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>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Cooper’s Hawk Lux Sparkling</td>
<td>9.50</td>
<td>37.99</td>
</tr>
<tr>
<td>31</td>
<td>Sparkling Rosé</td>
<td>8.00</td>
<td>27.99</td>
</tr>
<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.00</td>
<td>27.99</td>
</tr>
<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>7.00</td>
<td>23.99</td>
</tr>
<tr>
<td>36</td>
<td>Moscato</td>
<td>7.00</td>
<td>23.99</td>
</tr>
<tr>
<td>35</td>
<td>Almond</td>
<td>7.00</td>
<td>23.99</td>
</tr>
<tr>
<td>33</td>
<td>Raspberry</td>
<td>7.00</td>
<td>23.99</td>
</tr>
<tr>
<td>39</td>
<td>Sweet Sparkling Red</td>
<td>7.00</td>
<td>23.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>BLUSH</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>66</td>
<td>White Zinfandel</td>
<td>6.50</td>
<td>21.99</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>8.75</td>
<td>30.99</td>
</tr>
<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
<td>13.00</td>
<td>47.99</td>
</tr>
<tr>
<td>90</td>
<td>Barbera</td>
<td>8.75</td>
<td>30.99</td>
</tr>
<tr>
<td>97</td>
<td>Merlot</td>
<td>7.75</td>
<td>26.99</td>
</tr>
<tr>
<td>96</td>
<td>Malbec</td>
<td>8.75</td>
<td>30.99</td>
</tr>
<tr>
<td>91</td>
<td>Cooper’s Hawk Red</td>
<td>7.00</td>
<td>23.99</td>
</tr>
</tbody>
</table>

<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>8.00</td>
<td>27.99</td>
</tr>
<tr>
<td>71</td>
<td>Pinot Gris</td>
<td>7.50</td>
<td>25.99</td>
</tr>
<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
<td>7.50</td>
<td>25.99</td>
</tr>
<tr>
<td>79</td>
<td>Chardonnay</td>
<td>7.50</td>
<td>25.99</td>
</tr>
<tr>
<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
<td>10.50</td>
<td>37.99</td>
</tr>
<tr>
<td>76</td>
<td>Viognier</td>
<td>7.50</td>
<td>25.99</td>
</tr>
<tr>
<td>75</td>
<td>Cooper’s Hawk White</td>
<td>6.75</td>
<td>22.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>INTERNATIONAL WINES</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>41</td>
<td>Tempranillo Rioja, Spain</td>
<td>9.50</td>
<td>33.99</td>
</tr>
<tr>
<td>40</td>
<td>Super Tuscan IGT Italy</td>
<td>9.25</td>
<td>32.99</td>
</tr>
<tr>
<td>42</td>
<td>Shiraz Barossa Valley, Australia</td>
<td>10.75</td>
<td>38.99</td>
</tr>
</tbody>
</table>

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
## Wine

### 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

### Bin
- **Sweet Red**
  - Sweet Red · $6.75 · $22.99
  - Romance Red · $6.75 · $22.99
  - *Concord grapes with hints of maraschino cherry and spice.*

### Bin
- **Dessert**
  - Ice Wine (375 ml) · $10.50 · $37.99
  - Nightjar (375 ml) *Port-Style Wine* · $8.00 · $27.99

### Fruit
- Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit
- $6.75 · $22.99

### Specialties
- **Sangria**
  - Classic Red · White · Peach · Raspberry · Passion Fruit
  - Cooper's Hawk Bellini
  - *Blood Orange Purée, Grand Marnier, Sparkling Moscato*
  - $8.25
- Champagne Cocktail
  - *Blanc de Blanc, Remy Martin V.S.O.P, Bitters, Lemon Peel*
  - $8.25
- Cooper's Hawk Mimosa
  - *Fresh-Squeezed Orange Juice, Sparkling Moscato*
  - $7.25

### Large Format Cabernet Sauvignon
- Check for availability.
  - **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.

Cooper's Hawk Favorites
## BEVERAGES

### SIGNATURE SANGRIA COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SANGRIA-TINI</strong></td>
<td>Beefeater Gin, Sweet Vermouth, Campari, Orange</td>
<td><strong>9.25</strong></td>
</tr>
<tr>
<td><strong>ISLAND MOJITO</strong></td>
<td>Malibu Rum, Mint, Passion Fruit, Lime</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td><strong>AMERICAN MULE</strong></td>
<td>Tito's Handmade Vodka, Ginger Beer, Lime</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td><strong>COOPER’S HAWK MARGARITA</strong></td>
<td>Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine</td>
<td><strong>11.50</strong></td>
</tr>
<tr>
<td><strong>BIN 61 SOUR</strong></td>
<td>Woodford Reserve Bourbon, Lemon Sour, Nightjar</td>
<td><strong>9.50</strong></td>
</tr>
</tbody>
</table>

### SPECIALTY COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NEGRONI</strong></td>
<td>Beefeater Gin, Sweet Vermouth, Campari, Orange</td>
<td><strong>9.25</strong></td>
</tr>
<tr>
<td><strong>HARVEST PEACH COLLINS</strong></td>
<td>Slaughter House Whiskey, White Peach, Lemon, Mint</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td><strong>(212) MANHATTAN</strong></td>
<td>Knob Creek Bourbon, Sweet Vermouth, Bitters</td>
<td><strong>11.25</strong></td>
</tr>
<tr>
<td><strong>COOPER’S HAWK BLOODY MARY</strong></td>
<td>Svedka Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese</td>
<td><strong>9.50</strong></td>
</tr>
<tr>
<td><strong>ORIGINAL MAI TAI</strong></td>
<td>Bacardi Rum, Amaretto, Citrus Juices, Myers’s Rum</td>
<td><strong>8.25</strong></td>
</tr>
<tr>
<td><strong>BLACKBERRY CAIPIRINHA</strong></td>
<td>Leblon Cachaça, Cabernet Sauvignon, Lime, Sour</td>
<td><strong>9.50</strong></td>
</tr>
</tbody>
</table>

### BEER

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
<th>Varieties</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DRAFT</strong></td>
<td>6.00</td>
<td>Cooper's Hawk Ale, Local Craft Selections</td>
</tr>
<tr>
<td><strong>DOMESTIC BOTTLES</strong></td>
<td>5.00</td>
<td>Miller Lite · Coors Light · Budweiser</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bud Light · Michelob Ultra</td>
</tr>
<tr>
<td><strong>PREMIUM BOTTLES</strong></td>
<td>5.50</td>
<td>Amstel Light · Heineken</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Corona Extra · Corona Light</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Guinness (Pub Can) · Samuel Adams</td>
</tr>
<tr>
<td><strong>CRAFT BOTTLES</strong></td>
<td>6.50</td>
<td>Matilda · 312 · Fat Tire</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lagunitas IPA</td>
</tr>
</tbody>
</table>

Please ask your server for additional local craft beer selections.
# Beverages

## Martinis

<table>
<thead>
<tr>
<th>Drink</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dana’s Pineappletini</strong></td>
<td>Svedka Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine</td>
<td>9.75</td>
</tr>
<tr>
<td><strong>Peartini</strong></td>
<td>Grey Goose La Poire, Disaronno, Pineapple Juice, Sour</td>
<td>12.25</td>
</tr>
<tr>
<td><strong>Espresso</strong></td>
<td>Absolut Vanilla, Espresso, Baileys Irish Cream, Frangelico Liqueur</td>
<td>12.25</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>12.25</td>
</tr>
<tr>
<td><strong>Dirty Nasty</strong></td>
<td>Belvedere, Bleu Cheese Olives</td>
<td>12.50</td>
</tr>
<tr>
<td><strong>Pomegranate</strong></td>
<td>Absolut Citron, PAMA Liqueur, Cranberry Juice, Sparkling Wine</td>
<td>9.75</td>
</tr>
<tr>
<td><strong>Pink Grapefruit</strong></td>
<td>Belvedere Pink Grapefruit Vodka, St. Germain, Pink Grapefruit Juice, Lime</td>
<td>12.50</td>
</tr>
<tr>
<td><strong>Jen’s French</strong></td>
<td>Tito’s Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine</td>
<td>11.25</td>
</tr>
<tr>
<td><strong>Classic Cosmopolitan</strong></td>
<td>Absolut Citron, Cointreau, Sour, Cranberry Juice</td>
<td>9.75</td>
</tr>
<tr>
<td><strong>Blood Orange Paloma</strong></td>
<td>Casa Noble Tequila, Lime, Ruby Grapefruit, Prosecco, Orange</td>
<td>11.25</td>
</tr>
<tr>
<td><strong>Burnt Citrus</strong></td>
<td>Absolut Citron, Cointreau, Lemon, Caramelized Orange</td>
<td>9.75</td>
</tr>
</tbody>
</table>

## 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

### 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 Coca-Cola products.
<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Bin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><em><em>Asian Ahi Tuna</em> Sashimi</em>*</td>
<td>73</td>
<td>12.99</td>
</tr>
<tr>
<td>Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Crispy Crab Beignets</strong></td>
<td>75</td>
<td>11.99</td>
</tr>
<tr>
<td>Asian Slaw, Classic Mustard Sauce, Burnt Lemon</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Asian Pork Belly Tostadas</strong></td>
<td>94</td>
<td>10.99</td>
</tr>
<tr>
<td>Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Thai Lettuce Wraps</strong></td>
<td>78</td>
<td>12.99</td>
</tr>
<tr>
<td>Sweet Chili-Glazed Chicken, Julienne Vegetables, Crunchy Wontons, Bibb Lettuce, Peanut, Cashew, and Soy Caramel Sauces</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Mexican Drunken Shrimp</strong></td>
<td>73</td>
<td>13.99</td>
</tr>
<tr>
<td>Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em><em>Ahi Tuna</em> Tacos</em>*</td>
<td>78</td>
<td>11.99</td>
</tr>
<tr>
<td>Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*<em>Blackened Ahi Tuna</em> **</td>
<td>77</td>
<td>13.99</td>
</tr>
<tr>
<td>Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli, Sweet Soy, Sesame, Cucumber, Pickled Ginger</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cooper’s Hawk Calamari</strong></td>
<td>73</td>
<td>12.99</td>
</tr>
<tr>
<td>Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Potstickers</strong></td>
<td>73</td>
<td>9.99</td>
</tr>
<tr>
<td>Sweet and Spicy Mustard, Ginger Soy Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Crispy Brussels Sprouts</strong></td>
<td>72</td>
<td>8.99</td>
</tr>
<tr>
<td>Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Over the Border Egg Rolls</strong></td>
<td>71</td>
<td>11.99</td>
</tr>
<tr>
<td>House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Classic Tomato Bruschetta</strong></td>
<td>40</td>
<td>9.99</td>
</tr>
<tr>
<td>Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>House-Made Meatballs</strong></td>
<td>90</td>
<td>9.99</td>
</tr>
<tr>
<td>Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Grilled Polenta Crostini</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Artisan Hummus &amp; Roasted Vegetables</strong></td>
<td>71</td>
<td>8.99</td>
</tr>
<tr>
<td>Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita</td>
<td></td>
<td></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, Salemville Bleu, Sartori Parmesan, Honeycomb, Black Fig Jam, Grilled Polenta Crostini 17.99

Optional Wine Pairing:
Cooper’s Hawk Lux Sparkling · Viognier · Super Tuscan · Cabernet Sauvignon

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

CHOPPED WEDGE BIN 84
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 6.99

SHAVED BRUSSELS SPROUTS BIN 76
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze 7.99

FLATBREAD

CAPRESE BIN 96
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 8.99

CARNE ASADA BIN 96
Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro 11.99

ITALIAN SAUSAGE & WHIPPED RICOTTA BIN 41
Giardiniera, Pesto, Mozzarella, Grated Parmesan 9.99

SOUP

CRAB & LOBSTER BISQUE BIN 74
Cup 5.99 | Bowl 6.99

TORTILLA SOUP BIN 91
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
Our pesto contains walnuts.
ENTRÉES

BEEF & PORK

BOURBON LACQUERED BBQ PORK CHOP BIN 91
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings 24.99

RED WINE BRAISED SHORT RIBS BIN 94
Mustard Sauce, Mary’s Potatoes, Oven-Roasted Vegetables, Crispy Onion Strings 25.99

CHURRASCO GRILLED STEAK* BIN 96

FILET MIGNON* BIN 89
Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side 33.99

SHORT RIB RISOTTO BIN 42
Carnaroli Rice, Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil 24.99

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP BIN 97
Mary’s Potatoes, Oven-Roasted Vegetables 23.99

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

TRIO OF MEDALLIONS* BIN 80
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary’s Potatoes, Asparagus 30.99

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

SIGNATURE SIDES
All sides are 3.99

WASABI-BUTTERED MASHED POTATOES
MARY’S POTATOES
Whipped Potatoes, Butter, Cream
TOMATO-BRAISED KALE

OVEN-ROASTED VEGETABLES
BETTY’S POTATOES
Shredded Potatoes, White Cheddar, Scallions
GARLIC GREEN BEANS

GRILLED BROCCOLI

SHERRY-GLAZED MUSHROOMS
CLASSIC MAC & CHEESE +1.00

*Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**CREATE YOUR OWN**

**SURF & TURF**

**CHOOSE ONE**
- Maple, Mustard & Pretzel-Crusted Boneless Pork Chop $28.99
- Parmesan-Crusted Filet Medallions* $30.99
- Sliced Ginger Soy Glazed NY Strip $30.99

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

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

---

**ENTRÉES**

**SEAFood**

**PAN-ROASTED BARRAMUNDI BIN 70**
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce $25.99

**CHURRASCO GRILLED SHRIMP BIN 96**
Cucumber Jicama Slaw, Cilantro Citrus Rice, Lemon Beurre Blanc $23.99

**PISTACHIO-CRUSTED GROUPER**
Mustard Sauce, Mary’s Potatoes, Asparagus $27.99

**SOY GINGER ATLANTIC SALMON* BIN 66**
Wasabi-Buttered Mashed, Asian Slaw $23.99

**CRAB CAKES BIN 79**
Classic Mustard Sauce, Fries, Asian Slaw $24.99

**SOUTHERN GRILLED SHRIMP & POLENTA BIN 85**
Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil $19.99

**FISH & CHIPS BIN 71**
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw $16.99

**JAMBALAYA BIN 75**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice $18.99

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

**SHRIMP & SCALLOP RISOTTO BIN 30**
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil $25.99

---

Cooper’s Hawk Favorites
### Pasta

Ask about our Gluten-Free options.

- **Campanelle Rustica** **Bin 95**
  Jumbo Shrimp, Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream 19.99

- **Gnocchi with Roasted Butternut Squash** **Bin 85**
  Roasted Portabello Mushroom, Sage-Brown Butter Cream, Shaved Parmesan 17.99
  *add chicken 2.00 | add shrimp 4.00*

- **Country Rigatoni** **Bin 87**
  Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce 17.99

- **Gnocchi Bolognese with Braised Short Rib**
  San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil 21.99  **Bin 40**

- **Keaton’s Spaghetti & House-Made Meatballs** **Bin 91**
  Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil 17.99

- **Gnocchi Carbonara** **Bin 74**
  Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 18.99

### Chicken

- **Wild Mushroom-Crusted Chicken** **Bin 74**
  Sweet Corn and Pea Risotto, Shiitake Mushroom, Spinach, Lemon Butter 19.99

- **Dana’s Parmesan-Crusted Chicken**
  Tomato Basil Relish, Lemon Butter, Betty’s Potatoes, Garlic Green Beans 17.99  **Bin 79**

- **Ellie’s Chicken Piccata** **Bin 71**
  Lemon Butter Caper Sauce, Angel Hair Pasta 16.99

- **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

### 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 16.99

- **Ancient Grain & Fire-Roasted Vegetables** **Bin 71**
  Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, 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.

BLEU CHEESE & CRISPY ONION BURGER*  BIN 99
Bleu Cheese, Lettuce, Tomato, Chipotle Mayo, Crispy Onion Strings  12.99

CLASSIC CHEESEBURGER*  BIN 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings  11.99

TURKEY BURGER  BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo  11.99

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

PEPPERCORN RANCH BURGER*  BIN 42
Fontina Cheese, Crispy Onion Strings, Lettuce, Tomato, Caramelized Onion-Bacon Mayo  12.99

ROASTED VEGETABLE BURGER  BIN 92
Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula, Hummus, Cucumber Feta Cream, Fennel Quinoa Salad  11.99

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  11.99

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  12.99

CILANTRO RANCH CHICKEN SANDWICH  BIN 79
Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo  11.99

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

★ NAPA CHICKEN ▪ BIN 75
Apple, Goat Cheese, Dried Cherry, Corn,
Avocado, Toasted Marcona Almonds, Cilantro, Tomato,
Honey Mustard Vinaigrette 14.99

CHOPSTICK CHICKEN SALAD ▪ BIN 73
Napa Cabbage, Romaine, Carrot, Red Pepper, Toasted Cashews,
Crisp Wontons, Sesame-Peanut Vinaigrette 13.99

GRILLED CHICKEN CESAR ▪ BIN 70
Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing 13.99

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

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

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

BBQ RANCH CHICKEN ▪ BIN 66
Tomato, Cucumber, Avocado, Cheddar,
Corn and Black Bean Relish, Cilantro, Crispy Onion Strings,
Tortilla Strips, Ranch Dressing, BBQ Sauce 13.99

CREATE YOUR OWN

FLATBREAD & SALAD COMBINATION 14.99

FLATBREADS
Italian Sausage & Whipped Ricotta
Caprese · Carne Asada
Roasted Vegetable & Goat Cheese

SALADS
Plain Ol’ House Salad
Caesar Salad
Chopped Wedge Salad

SOUP & SALAD COMBINATION 11.99

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

SALADS
Plain Ol’ House Salad
Caesar Salad
Chopped Wedge Salad

Cooper’s Hawk Favorites | Vegetarian
Additional nutrition information available upon request.
LUNCH-SIZED ENTRÉES

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

SOY GINGER ATLANTIC SALMON* BIN 66
Wasabi-Buttered Mashed, Asian Slaw 19.99

ELLIE’S CHICKEN PICCATA BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus 12.99

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

MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP BIN 97
Mary’s Potatoes, Oven-Roasted Vegetables 13.99

KEATON’S SPAGHETTI &
HOUSE-MADE MEATBALLS BIN 91
Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce,
Basil, Extra Virgin Olive Oil 13.99

GNOCCHI CARBONARA BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 13.99

Cooper's Hawk Favorites

Additional nutrition information available upon request.
Each dish on our Life Balance Menu is under 600 calories 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 BLACKENED AHI TUNA* BIN 77**
Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli, Sweet Soy, Sesame, Cucumber, Pickled Ginger  **13.99**
470 Calories

**LIFE BALANCE AHI TUNA* TACOS BIN 78**
Blackened and Seared Rare, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Asian Slaw  **10.99**
442 Calories

**LIFE BALANCE ASIAN AHI TUNA* SASHIMI BIN 73**
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 76**
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze  **7.99**
600 Calories

### BURGERS

**LIFE BALANCE GIARDINIERA BURGER* BIN 95**
Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad  **10.99**
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  **10.99**
549 Calories

-Cooper’s Hawk Favorites | 🌾 Vegetarian

Additional nutrition information available upon request.
ENTRÉES

**LIFE BALANCE HERB-ROASTED CHICKEN GIARDINIERA BIN 70**
Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini **15.99**
518 Calories

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

**LIFE BALANCE GRILLED ATLANTIC SALMON* BIN 66**
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **19.99**
594 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 70**
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**
590 Calories

CHOPPED SALADS

**LIFE BALANCE BBQ RANCH CHICKEN BIN 66**
Tomato, Cucumber, Avocado, Chicken, Cheddar, Cilantro, Corn and Black Bean Relish, BBQ Sauce, Ranch Dressing, Fresh Lime on the Side **13.99**
580 Calories

**LIFE BALANCE MEDITERRANEAN WITH SHRIMP BIN 78**
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette **15.99**
520 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 vegetarian, made in-house daily by our chefs, and large enough to be shared.
All desserts are $7.99

- **S’MORE BUDINO**  BIN 61
  Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

- **LEMON ICE WINE CHEESECAKE**  BIN 63
  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**  BIN 63
  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. **$12.99**

*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**

- 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*