



**COOPER'S HAWK™**  
WINERY & RESTAURANTS

**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!

A handwritten signature in black ink that reads "Tim McEnery".

TIM McENERY, FOUNDER & CEO  
COOPER'S HAWK WINERY & RESTAURANTS

# WINE

*No Risk Policy:* Ask for a taste before ordering a glass to challenge yourself to try something new!

<b>BIN</b>	<b>SPARKLING</b>	<i>glass</i>	<i>bottle</i>
<b>30</b>	Cooper's Hawk Lux Sparkling	9.50	37.99
<b>31</b>	Sparkling Rosé	8.00	27.99
<b>32</b>	Prosecco	8.00	27.99
<b>37</b>	Blanc de Blanc	7.00	23.99
<b>36</b>	Moscato	7.00	23.99
<b>35</b>	Almond	7.00	23.99
<b>33</b>	Raspberry	7.00	23.99
<b>39</b>	Sweet Sparkling Red	7.00	23.99

<b>BIN</b>	<b>WHITE</b>	<i>glass</i>	<i>bottle</i>
<b>78</b>	Sauvignon Blanc	8.00	27.99
<b>71</b>	Pinot Gris	7.50	25.99
<b>70</b>	Unoaked Chardonnay	7.50	25.99
<b>79</b>	Chardonnay	7.50	25.99
<b>74</b>	Cooper's Hawk Lux Chardonnay	10.50	37.99
<b>76</b>	Viognier	7.50	25.99
<b>75</b>	Cooper's Hawk White	6.75	22.99
	<i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>		
<b>77</b>	Riesling	7.75	26.99
<b>73</b>	Gewürztraminer	7.50	25.99
<b>72</b>	Moscato	7.75	26.99

<b>BIN</b>	<b>RED</b>	<i>glass</i>	<i>bottle</i>
<b>85</b>	Pinot Noir	8.75	30.99
<b>87</b>	Cooper's Hawk Lux Pinot Noir	13.00	47.99
<b>90</b>	Barbera	8.75	30.99
<b>97</b>	Merlot	7.75	26.99
<b>96</b>	Malbec	8.75	30.99
<b>91</b>	Cooper's Hawk Red	7.00	23.99
	<i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>		
<b>95</b>	Zinfandel	7.75	26.99
<b>94</b>	Cabernet Zinfandel	8.75	30.99
<b>92</b>	Petite Sirah	7.75	26.99
<b>99</b>	Cabernet Sauvignon	8.75	30.99
<b>89</b>	Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
<b>84</b>	Cooper's Hawk Lux Meritage	13.00	47.99

<b>BIN</b>	<b>INTERNATIONAL WINES</b>	<i>glass</i>	<i>bottle</i>
<b>41</b>	Tempranillo <i>Rioja, Spain</i>	9.50	33.99
<b>40</b>	Super Tuscan <i>IGT Italy</i>	9.25	32.99
<b>42</b>	Shiraz <i>Barossa Valley, Australia</i>	10.75	38.99

## WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

*glass 9.00 | 750 ml decanter 31.99*

**BIN 80**



# FLIGHTS

## SPARKLING

Blanc de Blanc · Sparkling Rosé  
Almond · Raspberry  
**13.99**

## WHITE

Sauvignon Blanc · Pinot Gris  
Cooper's Hawk White · Chardonnay  
**13.99**

## RED

Super Tuscan · Zinfandel  
Petite Sirah · Cabernet Sauvignon  
**14.99**

## COOPER'S HAWK LUX

Chardonnay · Pinot Noir  
Cabernet Sauvignon · Meritage  
**18.99**

## DESSERT

Rhubarb · Sweet Red  
Raspberry · Blueberry  
**12.99**

## CREATE YOUR OWN

**16.99**

*Limit 2 Cooper's Hawk Lux Wines, Please*

# WINE

## BIN SWEET RED glass    bottle

**86** Sweet Red 6.75    22.99

**83** Romance Red 6.75    22.99

*Concord grapes with hints of maraschino cherry and spice.*

## BIN DESSERT glass    bottle

**63** Cooper's Hawk Lux Ice Wine (375 ml) 10.50    37.99

**61** Nightjar (375 ml) *Port-Style Wine* 8.00    27.99

## FRUIT glass    bottle

Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit 6.75    22.99

## SPECIALTIES glass    pitcher

 Sangria 7.25    23.99

Classic Red · White · Peach · Raspberry · Passion Fruit

Cooper's Hawk Bellini 8.25

*Blood Orange Purée, Grand Marnier, Sparkling Moscato*

Champagne Cocktail 8.25

*Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel*

Cooper's Hawk Mimosa 7.25

*Fresh-Squeezed Orange Juice, Sparkling Moscato*

## LARGE FORMAT CABERNET SAUVIGNON

*Check for availability.* bottle

**MAGNUM** 1.5 liter 43.99

**DOUBLE MAGNUM** 3 liter 87.99

**IMPERIAL** 6 liter 175.99

**SALMANAZAR** 9 liter 263.99

*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**

## BLACKBERRY CAIPIRINHA

Leblon Cachaça, Cabernet Sauvignon,  
Lime, Sour **9.50**

## AMERICAN MULE

Tito's Handmade Vodka,  
Ginger Beer, Lime **9.00**

## CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour,  
Cranberry Juice **9.75**

## PEARTINI

Grey Goose La Poire, Disaronno,  
Pineapple Juice, Sour **12.25**

## DIRTY NASTY MARTINI

Belvedere, Bleu Cheese Olives **12.50**

## 🍹 DANA'S PINEAPPLETINI

Svedka Vodka, Malibu Rum,  
Pineapple Juice, Sparkling Wine **9.75**

## POMEGRANATE MARTINI

Absolut Citron, PAMA Liqueur,  
Cranberry Juice, Sparkling Wine **9.75**

## PINK GRAPEFRUIT MARTINI

Deep Eddy Ruby Red Grapefruit Vodka,  
St. Germain, Pink Grapefruit Juice,  
Lime **12.50**

## BLOOD ORANGE

## PALOMA MARTINI

Casa Noble Tequila, Lime, Ruby Grapefruit,  
Prosecco, Orange **11.25**

## BURNT CITRUS MARTINI

Absolut Citron, Cointreau, Lemon,  
Caramelized Orange **9.75**

## BURNT LEMON SANGRIA

Cointreau, White Sangria,  
Citrus Juices **8.25**

## CITRUS GIN SANGRIA

Botanist Gin, White Sangria,  
St. Germain, Citrus, Rosemary **8.25**

## NIGHTJAR SANGRIA

Remy Martin V.S.O.P., Red Sangria,  
Bitters, Soda, Caramelized Orange **8.25**

## SANGRIA-TINI

Botanist Gin, Cointreau,  
Red Sangria, Sour, Prosecco,  
Fresh Citrus **11.25**

# APPETIZERS

---

## THAI LETTUCE WRAPS **BIN 78**

Grilled Chicken, Julienne Vegetables,  
Bibb Lettuce, Cashew Sauce **13.99**

## 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 84**

Applewood Smoked Bacon, Bleu Cheese, Red Onion,  
Sweet Grape Tomatoes, Italian Vinaigrette,  
Bleu Cheese Dressing **7.99**

## CAESAR SALAD **BIN 70**

Romaine, Shaved Parmesan,  
Creamy Caesar Pesto Dressing **6.99**

## MEXICAN DRUNKEN SHRIMP

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce,  
Fresh Guacamole **13.99**

**BIN 73**

## 🍹 SHAVED BRUSSELS

## SPROUTS SALAD 🍃 **BIN 76**

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 *30.99*

### **SHORT RIB RISOTTO BIN 42**

Carnaroli Rice, Mushroom, Sweet Onion, White Wine,  
Shaved Parmesan, White Truffle Oil *25.99*

## SIGNATURE SIDES

All sides are *4.99*

### **MARY'S POTATOES** 🍴

Whipped Potatoes, Butter, Cream

### **WASABI-BUTTERED MASHED POTATOES** 🍴

### **SHERRY-GLAZED MUSHROOMS**

### **OVEN-ROASTED VEGETABLES** 🍴

#### **ASPARAGUS** 🍴

### **GRILLED BROCCOLI** 🍴

### **TOMATO-BRAISED KALE**

### **GARLIC GREEN BEANS** 🍴

## SEAFOOD

### **SEARED ATLANTIC SALMON\* BIN 78**

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,  
Sweet San Marzano Tomato Sauce *24.99*

### **BROILED FRESH**

#### **FILLET OF GROUPER BIN 74**

Mustard Sauce, Mary's Potatoes, Asparagus *27.99*

### **SOUTHERN GRILLED SHRIMP & POLENTA BIN 85**

Andouille, Corn, White Cheddar, Tomato-Braised Kale,  
Smoked Paprika Cilantro Oil *19.99*

### **BLACKENED AHI TUNA\* BIN 77**

Searred Rare with Wasabi Sauce,  
Cilantro Citrus Rice, Asparagus *27.99*

### **SHRIMP & SCALLOP RISOTTO**

Sweet Corn, Asparagus, Peas, Spinach,  
Parmesan, White Truffle Oil *26.99*

**BIN 30**

### **CHURRASCO GRILLED SHRIMP BIN 96**

Cucumber Jicama Slaw, Cilantro Citrus Rice,  
Lemon Beurre Blanc *23.99*

### **PAN-ROASTED BARRAMUNDI BIN 70**

Blistered Green Beans, Grape Tomatoes, Ginger Rice,  
Thai Lemongrass Sauce *25.99*

---

*\*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.

# ENTRÉES

---

## CHICKEN

### CHICKEN MADEIRA **BIN 90**

Mushroom, Fontina, Mary's Potatoes, Asparagus **18.99**

### COOPER'S HAWK CHICKEN GIARDINIERA **BIN 70**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,  
Shaved Parmesan, Mary's Potatoes **17.99**

### DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Mary's Potatoes,  
Garlic Green Beans **17.99**

**BIN 79**

### ELLIE'S CHICKEN PICCATA **BIN 71**

Lemon Butter Caper Sauce, Mary's Potatoes, Asparagus **17.99**

## PASTA

### PENNE SHRIMP RUSTICA **BIN 95**

Italian Sausage, Caramelized Onion,  
Tomato-Parmesan Cream **19.99**

### CHICKEN CARBONARA **BIN 74**

Pancetta, Sage, Peas, Parmesan Garlic Cream **18.99**

### ROASTED BUTTERNUT SQUASH & BROWN BUTTER CREAM **BIN 85**

Roasted Portabello Mushroom, Sage, Shaved Parmesan **17.99**  
*add chicken 2.00 | add shrimp 4.00*

### COUNTRY ITALIAN SAUSAGE **BIN 87**

Mushroom, Chicken, Roasted Grape Tomatoes, Herbs,  
Tomato Garlic Cream **16.99**

*Featuring Barilla® gluten-free penne pasta.*



## 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 75**

Tomato, Cucumber, Avocado, Cheddar,  
Corn and Black Bean Relish, Cilantro,  
Ranch Dressing, BBQ Sauce **13.99**

### GRILLED CHICKEN CAESAR **BIN 70**

Romaine, Shaved Parmesan,  
Creamy Caesar Pesto Dressing **14.99**

### 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**

# 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**

## **PEPPERCORN RANCH BURGER\*** BIN 42

Fontina Cheese, Lettuce, Tomato,  
Caramelized Onion-Bacon Mayo **12.99**

## **THE LEONARD BURGER\***

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

**BIN 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

---

## **ANCIENT GRAIN & FIRE-ROASTED VEGETABLES** **V** BIN 71

Hummus, Tricolor Carrots, Cauliflower, Sweet Onion,  
Harissa, Broccoli, Quinoa Salad **14.99**

# LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

---

## **SEARED ATLANTIC SALMON\*** BIN 78

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,  
Sweet San Marzano Tomato Sauce **19.99**

## **DANA'S PARMESAN-CRUSTED CHICKEN**

Tomato Basil Relish, Lemon Butter,  
Mary's Potatoes, Garlic Green Beans **13.99**

**BIN 79**

## **ELLIE'S CHICKEN PICCATA** BIN 71

Lemon Butter Caper Sauce, Mary's Potatoes,  
Asparagus **13.99**

## **COOPER'S HAWK CHICKEN GIARDINIERA** BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,  
Shaved Parmesan, Mary's Potatoes **13.99**

## **CHICKEN MADEIRA** BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus **14.99**

# HOUSE-MADE DESSERTS

All desserts are vegetarian, 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*

**BIN 63**

## 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. 12.99 *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

### COLD

Fresh-Squeezed Lemonade 3.29  
*Strawberry, Passion Fruit, Raspberry,  
or Peach Lemonade 3.49*

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  products.

### DESSERT WINES

Cooper's Hawk Lux  
Ice Wine (375 ml)  
*glass 10.50 | bottle 37.99*

Nightjar (375 ml)  
*Port-Style Wine*  
*glass 8.00 | bottle 27.99*

Prices subject to change.

 Cooper's Hawk Favorites