<td>9 liter (12 standard bottles)</td>
<td>263.99</td>
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There is an $8 corkage fee for all wines not purchased in the dining room.
SPECIALTY COCKTAILS & MARTINIS

HARVEST PEACH COLLINS
Maker's Mark Bourbon, White Peach, Lemon, Mint 9.00

BLACK-CAB CRUSH
Blackberry, Cabernet, Mt. Gay Rum, Orange 9.50

AMERICAN MULE
Tito’s Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger 9.50

KENTUCKY MULE
Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger 11.50

CLASSIC COSMOPOLITAN
Absolut Citron, Cointreau, Sour, Cranberry Juice 11.00

CRANBERRY SPRITZ
Prosecco, Cranberry Wine, Aperol, Orange 9.75

PEAR DROP MARTINI
Grey Goose La Poire, Lemon, Sugar Rim 12.50

DIRTY NASTY MARTINI
Belvedere, Bleu Cheese Olives 12.75

DANA’S PINEAPPLETINI
Tito’s Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine 11.00

POMEGRANATE MARTINI
Absolut Citron, PAMA Liqueur, Cranberry Juice, Sparkling Wine 11.00

PINK GRAPEFRUIT MARTINI
Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime 12.75

LEMON DROP MARTINI
Absolut Citron, Cointreau, Lemon, Caramelized Orange 11.00

BLOOD ORANGE PALOMA MARTINI
Casa Noble Tequila, Lime, Ruby Grapefruit, Prosecco, Orange 11.50

BURNT LEMON SANGRIA
Cointreau, White Sangria, Citrus Juices 8.75

CITRUS GIN SANGRIA
Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary 8.75

NIGHTJAR SANGRIA
Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange 8.75

SANGRIA-TINI
Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus 9.75

PEACH COCKTAILS & MARTINIS

HARVEST PEACH COLLINS
Maker’s Mark Bourbon, White Peach, Lemon, Mint 9.00

BLACK-CAB CRUSH
Blackberry, Cabernet, Mt. Gay Rum, Orange 9.50

AMERICAN MULE
Tito’s Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger 9.50

KENTUCKY MULE
Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger 11.50

CLASSIC COSMOPOLITAN
Absolut Citron, Cointreau, Sour, Cranberry Juice 11.00

CRANBERRY SPRITZ
Prosecco, Cranberry Wine, Aperol, Orange 9.75

PEAR DROP MARTINI
Grey Goose La Poire, Lemon, Sugar Rim 12.50

DIRTY NASTY MARTINI
Belvedere, Bleu Cheese Olives 12.75

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Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange 8.75

SANGRIA-TINI
Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus 9.75

Appetizers

THAI LETTUCE WRAPS BIN 77
Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Bibb Lettuce, Cashew Sauce 14.99

ARTISAN HUMMUS & ROASTED VEGETABLES BIN 71
Tricolor Carrots, Cauliflower, Sweet Onion, Harissa 8.99

PLAIN OL’ HOUSE SALAD BIN 78
Cucumber, Carrot, Tomato, Dressing on the Side 5.99

CHOPPED WEDGE SALAD BIN 31
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 8.99

CAESAR SALAD BIN 70
Romaine, Shaved Parmesan, Creamy Caesar Pesto Dressing 6.99

Our pesto contains walnuts.

MEXICAN DRUNKEN SHRIMP
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 13.99

SHAVED BRUSSELS SPROUTS SALAD BIN 78
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze 7.99

Cooper’s Hawk Favorites | Vegetarian | Vegan

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.
ENTRÉES

BEEF

FILET MIGNON*  BIN 89
Steak Butter, Grilled Broccoli, Choice of Side  34.99

GRILLED TENDERLOIN MEDALLIONS*  BIN 80
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes  31.99

SEAFOOD

SEARED ATLANTIC SALMON*  BIN 50
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce  25.99

BROILED FRESH FILLET OF GROUPER  BIN 74
Mustard Sauce, Mary’s Potatoes, Asparagus  27.99

POTATO-CRUSTED SCALLOPS  BIN 74
Brussels Sprouts Salad, Candied Applewood Bacon, Grainy Dijon Mustard Butter, Shaved Parmesan  27.99

BLACKENED AHI TUNA*  BIN 77
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asparagus  27.99

PAN-ROASTED BARRAMUNDI  BIN 73
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce  25.99

CHICKEN

CHICKEN MADEIRA  BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus  19.99

COOPER’S HAWK CHICKEN GIARDINIERA  BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary’s Potatoes  18.99

DANA’S PARMESAN-CRUSTED CHICKEN
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans  18.99

ELLIE’S CHICKEN PICCATA  BIN 71
Lemon Butter Caper Sauce, Mary’s Potatoes, Asparagus  18.99

SIGNATURE SIDES
All sides are 4.99

Wasabi-Buttered Mashed Potatoes
Mary’s Potatoes
Whipped Potatoes, Butter, Cream
Tomato-Braised Kale
Oven-Roasted Vegetables
Garlic Green Beans
Asparagus
Grilled Broccoli
Sherry-Glazed Mushrooms

*Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Cooper’s Hawk Favorites | Vegetarian
ENTRÉES

PASTA

† PENNE SHRIMP RUSTICA  BIN 95
Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream  20.99

† CHICKEN CARBONARA  BIN 74
Pancetta, Sage, Peas, Parmesan Garlic Cream  19.99

ROASTED BUTTERNUT SQUASH & BROWN BUTTER CREAM  BIN 85
Roasted Portobello Mushroom, Sage, Shaved Parmesan  18.99
  add chicken  2.00 | add shrimp  4.00

COUNTRY ITALIAN SAUSAGE  BIN 87
Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream 18.99

Featuring Barilla® gluten-free penne pasta.

HANDCRAFTED RISOTTO

We begin with Carnaroli rice, the king of Italian rice, and stir gently to build the creamy texture.

SHRIMP & SCALLOP  BIN 30
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil 27.99

† BRAISED SHORT RIB  BIN 42
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil 25.99

SWEET CORN & TOMATO  BIN 91
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil 19.99
  Our pesto contains walnuts.

ROASTED CHICKEN  BIN 76
Sweet Corn, Peas, Shiitake Mushrooms, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Crispy Pancetta 22.99
  Our pesto contains walnuts.

CHOPPED SALADS

† NAPA CHICKEN  BIN 75
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 15.99

BBQ RANCH CHICKEN  BIN 97
Tomato, Cucumber, Avocado, Cheddar, Corn and Black Bean Relish, Cilantro, Ranch Dressing, BBQ Sauce 14.99

GRILLED CHICKEN CAESAR  BIN 70
Romaine, Shaved Parmesan, Creamy Caesar Pesto Dressing 14.99
  Our pesto contains walnuts.

MEDITERRANEAN WITH SHRIMP  BIN 78
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Mediterranean Vinaigrette 15.99

BLACKENED BLEU SKIRT STEAK*  BIN 84
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 17.99

Cooper’s Hawk Favorites | † Vegetarian
BURGERS & SANDWICHES

Served on a gluten-free bun with fresh fruit. Any beef patty may be substituted with a fresh ground turkey patty.

CLASSIC CHEESEBURGER*  BIN 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo on the Side  12.99

BLEU CHEESEBURGER*  BIN 99
Bleu Cheese, Lettuce, Tomato, Chipotle Mayo on the Side  13.99

THE LEONARD BURGER*
A Tribute to Founder Tim McEnery’s Father – Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato  13.99

TURKEY BURGER  BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo on the Side  12.99

CILANTRO RANCH CHICKEN SANDWICH  BIN 79
Melted Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo on the Side  12.99

SPECIALTIES

LUNCH-SIZED ENTÉRÉES
Available daily 11:00 a.m. until 3:30 p.m.

ARTISAN VEGAN TRIO  BIN 71
Artisan Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Roasted Broccoli, Quinoa Salad  14.99

COOPER’S HAWK CHICKEN GIARDINIERA  BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary’s Potatoes  13.99

SEARED ATLANTIC SALMON*  BIN 50
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce  19.99

ELLIE’S CHICKEN PICCATA  BIN 71
Lemon Butter Caper Sauce, Mary’s Potatoes, Asparagus  13.99

DANA’S PARMESAN-CRUSTED CHICKEN
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans  13.99

CHICKEN MADEIRA  BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus  14.99
HOUSE-MADE DESSERTS

All desserts are made in-house daily by our chefs and large enough to be shared.

S’MORE BUDINO BIN 61
Caramel Custard, Valrhona Chocolate Mousse, Toasted Marshmallow 7.99

LEMON ICE WINE CHEESECAKE
Macerated Berries 7.99
Adults 21 or Older Only, Please

SALTED CARAMEL CRÈME BRÛLÉE BIN 63
Fresh Berries, Flaky Sea Salt 7.99

FLOURLESS CHOCOLATE TORTE BIN 61
Vanilla Whipped Cream, Fresh Berries 7.99

WINE & CHOCOLATES
Chocolates and Truffles from our bakery paired with a flight of three sweet wines 13.49  Without Wine 6.99

CONFECTIONS
CHOCOLATE-COVERED STRAWBERRY 2.99
CHOCOLATE TRUFFLE 2.49
CANDIED WALNUT TURTLE 2.99

BEVERAGES

ESPRESSO
Espresso 2.49
Cappuccino 3.49
Café Mocha 3.99
Latte 3.49
Also available with decaffeinated espresso.

HOT
Hot Chocolate 2.49
Regular or Decaffeinated Coffee 2.99
Hot Tea 2.99
We proudly serve Lavazza coffee and espresso.

COLD
Fresh-Squeezed Lemonade 3.79
Strawberry, Passion Fruit, Raspberry or Peach Lemonade 3.79
Fresh-Brewed Iced Tea 2.99
Raspberry Hibiscus Iced Tea 2.99
Fiji Bottled Water 3.99
San Pellegrino Sparkling Water Small 2.99 Large 5.99
Soft Drinks 2.99
We proudly serve Coca-Cola products.

DESSERT WINE
Cooper’s Hawk Lux Ice Wine (375 ml)
glass 11.00  |  bottle 37.99
Nightjar (375 ml)
Port-Style Wine
glass 8.50  |  bottle 27.99

SWEET FLIGHT
Rhubarb · Sweet Red Raspberry · Blueberry 12.99

Prices subject to change.

Cooper’s Hawk Favorites