



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

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	10.00	37.99
<b>31</b>	Sparkling Rosé	8.25	27.99
<b>32</b>	Prosecco	8.25	27.99
<b>37</b>	Blanc de Blanc	7.25	23.99
<b>36</b>	Moscato	7.25	23.99
<b>35</b>	Almond	7.25	23.99
<b>33</b>	Raspberry	7.25	23.99
<b>50</b>	Scarletto <i>Brachetto-Style Sparkling Red</i>	7.50	24.99

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

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

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

<b>BIN</b>	<b>INTERNATIONAL</b>		
<b>41</b>	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
<b>40</b>	Super Tuscan <i>Tuscany, Italy</i>	9.75	32.99
<b>42</b>	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 glass bottle

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 glass bottle

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 glass bottle

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

## SPECIALTIES glass pitcher

🍷 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.* bottle

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

# 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

O'Doul's **4.00**

# BEVERAGES

---

## MARTINIS

### **DANA'S PINEAPPLETINI**

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice,  
Sparkling Wine **11.00**

### **PEAR DROP**

Grey Goose La Poire, Lemon, Sugar Rim **12.50**

### **ESPRESSO**

Absolut Vanilia, Espresso, Baileys Irish Cream,  
Frangelico Liqueur **12.50**

### **DARK CHOCOLATE**

Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream,  
Whipped Cream, Shaved Dark Chocolate **12.50**

### **DIRTY NASTY**

Belvedere, Bleu Cheese Olives **12.75**

### **POMEGRANATE**

Absolut Citron, PAMA Liqueur, Cranberry Juice,  
Sparkling Wine **11.00**

### **PINK GRAPEFRUIT**

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain,  
Pink Grapefruit Juice, Lime **12.75**

### **JEN'S FRENCH**

Tito's Handmade Vodka,  
Chambord Black Raspberry Liqueur,  
Sparkling Wine **11.50**

### **CLASSIC COSMOPOLITAN**

Absolut Citron, Cointreau, Sour, Cranberry Juice **11.00**

### **BLOOD ORANGE PALOMA**

Casa Noble Tequila, Lime, Ruby Grapefruit,  
Prosecco, Orange **11.50**

### **LEMON DROP**

Absolut Citron, Cointreau, Lemon,  
Caramelized Orange **11.00**

---

## NON-ALCOHOLIC

### **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.*

# APPETIZERS

## ASIAN AHI TUNA\* SASHIMI **BIN 75**

Served Raw, Ponzu-Ginger Vinaigrette, Avocado,  
Radish, Wasabi Cream, Sriracha **12.99**

## MEXICAN DRUNKEN SHRIMP **BIN 50**

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

*– Award Winning –*

## ASIAN PORK BELLY TOSTADAS **BIN 94**

Scallions, Sesame Seeds, Cilantro, Radish,  
Sweet Chili BBQ Sauce **11.99**

## ARTISAN HUMMUS & ROASTED VEGETABLES **BIN 71**

Tricolor Carrots, Cauliflower, Sweet Onion,  
Harissa, Toasted Pita **8.99**

## SWEET & CRUNCHY SHRIMP

Lettuce Leaves for Wrapping, Asian Cabbage  
Slaw with Pineapple, Gochujang Aioli,  
Cashew Dip, Lime **13.99**

**BIN 39**

## AHI TUNA\* TACOS **BIN 78**

Blackened and Seared Rare, Citrus Slaw,  
Sriracha Cream, Pico de Gallo, Avocado, Cilantro,  
Wasabi Cream **13.99**

## THAI LETTUCE WRAPS **BIN 77**

Sweet Chili-Glazed Chicken, Asian Cabbage Slaw  
with Pineapple, Crunchy Wontons, Bibb Lettuce;  
Peanut, Cashew, and Soy Caramel Sauces **14.99**

CRISPY BRUSSELS SPROUTS **BIN 72**  
Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **9.99**

## CHOPPED DEVEILED EGGS & TOAST

Pickled Vegetables, Candied Bacon,  
Roasted Red Pepper, Avocado, Sweet Roasted  
Grape Tomatoes, Calabrian Chili Aioli **11.99**

**BIN 70**

## CHICKEN POTSTICKERS **BIN 73**

Sweet and Spicy Mustard, Ginger Soy Sauce **9.99**

## COOPER'S HAWK CALAMARI **BIN 32**

Sweet Chili-Ponzu Glaze, Cilantro,  
Sesame-Sriracha Aioli **13.99**

## CLASSIC TOMATO BRUSCHETTA **BIN 71**

Burrata, Basil, Extra Virgin Olive Oil, Arugula,  
Balsamic Glaze **9.99**

## HOUSE-MADE MEATBALLS **BIN 90**

Rich Tomato Sauce, Burrata Dolce, Basil,  
Extra Virgin Olive Oil, Grilled Polenta Crostini **10.99**

## OVER THE BORDER EGG ROLLS **BIN 71**

House-Made with Southwest Chicken, Corn,  
Black Beans, Cilantro, and Cheese; Tomatillo Salsa,  
Cilantro Ranch, and Cashew Dipping Sauces **12.99**

# 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:*

Vignier · 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**

# 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**

**BIN 77**

### **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 GROUPER** **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**

**BIN 79**

### 🍷 **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**

*\*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**

San Marzano Tomatoes, Pancetta, Burrata Dolce,  
Extra Virgin Olive Oil **22.99**

**BIN 40**

**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 McEnergy's Father –  
Double Patty, Signature Sauce, Caramelized Onion,  
American Cheese, Lettuce, Tomato **13.99**

BIN 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**

BIN 84

## **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**

## **NAPA CHICKEN** BIN 75

Apple, Goat Cheese, Dried Cherry, Corn,  
Avocado, Toasted Marcona Almonds, Cilantro, Tomato,  
Honey Mustard Vinaigrette **15.99**

## **BLACKENED BLEU SKIRT STEAK\***

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

**BIN 84**

## **GRILLED CHICKEN CAESAR** BIN 70

Romaine, Shaved Parmesan, Polenta Crisps,  
Creamy Caesar Pesto Dressing **14.99**  
Our pesto contains walnuts.

## **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**

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

**BIN 79**

🍴 **GNOCCHI CARBONARA** **BIN 74**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **14.99**

**KEATON'S SPAGHETTI &  
HOUSE-MADE MEATBALLS** **BIN 91**

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce,  
Basil, Extra Virgin Olive Oil **13.99**

**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**

# LIFE BALANCE

by COOPER'S HAWK™

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**

**BIN 78**

### LIFE BALANCE ASIAN

#### 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**

# LIFE BALANCE

---

## 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\*

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

**600 Calories**

**BIN 50**

### 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**

**BIN 78**

## 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.

7.99

## 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*

**BIN 63**

## 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

**BIN 63**

## 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.