



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!

BIN	SPARKLING	<i>glass</i>	<i>bottle</i>
30	Cooper's Hawk Lux Sparkling	10.00	37.99
31	Sparkling Rosé	8.25	27.99
32	Prosecco	8.25	27.99
37	Blanc de Blanc	7.25	23.99
36	Moscato	7.25	23.99
35	Almond	7.25	23.99
33	Raspberry	7.25	23.99
50	Scarletto <i>Brachetto-Style Sparkling Red</i>	7.50	24.99

BIN	WHITE	<i>glass</i>	<i>bottle</i>
78	Sauvignon Blanc	8.25	27.99
71	Pinot Gris	7.75	25.99
70	Unoaked Chardonnay	7.75	25.99
79	Chardonnay	7.75	25.99
74	Cooper's Hawk Lux Chardonnay	12.00	37.99
76	Viognier	7.75	25.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	7.00	22.99
77	Riesling	8.00	26.99
73	Gewürztraminer	7.75	25.99
72	Moscato	8.00	26.99

BIN	ROSÉ	<i>glass</i>	<i>bottle</i>
39	Rosé	9.00	30.99
BIN	RED	<i>glass</i>	<i>bottle</i>
85	Pinot Noir	9.00	30.99
87	Cooper's Hawk Lux Pinot Noir	13.50	47.99
90	Barbera	9.00	30.99
97	Merlot	8.00	26.99
96	Malbec	9.00	30.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>	7.25	23.99

95	Old Vine Zin	8.25	27.99
94	Cab Zin	9.00	30.99
92	Petite Sirah	8.00	26.99
99	Cabernet Sauvignon	9.00	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
84	Cooper's Hawk Lux Meritage	13.50	47.99

BIN	INTERNATIONAL		
41	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
40	Super Tuscan <i>Tuscany, Italy</i>	9.75	32.99
42	Shiraz <i>Barossa Valley, Australia</i>	11.25	38.99

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux-style blend from a collection of barrels selected by our winemaker, Rob Warren.

glass 10.00 | 750 ml carafe 33.99

BIN 80

CAMILLE BRAVE | 2016

BY MASTER SOMMELIER, EMILY WINES

Inspired by the fierce and fearless, this California blend is styled with luscious red fruit and exotic spice flavors.

glass 16.00 | bottle 64.99

BIN 81

FLIGHTS

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.*

WINE

BIN	SWEET RED	<i>glass</i>	<i>bottle</i>
86	Sweet Red	7.00	22.99
83	Romance Red <i>Concord grapes with hints of maraschino cherry and spice</i>	7.00	22.99
BIN	DESSERT	<i>glass</i>	<i>bottle</i>
63	Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99
	FRUIT	<i>glass</i>	<i>bottle</i>
	Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit	7.00	22.99
	SPECIALTIES	<i>glass</i>	<i>pitcher</i>
	 Sangria Classic Red · White · Peach · Raspberry · Passion Fruit	7.50	23.99
	Cooper's Hawk Bellini <i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>	8.50	
	Champagne Cocktail <i>Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel</i>	8.50	
	Cooper's Hawk Mimosa <i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>	7.50	
	LARGE FORMAT CABERNET SAUVIGNON		<i>bottle</i>
	<i>Check for availability.</i>		
	MAGNUM 1.5 liter (2 standard bottles)		43.99
	DOUBLE MAGNUM 3 liter (4 standard bottles)		87.99
	IMPERIAL 6 liter (8 standard bottles)		175.99
	SALMANAZAR 9 liter (12 standard bottles)		263.99

There is an \$8 corkage fee for all wines not purchased in the dining room.

 Cooper's Hawk Favorites

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**

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**

BIN 50

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**

BIN 79

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.

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 Portabello 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**

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**

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

ARTISAN VEGAN TRIO 🍷 **BIN 71**

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

LUNCH-SIZED ENTRÉES

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

🍷 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**

BIN 79

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

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 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  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.