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
**WINE**

_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>
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<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.25</td>
<td>27.99</td>
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<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>7.25</td>
<td>23.99</td>
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<tr>
<td>36</td>
<td>Moscato</td>
<td>7.25</td>
<td>23.99</td>
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<tr>
<td>35</td>
<td>Almond</td>
<td>7.25</td>
<td>23.99</td>
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<tr>
<td>33</td>
<td>Raspberry</td>
<td>7.25</td>
<td>23.99</td>
</tr>
<tr>
<td>39</td>
<td>Sweet Sparkling Red</td>
<td>7.25</td>
<td>23.99</td>
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<table>
<thead>
<tr>
<th>BIN</th>
<th>RED</th>
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<tbody>
<tr>
<td>85</td>
<td>Pinot Noir</td>
<td>9.00</td>
<td>30.99</td>
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<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
<td>13.50</td>
<td>47.99</td>
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<tr>
<td>90</td>
<td>Barbera</td>
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<tr>
<td>97</td>
<td>Merlot</td>
<td>8.00</td>
<td>26.99</td>
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<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>
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</tbody>
</table>

A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.

<table>
<thead>
<tr>
<th>BIN</th>
<th>WHITE</th>
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<tbody>
<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
<td>8.25</td>
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<tr>
<td>71</td>
<td>Pinot Gris</td>
<td>7.75</td>
<td>25.99</td>
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<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
<td>7.75</td>
<td>25.99</td>
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<tr>
<td>79</td>
<td>Chardonnay</td>
<td>7.75</td>
<td>25.99</td>
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<tr>
<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
<td>11.00</td>
<td>37.99</td>
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<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>
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</tbody>
</table>

_A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes._

<table>
<thead>
<tr>
<th>BIN</th>
<th>INTERNATIONAL WINES</th>
<th>glass</th>
<th>bottle</th>
</tr>
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<tbody>
<tr>
<td>41</td>
<td>Tempranillo <em>Rioja, Spain</em></td>
<td>10.00</td>
<td>33.99</td>
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<tr>
<td>40</td>
<td>Super Tuscan <em>IGT 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>

**WINEMAKER’S BARREL RESERVE**

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

| glass | 10.00 | 750 ml carafe | 33.99 |

| BIN | 80 |
FLIGHTS

SPARKLING
Blanc de Blanc · Sparkling Rosé
Almond · Raspberry
14.49

WHITE
Sauvignon Blanc · Pinot Gris
Cooper’s Hawk White · Chardonnay
14.49

RED
Super Tuscan · Zinfandel
Petite Sirah · Cabernet Sauvignon
14.49

COOPER’S HAWK LUX
Chardonnay · Pinot Noir
Cabernet Sauvignon · Meritage
19.99

DESSERT
Rhubarb · Sweet Red
Raspberry · Blueberry
13.49

CREATE YOUR OWN
17.49
Limit 2 Cooper’s Hawk Lux Wines, Please

WINE

SWEET RED
glass bottle
BIN
86 Sweet Red
7.00 22.99
83 Romance Red
7.00 22.99
Concord grapes with hints of maraschino cherry and spice.

DESSERT
glass bottle
BIN
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
BIN
Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit
7.00 22.99

SPECIALTIES
glass pitcher
BIN
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, Remy Martin V.S.O.P, Bitters, Lemon Peel
Cooper’s Hawk Mimosa
7.50
Fresh-Squeezed Orange Juice, Sparkling Moscato

LARGE FORMAT CABERNET SAUVIGNON
Check for availability.
bottle
BIN
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

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

NIGHTJAR SANGRIA
Remy Martin V.S.O.P., 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, Sweet Vermouth, Campari, Orange  $9.25

ISLAND MOJITO
Malibu Rum, Mint, Passion Fruit, Lime  $9.50

AMERICAN MULE
Tito’s Handmade Vodka, Ginger Beer, Lime  $9.50

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

COOPER’S HAWK BLOODY MARY
Svedka Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer  $10.00

Harvest Peach Collins
Maker’s Mark Bourbon, White Peach, Lemon, Mint  $9.00

(212) MANHATTAN
Knob Creek Bourbon, Sweet Vermouth, Bitters  $11.50

ORIGINAL MAI TAI
Bacardi Rum, Amaretto, Citrus Juices, Myers’s Rum  $8.50

BLACKBERRY CAIPIRINHA
Leblon Cachaça, Cabernet Sauvignon, Lime, Sour  $9.50

BEER

DRAFT
Cooper’s Hawk Ale  $7.50
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 · Corona Extra · Corona Light · Guinness (Pub Can) · Samuel Adams

CRAFT BOTTLES  $6.75
Matilda · 312 · Fat Tire · Lagunitas IPA

Please ask your server for additional local craft beer selections.
# 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>Svedka Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Peartini</strong></td>
<td>Grey Goose La Poire, Disaronno, Pineapple Juice, Sour</td>
<td>12.50</td>
</tr>
<tr>
<td><strong>Espresso</strong></td>
<td>Absolut Vanilla, Espresso, Baileys Irish Cream, Frangelico Liqueur</td>
<td>12.50</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>12.50</td>
</tr>
<tr>
<td><strong>Dirty Nasty</strong></td>
<td>Belvedere, Bleu Cheese Olives</td>
<td>12.75</td>
</tr>
<tr>
<td><strong>Pomegranate</strong></td>
<td>Absolut Citron, PAMA Liqueur, Cranberry Juice, Sparkling Wine</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Pink Grapefruit</strong></td>
<td>Deep Eddy Ruby Red Grapefruit Vodka, St. Germain, Pink Grapefruit Juice, Lime</td>
<td>12.75</td>
</tr>
<tr>
<td><strong>Jen’s French</strong></td>
<td>Tito’s Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine</td>
<td>11.50</td>
</tr>
<tr>
<td><strong>Classic Cosmopolitan</strong></td>
<td>Absolut Citron, Cointreau, Sour, Cranberry Juice</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Blood Orange Paloma</strong></td>
<td>Casa Noble Tequila, Lime, Ruby Grapefruit, Prosecco, Orange</td>
<td>11.50</td>
</tr>
<tr>
<td><strong>Burnt Citrus</strong></td>
<td>Absolut Citron, Cointreau, Lemon, Caramelized Orange</td>
<td>10.00</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 3.79
- 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 Coca-Cola products.*
APPETIZERS

ASIAN AHI TUNA* SASHIMI BIN 73
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha 12.99

CRISPY CRAB BEIGNETS BIN 75
Asian Slaw, Classic Mustard Sauce, Burnt Lemon 12.99

–Award Winning–
ASIAN PORK BELLY TOSTADAS BIN 94
Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce 11.99

THAI LETTUCE WRAPS BIN 78

MEXICAN DRUNKEN SHRIMP
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 13.99

AHI TUNA* TACOS BIN 78
Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream 13.99

BLACKENED AHI TUNA* BIN 77
Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli, Sweet Soy, Sesame, Cucumber, Pickled Ginger 13.99

COOPER’S HAWK CALAMARI BIN 73
Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli 13.99

CHICKEN POTSTICKERS BIN 73
Sweet and Spicy Mustard, Ginger Soy Sauce 9.99

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

OVER THE BORDER EGG ROLLS BIN 71
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce 12.99

CLASSIC TOMATO BRUSCHETTA BIN 40
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

ARTISAN HUMMUS & ROASTED VEGETABLES BIN 71
Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita 8.99

Cooper’s Hawk Favorites | Vegetarian | Vegan

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 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 8.99

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 9.99

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 10.99

SOUP

CRAB & LOBSTER BISQUE BIN 74
Cup 6.99 | Bowl 7.99

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 $27.99

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

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

SHORT RIB RISOTTO BIN 42
Carnaroli Rice, Mushroom, Sweet Onion, White Wine,
Shaved Parmesan, White Truffle Oil $25.99

MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP BIN 97
Mary’s Potatoes, Oven-Roasted Vegetables $24.99

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 $31.99

Add a Maple Mustard Pretzel, 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

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

GRILLED BROCCOLI
ASIAN SLAW
Shaved Cabbage, Cilantro,
Creamy Dressing

SHERRY-GLAZED MUSHROOMS
CLASSIC MAC & CHEESE

GARLIC GREEN BEANS
ASPARAGUS

*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.
**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.

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**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 GROPER**
Mustard Sauce, Mary’s Potatoes, Asparagus 27.99

**SOY GINGER ATLANTIC SALMON** BIN 75
Wasabi-Buttered Mashed, Asian Slaw 25.99

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

**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 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

**SHRIMP & SCALLOP RISOTTO** BIN 30
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil 27.99

* Cooper’s Hawk Favorites
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
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

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

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

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 18.99

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

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

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

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.

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

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 12.99

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

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

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

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

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 75
Tomato, Cucumber, Avocado, Cheddar,
Corn and Black Bean Relish, Cilantro, Crispy Onion Strings,
Tortilla Strips, Ranch Dressing, BBQ Sauce 14.99

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

*Our pesto contains walnuts.
LUNCH-SIZED ENTRÉES

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

SOY GINGER ATLANTIC SALMON*  BIN 75
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

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 14.99

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 14.99

Cooper’s Hawk Favorites
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**
Blackened and Seared Rare, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Asian Slaw 11.99 442 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 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 11.99 549 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**
570 Calories

**LIFE BALANCE GRILLED ATLANTIC SALMON** **BIN 78**
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 75**
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, 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

Cooper's Hawk Favorites
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
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

REESER’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*

Prices subject to change.

Cooper’s Hawk Favorites