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
**WINEMAKER’S BARREL RESERVE**

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

<table>
<thead>
<tr>
<th>BIN</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>10.00</td>
<td>33.99</td>
</tr>
</tbody>
</table>

---

**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.

<table>
<thead>
<tr>
<th>BIN</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>81</td>
<td>16.00</td>
<td>64.99</td>
</tr>
</tbody>
</table>

---

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>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Cooper’s Hawk Lux Sparkling</td>
<td>10.00</td>
<td>37.99</td>
</tr>
<tr>
<td>31</td>
<td>Sparkling Rosé</td>
<td>8.25</td>
<td>27.99</td>
</tr>
<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.25</td>
<td>27.99</td>
</tr>
<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>7.25</td>
<td>23.99</td>
</tr>
<tr>
<td>36</td>
<td>Moscato</td>
<td>7.25</td>
<td>23.99</td>
</tr>
<tr>
<td>35</td>
<td>Almond</td>
<td>7.25</td>
<td>23.99</td>
</tr>
<tr>
<td>33</td>
<td>Raspberry</td>
<td>7.25</td>
<td>23.99</td>
</tr>
<tr>
<td>50</td>
<td>Scarletto <em>Brachetto-Style Sparkling Red</em></td>
<td>7.50</td>
<td>24.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>ROSÉ</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>39</td>
<td>Rosé</td>
<td>9.00</td>
<td>30.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>RED</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>85</td>
<td>Pinot Noir</td>
<td>9.00</td>
<td>30.99</td>
</tr>
<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
<td>13.50</td>
<td>47.99</td>
</tr>
<tr>
<td>90</td>
<td>Barbera</td>
<td>9.00</td>
<td>30.99</td>
</tr>
<tr>
<td>97</td>
<td>Merlot</td>
<td>8.00</td>
<td>26.99</td>
</tr>
<tr>
<td>96</td>
<td>Malbec</td>
<td>9.00</td>
<td>30.99</td>
</tr>
<tr>
<td>91</td>
<td>Cooper’s Hawk Red</td>
<td>7.25</td>
<td>23.99</td>
</tr>
</tbody>
</table>

*A blend of Cabernet Sauvignon, Merlot, and Syrah*

<table>
<thead>
<tr>
<th>BIN</th>
<th>WHITE</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
<td>8.25</td>
<td>27.99</td>
</tr>
<tr>
<td>71</td>
<td>Pinot Gris</td>
<td>7.75</td>
<td>25.99</td>
</tr>
<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
<td>7.75</td>
<td>25.99</td>
</tr>
<tr>
<td>79</td>
<td>Chardonnay</td>
<td>7.75</td>
<td>25.99</td>
</tr>
<tr>
<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
<td>12.00</td>
<td>37.99</td>
</tr>
<tr>
<td>76</td>
<td>Viognier</td>
<td>7.75</td>
<td>25.99</td>
</tr>
<tr>
<td>75</td>
<td>Cooper’s Hawk White</td>
<td>7.00</td>
<td>22.99</td>
</tr>
</tbody>
</table>

*A blend of Pinot Gris and Riesling*

<table>
<thead>
<tr>
<th>BIN</th>
<th>INTERNATIONAL</th>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>41</td>
<td>Tempranillo <em>Rioja, Spain</em></td>
<td>10.00</td>
<td>33.99</td>
</tr>
<tr>
<td>40</td>
<td>Super Tuscan <em>Tuscany, Italy</em></td>
<td>9.75</td>
<td>32.99</td>
</tr>
<tr>
<td>42</td>
<td>Shiraz <em>Barossa Valley, Australia</em></td>
<td>11.25</td>
<td>38.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>77</td>
<td>8.00</td>
<td>26.99</td>
</tr>
<tr>
<td>73</td>
<td>7.75</td>
<td>25.99</td>
</tr>
<tr>
<td>72</td>
<td>8.00</td>
<td>26.99</td>
</tr>
</tbody>
</table>

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## FLIGHTS

### MASTER’S
A monthly flight curated by our Master Sommelier, Emily Wines

*Ask your server for details.*

<table>
<thead>
<tr>
<th>Bin</th>
<th>Wine</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>86</td>
<td>Sweet Red</td>
<td>7.00</td>
<td>22.99</td>
</tr>
<tr>
<td>83</td>
<td>Romance Red</td>
<td>7.00</td>
<td>22.99</td>
</tr>
</tbody>
</table>

*Concord grapes with hints of maraschino cherry and spice*

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

<table>
<thead>
<tr>
<th>Bin</th>
<th>Wine</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>63</td>
<td>Cooper’s Hawk Lux Ice Wine (375 ml)</td>
<td>11.00</td>
<td>37.99</td>
</tr>
<tr>
<td>61</td>
<td>Nightjar (375 ml) <em>Port-Style Wine</em></td>
<td>8.50</td>
<td>27.99</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Bin</th>
<th>Wine</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Sangria</td>
<td>7.50</td>
<td>23.99</td>
</tr>
</tbody>
</table>

*Classic Red · White · Peach · Raspberry · Passion Fruit*

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

<table>
<thead>
<tr>
<th>Bin</th>
<th>Wine</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Cooper’s Hawk Bellini</td>
<td>8.50</td>
<td></td>
</tr>
</tbody>
</table>

*Blood Orange Purée, Grand Marnier, Sparkling Moscato*

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

<table>
<thead>
<tr>
<th>Bin</th>
<th>Wine</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Cooper’s Hawk Mimosa</td>
<td>7.50</td>
<td></td>
</tr>
</tbody>
</table>

*Fresh-Squeezed Orange Juice, Sparkling Moscato*

### CREATE YOUR OWN

*Limit 2 Cooper’s Hawk Lux or 1 Camille Brave, please.*

---

## WINE

### LARGE FORMAT CABERNET SAUVIGNON

*Check for availability.*

<table>
<thead>
<tr>
<th>Format</th>
<th>Description</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAGNUM</td>
<td>1.5 liter (2 standard bottles)</td>
<td>43.99</td>
</tr>
<tr>
<td>DOUBLE MAGNUM</td>
<td>3 liter (4 standard bottles)</td>
<td>87.99</td>
</tr>
<tr>
<td>IMPERIAL</td>
<td>6 liter (8 standard bottles)</td>
<td>175.99</td>
</tr>
<tr>
<td>SALMANAZAR</td>
<td>9 liter (12 standard bottles)</td>
<td>263.99</td>
</tr>
</tbody>
</table>

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

*Cooper’s Hawk Favorites*
BEVERAGES

SIGNATURE SANGRIA COCKTAILS

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

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

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

**BURNT LEMON SANGRIA**
Cointreau, White Sangria, Citrus Juices 8.75

**SPECIALTY COCKTAILS**

**NEGRONI**
Beefeater Gin, Carpano Antica, Campari, Orange 9.25

**ISLAND MOJITO**
Malibu Rum, Mint, Passion Fruit, Lime 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

**COOPER’S HAWK MARGARITA**
Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine 11.50

**BIN 61 SOUR**
Woodford Reserve Bourbon, Lemon Sour, Nightjar 9.50

**CRANBERRY SPRITZ**
Prosecco, Cranberry Wine, Aperol, Orange 9.75

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

**(212) MANHATTAN**
Knob Creek Bourbon, Carpano Antica, Luxardo Cherry 11.50

**COOPER’S HAWK BLOODY MARY**
Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer 10.00

**ORIGINAL MAI TAI**
Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum 8.50

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

**BEER**

**DRAFT**
Cooper's Hawk Ale 7.50
*A Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island*
Stella Artois 6.50 · Blue Moon 6.50
Local Craft Selection 6.50

**DOMESTIC BOTTLES** 5.00
Miller Lite · Coors Light · Budweiser Bud Light · Michelob Ultra

**PREMIUM BOTTLES** 5.75
Amstel Light · Heineken · Modelo Corona Extra · Corona Light Guinness · Angry Orchard Cider

**CRAFT BOTTLES** 6.75
Matilda · 312 · Fat Tire · Sam '76 Ballast Point Sculpin IPA
Please ask your server for additional local craft beer selections.

**NON-ALCOHOLIC** 4.00
O'Doul's
## Beverages

### Martinis

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dana’s Pineappletini</strong></td>
<td>Tito’s Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine</td>
<td><strong>11.00</strong></td>
</tr>
<tr>
<td><strong>Pear Drop</strong></td>
<td>Grey Goose La Poire, Lemon, Sugar Rim</td>
<td><strong>12.50</strong></td>
</tr>
<tr>
<td><strong>Espresso</strong></td>
<td>Absolut Vanilia, Espresso, Baileys Irish Cream, Frangelico Liqueur</td>
<td><strong>12.50</strong></td>
</tr>
<tr>
<td><strong>Dark Chocolate</strong></td>
<td>Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate</td>
<td><strong>12.50</strong></td>
</tr>
<tr>
<td><strong>Dirty Nasty</strong></td>
<td>Belvedere, Bleu Cheese Olives</td>
<td><strong>12.75</strong></td>
</tr>
<tr>
<td><strong>Pomegranate</strong></td>
<td>Absolut Citron, PAMA Liqueur, Cranberry Juice, Sparkling Wine</td>
<td><strong>11.00</strong></td>
</tr>
<tr>
<td><strong>Pink Grapefruit</strong></td>
<td>Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime</td>
<td><strong>12.75</strong></td>
</tr>
<tr>
<td><strong>Jen’s French</strong></td>
<td>Tito’s Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine</td>
<td><strong>11.50</strong></td>
</tr>
<tr>
<td><strong>Classic Cosmopolitan</strong></td>
<td>Absolut Citron, Cointreau, Sour, Cranberry Juice</td>
<td><strong>11.00</strong></td>
</tr>
<tr>
<td><strong>Blood Orange Paloma</strong></td>
<td>Casa Noble Tequila, Lime, Ruby Grapefruit, Prosecco, Orange</td>
<td><strong>11.50</strong></td>
</tr>
<tr>
<td><strong>Lemon Drop</strong></td>
<td>Absolut Citron, Cointreau, Lemon, Caramelized Orange</td>
<td><strong>11.00</strong></td>
</tr>
</tbody>
</table>

### Non-Alcoholic

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td><strong>2.49</strong></td>
</tr>
<tr>
<td>Cappuccino</td>
<td><strong>3.49</strong></td>
</tr>
<tr>
<td>Café Mocha</td>
<td><strong>3.99</strong></td>
</tr>
<tr>
<td>Latte</td>
<td><strong>3.49</strong></td>
</tr>
</tbody>
</table>

Also available with decaffeinated espresso.

<table>
<thead>
<tr>
<th>Hot Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chocolate</td>
<td><strong>2.49</strong></td>
</tr>
<tr>
<td>Regular or Decaffeinated Coffee</td>
<td><strong>2.99</strong></td>
</tr>
<tr>
<td>Hot Tea</td>
<td><strong>2.99</strong></td>
</tr>
</tbody>
</table>

We proudly serve Lavazza coffee and espresso.

### Cold

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh-Squeezed Lemonade</td>
<td><strong>3.79</strong></td>
</tr>
<tr>
<td>Strawberry, Passion Fruit, Raspberry or Peach Lemonade</td>
<td><strong>3.79</strong></td>
</tr>
<tr>
<td>Fresh-Brewed Iced Tea</td>
<td><strong>2.99</strong></td>
</tr>
<tr>
<td>Raspberry Hibiscus Iced Tea</td>
<td><strong>2.99</strong></td>
</tr>
<tr>
<td>Fiji Bottled Water</td>
<td><strong>3.99</strong></td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td><strong>5.99</strong></td>
</tr>
<tr>
<td>Small</td>
<td><strong>2.99</strong></td>
</tr>
<tr>
<td>Large</td>
<td><strong>5.99</strong></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td><strong>2.99</strong></td>
</tr>
</tbody>
</table>

We proudly serve Coca-Cola products.

Cooper’s Hawk Favorites
## APPETIZERS

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>BIN</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Ahi Tuna* Sashimi</td>
<td>75</td>
<td>Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha</td>
<td>12.99</td>
</tr>
<tr>
<td>Mexican Drunken Shrimp</td>
<td>50</td>
<td>Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole</td>
<td>13.99</td>
</tr>
<tr>
<td><strong>— Award Winning —</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asian Pork Belly Tostadas</td>
<td>94</td>
<td>Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce</td>
<td>11.99</td>
</tr>
<tr>
<td>Artisan Hummus &amp; Roasted Vegetables</td>
<td>71</td>
<td>Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita</td>
<td>8.99</td>
</tr>
<tr>
<td>Ahi Tuna* Tacos</td>
<td>78</td>
<td>Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream</td>
<td>13.99</td>
</tr>
<tr>
<td>Thai Lettuce Wraps</td>
<td>77</td>
<td>Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Peanut, Cashew, and Soy Caramel Sauces</td>
<td>14.99</td>
</tr>
<tr>
<td>Crispy Brussels Sprouts</td>
<td>72</td>
<td>Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli</td>
<td>9.99</td>
</tr>
<tr>
<td>Chopped Deviled Eggs &amp; Toast</td>
<td></td>
<td>Pickled Vegetables, Candied Bacon, Roasted Red Pepper, Avocado, Sweet Roasted Grape Tomatoes, Calabrian Chili Aioli</td>
<td>11.99</td>
</tr>
<tr>
<td>Chicken Potstickers</td>
<td>73</td>
<td>Sweet and Spicy Mustard, Ginger Soy Sauce</td>
<td>9.99</td>
</tr>
<tr>
<td>Cooper’s Hawk Calamari</td>
<td>32</td>
<td>Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli</td>
<td>13.99</td>
</tr>
<tr>
<td>Classic Tomato Bruschetta</td>
<td>71</td>
<td>Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze</td>
<td>9.99</td>
</tr>
<tr>
<td><strong>Over the Border</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Rolls</td>
<td>71</td>
<td>House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces</td>
<td>12.99</td>
</tr>
</tbody>
</table>

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

CANDIED BACON & ARTISAN CHEESES
CHEF MATT’S PERFECT PAIRING PLATE
Trio of Cheeses: Stracciatella, Buttermilk Bleu, Sartori Parmesan, Honeycomb, Black Fig Jam, Grilled Polenta Crostinis 17.99

Optional Wine Pairing:
Viognier · Cabernet Sauvignon · Super Tuscan · Cooper’s Hawk Lux Ice Wine
1 flight +15.99 | 2 flights +14.99 per person

APPETIZER SALADS

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

CAESAR BIN 70
Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing 6.99
Our pesto contains walnuts.

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

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

FLATBREAD

Our pesto contains walnuts.

CAPRESE BIN 71
Ripe Tomato, Mozzarella, Red Onion, Pesto,
Basil, Balsamic Glaze 9.99

ROASTED VEGETABLE & GOAT CHEESE BIN 85
Mozzarella, Roasted Grape Tomatoes, Pesto,
Basil, Balsamic Glaze 9.99

CARNE ASADA BIN 40
Sliced Skirt Steak, Pesto, Mozzarella,
Roasted Chili Sauce, Onion, Cilantro 11.99

ITALIAN SAUSAGE & WHIPPED RICOTTA BIN 41
Giardiniera, Pesto, Mozzarella,
Grated Parmesan 10.99

SOUP

CRAB & LOBSTER BISQUE BIN 74
Cup 6.99 | Bowl 7.99

TORTILLA SOUP BIN 76
Vegetarian available upon request.
Cup 4.99 | Bowl 5.99

ARTISAN SOUP OF THE DAY
Ask your server for today’s selection.
Cup 4.99 | Bowl 5.99

Cooper's Hawk Favorites | Vegetarian
ENTRÉES

BEEF & PORK

CHURRASCO GRILLED STEAK* BIN 96
Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables 28.99

CRISPY ASIAN PORK
Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli 23.99
BIN 81

BOURBON LACQUERED BBQ PORK CHOP BIN 81
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings 24.99

† RED WINE BRAISED SHORT RIBS BIN 94
Oven-Roasted Vegetables, Mary’s Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings 27.99

TRIO OF MEDALLIONS* BIN 80
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary’s Potatoes, Asparagus 31.99

† GINGER SOY GLAZED CENTER-CUT NY STRIP* BIN 89
Wasabi-Buttered Mashed, Oven-Roasted Vegetables 33.99

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

Add a Bleu Cheese, Horseradish or Parmesan Crust to any Steak for 2.99

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

Betty’s Potatoes
Shredded Potatoes, White Cheddar, Scallions
Grilled Broccoli
Asian Slaw
Shaved Cabbage, Cilantro, Creamy Dressing
Sherry-Glazed Mushrooms
Classic Mac & Cheese

CREATE YOUR OWN
SURF & TURF

CHOOSE ONE
Crispy Asian Pork 28.99
Parmesan-Crusted Filet Medallions* 30.99
Sliced Ginger Soy Glazed NY Strip* 30.99
Churrasco Grilled Steak* 30.99

CHOOSE ONE
Soy Ginger Atlantic Salmon*
Crab Cake
Pistachio-Crusted Grouper
Mexican Drunken Shrimp
Blackened Ahi Tuna*
Potato-Crusted Scallops

Served with Oven-Roasted Vegetables and Mary’s Potatoes.
**ENTRÉES**

### SEAFOOD

**PARMESAN-CRUSTED SHRIMP SCAMPI BIN 79**
Capellini, San Marzano Garlic Broth, Sweet Tomato Basil Relish, Pesto Oil **21.99**
*Our pesto contains walnuts.*

**SOY GINGER ATLANTIC SALMON* BIN 50**
Wasabi-Buttered Mashed, Asian Slaw **25.99**

**CRAB CAKES BIN 79**
Classic Mustard Sauce, Fries, Asian Slaw **25.99**

**CRISPY MAUI SHRIMP**
Cilantro Citrus Rice, Asian Cabbage Slaw with Pineapple, Gochujang Aioli, Sesame Mustard Sauce **21.99**

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

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

**PISTACHIO-CRUSTED GROPER BIN 74**
Mustard Sauce, Mary’s Potatoes, Asparagus **27.99**

**FISH & CHIPS BIN 37**
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **17.99**

**JAMBALAYA BIN 75**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **19.99**

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

### CHICKEN

**ELLIE’S CHICKEN PICCATA BIN 71**
Lemon Butter Caper Sauce, Angel Hair Pasta **18.99**

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

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

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

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*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
Ask about our Gluten-Free options.

CAMPANELLE SHRIMP RUSTICA **BIN 95**
Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream **20.99**

GNOCCHI WITH ROASTED BUTTERNUT SQUASH **BIN 85**
Roasted Portabello Mushroom, Sage-Brown Butter Cream, Shaved Parmesan **19.99**
add chicken 2.00 | add shrimp 4.00

COUNTRY RIGATONI **BIN 87**
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **18.99**

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB **BIN 40**
San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil **22.99**

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS **BIN 91**
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **18.99**

GNOCCHI CARBONARA **BIN 74**
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **20.99**

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.

SPECIALTIES

ROASTED VEGETABLE ENCHILADAS **BIN 96**
Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Salad **17.99**

ARTISAN VEGAN TRIO **BIN 71**
Artisan Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Roasted Broccoli, Quinoa Salad, Toasted Pita **14.99**
BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw unless otherwise specified.
Any beef patty may be substituted with a turkey or vegetable patty.

CLASSIC CHEESEBURGER* BIN 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo,
Crispy Onion Strings 12.99

BLEU CHEESE & CRISPY ONION BURGER* BIN 99
Bleu Cheese, Lettuce, Tomato,
Chipotle Mayo, Crispy Onion Strings 13.99

TURKEY BURGER BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon,
Lettuce, Tomato, Red Onion, Seasoned 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

ROASTED VEGETABLE BURGER BIN 92
Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula,
Hummus, Cucumber Feta Cream, Fennel Quinoa Salad 12.99

ROADHOUSE BURGER* BIN 94
Bourbon Bacon Jam, Triple Cheddar,
Caramelized Onion Ranch Aioli 13.99

SOUTHERN HOT CHICKEN BIN 75
Open-Face Buttermilk Biscuit, Creamy Bleu Cheese Slaw,
Bread and Butter Pickles, Classic Mac and Cheese 13.99

CRISPY FISH SANDWICH BIN 75
Beer-Battered Cod, Crispy Slaw, Avocado,
Sriracha Mayo 12.99

THE PRIME*
Slow-Roasted Shaved Prime Rib, Seasoned Mayo,
House-Made Steak Jus, Horseradish Cream 17.99

CRISPY BUTTERMILK CHICKEN SANDWICH BIN 76
Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey 13.99

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

BRAISED SHORT RIB GRILLED CHEESE & CLASSIC TOMATO SOUP BIN 85
Trio of Cheeses: Aged White Cheddar, American, Fontina;
Caramelized Onion, Seasoned Fries 14.99
CHOPPED SALADS

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

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

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

GRILLED CHICKEN CAESAR  BIN 70
Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing  14.99

CITRUS-GLAZED ATLANTIC SALMON* & KALE  BIN 77
Apple, Cucumber, Red Pepper, Cabbage, Orange, Toasted Cashews,
Ginger-Ponzu Vinaigrette  16.99

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

DEE’S ASIAN AHI TUNA  BIN 72
Shredded Asian Greens, Pineapple, Crispy Togarashi Rice, Toasted Cashews,
Sesame Ginger Vinaigrette, Wasabi Cream, Ponzu Dip  17.99

CREATE YOUR OWN

FLATBREAD & SALAD COMBINATION  14.99

FLATBREADS
Italian Sausage & Whipped Ricotta Caprese ⚫ Carne Asada
Roasted Vegetable & Goat Cheese ⚫
Our pesto contains walnuts.

SALADS
Plain Ol’ House Salad ⚫
Caesar Salad ⚫
Our pesto contains walnuts.
Chopped Wedge Salad
Shaved Brussels Sprouts Salad

SOUP & SALAD COMBINATION  11.99

SOUPS
Crab & Lobster Bisque ⚫ Tortilla Soup
Artisan Soup of the Day

SALADS
Plain Ol’ House Salad ⚫
Caesar Salad ⚫
Our pesto contains walnuts.
Chopped Wedge Salad
Shaved Brussels Sprouts Salad
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

SOY GINGER ATLANTIC SALMON*  BIN 50
Wasabi-Buttered Mashed, Asian Slaw  $19.99

ELLIE’S CHICKEN PICCATA  BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus  $13.99

DANA’S PARMESAN-CRUSTED CHICKEN  BIN 79
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans  $13.99

GNOCCHI CARBONARA  BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce  $14.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS  BIN 91

CHICKEN MADEIRA  BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus  $14.99

CRISPY ASIAN PORK  BIN 81
Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli  $14.99

Cooper’s Hawk Favorites
Each dish on our *Life Balance Menu* is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out. All of our menu items are made fresh by our chefs, using only the highest quality ingredients. We take extra care in measuring portion sizes during preparation to ensure the best possible accuracy of the calorie counts.

### APPETIZERS

**LIFE BALANCE**

**CHICKEN POTSTICKERS**  **BIN 73**
Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw  **9.99**  
570 Calories

**LIFE BALANCE**

**AHI TUNA* TACOS**
Blackened and Seared Rare, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Asian Slaw  **11.99**  
442 Calories

**LIFE BALANCE**

**AHI TUNA* SASHIMI**  **BIN 75**
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha  **12.99**  
300 Calories

### APPETIZER SALADS

**LIFE BALANCE**

**HOUSE SALAD**  **BIN 78**
Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side  **5.99**  
333 Calories

**LIFE BALANCE**

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

### BURGERS

**LIFE BALANCE**

**GIARDINIERA BURGER***  **BIN 95**
Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad  **11.99**  
596 Calories

**LIFE BALANCE**

**TURKEY BURGER**  **BIN 97**
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad  **11.99**  
600 Calories
## ENTRÉES

**LIFE BALANCE HERB-ROASTED CHICKEN GIARDINIERA**  **BIN 70**
Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini  **16.99**
**518 Calories**

**LIFE BALANCE GRILLED TENDERLOIN MEDALLIONS**  **BIN 80**
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes  **24.99**
**550 Calories**

**LIFE BALANCE GRILLED ATLANTIC SALMON**  **BIN 50**
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce  **19.99**
**600 Calories**

**LIFE BALANCE BLACKENED AHI TUNA**  **BIN 77**
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw  **26.99**
**590 Calories**

**LIFE BALANCE PAN-ROASTED BARRAMUNDI**  **BIN 73**
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce  **25.99**
**600 Calories**

## CHOPPED SALADS

**LIFE BALANCE BBQ RANCH CHICKEN**  **BIN 97**
Tomato, Cucumber, Avocado, Chicken, Cheddar, Cilantro, Corn and Black Bean Relish, BBQ Sauce, Ranch Dressing, Fresh Lime on the Side  **14.99**
**580 Calories**

**LIFE BALANCE MEDITERRANEAN WITH SHRIMP**
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Mediterranean Vinaigrette  **15.99**
**600 Calories**

## DESSERT

**LIFE BALANCE CHOCOLATE TRUFFLE**  **BIN 61**
Finish your meal with one of our signature Chocolate Truffles  **2.49**
**250 Calories**
## House-Made Desserts

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

### Prices subject to change.

### S’More Budino BIN 61
Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

### Lemon Ice Wine Cheesecake
Macerated Berries, Toasted Graham Cracker
*Adults 21 or Older Only, Please*

### Banoffee Pie BIN 61
Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream

### Key Lime Pie BIN 35
Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust

### Cooper’s Hawk Chocolate Cake BIN 61
Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

### Caramel Banana Bread Sundae BIN 63
Caramelized Banana, Vanilla Ice Cream, Rum Caramel, Candied Walnuts

### Salted Caramel Crème Brûlée
Fresh Berries, Flaky Sea Salt

### Reese’s Ice Cream Cookie BIN 61
Warm Chocolate Chip Cookie Baked with Reese’s Peanut Butter Cups, Vanilla Ice Cream

### 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**
- Cheesecake Lollipop **2.99**
- Candied Walnut Turtle **2.99**
- Truffle of the Month **2.49**

### Dessert Wines

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.