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>
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<tr>
<td>31</td>
<td>Sparkling Rosé</td>
<td>8.25</td>
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<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.25</td>
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<tr>
<td>37</td>
<td>Blanc de Blanc</td>
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<tr>
<td>36</td>
<td>Moscato</td>
<td>7.25</td>
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<tr>
<td>35</td>
<td>Almond</td>
<td>7.25</td>
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<tr>
<td>33</td>
<td>Raspberry</td>
<td>7.25</td>
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<tr>
<td>50</td>
<td>Scarletto <em>Brachetto-Style Sparkling Red</em></td>
<td>7.50</td>
<td>24.99</td>
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<tr>
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<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
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<tr>
<td>71</td>
<td>Pinot Gris</td>
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<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
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<tr>
<td>79</td>
<td>Chardonnay</td>
<td>7.75</td>
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<tr>
<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
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<td>76</td>
<td>Viognier</td>
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<td>75</td>
<td>Cooper’s Hawk White <em>A blend of Pinot Gris and Riesling</em></td>
<td>7.00</td>
<td>22.99</td>
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<tr>
<td>77</td>
<td>Riesling</td>
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<td>73</td>
<td>Gewürztraminer</td>
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<td>72</td>
<td>Moscato</td>
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<tr>
<td>85</td>
<td>Pinot Noir</td>
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<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
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<tr>
<td>90</td>
<td>Barbera</td>
<td>9.00</td>
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<tr>
<td>97</td>
<td>Merlot</td>
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<td>96</td>
<td>Malbec</td>
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<tr>
<td>91</td>
<td>Cooper’s Hawk Red <em>A blend of Cabernet Sauvignon, Merlot, and Syrah</em></td>
<td>7.25</td>
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<tr>
<td>95</td>
<td>Old Vine Zin</td>
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<tr>
<td>94</td>
<td>Cab Zin</td>
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<td>92</td>
<td>Petite Sirah</td>
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<tr>
<td>99</td>
<td>Cabernet Sauvignon</td>
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<tr>
<td>89</td>
<td>Cooper’s Hawk Lux Cabernet Sauvignon</td>
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<td>84</td>
<td>Cooper’s Hawk Lux Meritage</td>
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<tr>
<th>BIN</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>
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<tr>
<td>40</td>
<td>Super Tuscan <em>IGT Italy</em></td>
<td>9.75</td>
<td>32.99</td>
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<tr>
<td>42</td>
<td>Shiraz <em>Barossa Valley, Australia</em></td>
<td>11.25</td>
<td>38.99</td>
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</table>

**WINEMAKER’S BARREL RESERVE**

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

*glass 10.00 | 750 ml carafe 33.99*

**CAMILLE BRAVE**

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*
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
88 Vin Chocolat Noir 7.00 22.99
Red wine blended with natural chocolate

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
Classic Red · White · Peach · Raspberry · Passion Fruit
7.50 23.99
Cooper’s Hawk Bellini
Blood Orange Purée, Grand Marnier, Sparkling Moscato
8.50
Champagne Cocktail
Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel
8.50
Cooper’s Hawk Mimosa
Fresh-Squeezed Orange Juice, Sparkling Moscato
7.50

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.
# BEVERAGES

## SIGNATURE SANGRIA COCKTAILS

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SANGRIA-TINI</td>
<td>Beefeater Gin, Carpano Antica, Campari, Orange</td>
<td>9.25</td>
</tr>
<tr>
<td>NIGHTJAR SANGRIA</td>
<td>Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange</td>
<td>8.75</td>
</tr>
<tr>
<td>CITRUS GIN SANGRIA</td>
<td>Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary</td>
<td>8.75</td>
</tr>
<tr>
<td>BURNT LEMON SANGRIA</td>
<td>Cointreau, White Sangria, Citrus Juices</td>
<td>8.75</td>
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## SPECIALTY COCKTAILS

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NEGRONI</td>
<td>Beefeater Gin, Carpano Antica, Campari, Orange</td>
<td>9.25</td>
</tr>
<tr>
<td>ISLAND MOJITO</td>
<td>Malibu Rum, Mint, Passion Fruit, Lime</td>
<td>9.50</td>
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<tr>
<td>AMERICAN MULE</td>
<td>Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger</td>
<td>9.50</td>
</tr>
<tr>
<td>KENTUCKY MULE</td>
<td>Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger</td>
<td>11.50</td>
</tr>
<tr>
<td>COOPER’S HAWK MARGARITA</td>
<td>Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine</td>
<td>11.50</td>
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<tr>
<td>BIN 61 SOUR</td>
<td>Woodford Reserve Bourbon, Lemon Sour, Nightjar</td>
<td>9.50</td>
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<tr>
<td>CRANBERRY SPRITZ</td>
<td>Prosecco, Cranberry Wine, Aperol, Orange</td>
<td>9.75</td>
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<tr>
<td>HARVEST PEACH COLLINS</td>
<td>Maker's Mark Bourbon, White Peach, Lemon, Mint</td>
<td>9.00</td>
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<tr>
<td>(212) MANHATTAN</td>
<td>Knob Creek Bourbon, Carpano Antica, Luxardo Cherry</td>
<td>11.50</td>
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<tr>
<td>COOPER’S HAWK BLOODY MARY</td>
<td>Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer</td>
<td>10.00</td>
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<tr>
<td>ORIGINAL MAI TAI</td>
<td>Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum</td>
<td>8.50</td>
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<tr>
<td>BLACK-CAB CRUSH</td>
<td>Blackberry, Cabernet, Mt. Gay Rum, Orange</td>
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## BEER

<table>
<thead>
<tr>
<th>Type</th>
<th>Name</th>
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<tr>
<td>DRAFT</td>
<td>Cooper's Hawk Ale</td>
<td>7.50</td>
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<tr>
<td></td>
<td>A Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island</td>
<td></td>
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<tr>
<td></td>
<td>Stella Artois</td>
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<tr>
<td></td>
<td>Blue Moon</td>
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<tr>
<td></td>
<td>Local Craft Selection</td>
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<tr>
<td>NON-ALCOHOLIC</td>
<td>O'Doul's</td>
<td>4.00</td>
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<tr>
<td>DOMESTIC BOTTLES</td>
<td>Miller Lite · Coors Light · Budweiser</td>
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<tr>
<td></td>
<td>Bud Light · Michelob Ultra</td>
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<tr>
<td>PREMIUM BOTTLES</td>
<td>Amstel Light · Heineken · Modelo</td>
<td>5.75</td>
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<tr>
<td></td>
<td>Corona Extra · Corona Light</td>
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<tr>
<td></td>
<td>Guinness · Angry Orchard Cider</td>
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<tr>
<td>CRAFT BOTTLES</td>
<td>Goose Island Matilda · Lagunitas IPA</td>
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<tr>
<td></td>
<td>Lagunitas Little Sumpin' Sumpin'</td>
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<tr>
<td></td>
<td>Sam 76 · Founders All Day IPA</td>
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<tr>
<td></td>
<td>Cigar City Jai Alai IPA</td>
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<tr>
<td></td>
<td>Ballast Point Sculpin IPA</td>
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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 2.99
Cappuccino 3.99
Café Mocha 4.49
Latte 3.99
Also available with decaffeinated espresso.

COLD
Fresh-Squeezed Lemonade 3.99
Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.49
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.

HOT
Hot Chocolate 2.99
Regular or Decaffeinated Coffee 2.99
Hot Tea 3.49
We proudly serve Lavazza coffee and espresso.
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

--- BIN 70 ---

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

**CRISPY BRUSSELS SPROUTS** BIN 72
Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli 10.99

**CHOPPED DEVILED EGGS & TOAST**
Pickled Vegetables, Candied Bacon, Roasted Red Pepper, Avocado, Sweet Roasted Grape Tomatoes, Calabrian Chili Aioli 11.99

**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 14.99

**CLASSIC TOMATO BRUSCHETTA** BIN 71
Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze 9.99

**HOUSE-MADE MEATBALLS** BIN 90

**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

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* Cooper’s Hawk Favorites | ♻ Vegetarian | ☓ Vegan

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients. As the Cooper's Hawk kitchen has many shared components, the possibility for cross-contact with allergens exists.
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:
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 10.99

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 *29.99*

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

**BOURBON LACQUERED BBQ PORK CHOP** * BIN 81  
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale,  
Buttermilk Onion Rings *25.99*

**RED WINE BRAISED SHORT RIBS** * BIN 94  
Oven-Roasted Vegetables, Mary’s Potatoes, Grainy Dijon Mustard Butter,  
Crispy Onion Strings *28.99*

**TRIO OF MEDALLIONS** * BIN 80  
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions,  
Mary’s Potatoes, Asparagus *32.99*

**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 *23.99*
- Parmesan-Crusted Filet Medallions* *32.99*
- Sliced Ginger Soy Glazed NY Strip* *32.99*
- Churrasco Grilled Steak* *32.99*

**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.*
ENRÉÉS

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 GROPER BIN 74
Mustard Sauce, Mary’s Potatoes, Asparagus 27.99

FISH & CHIPS BIN 37
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw 18.99

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.

Cooper’s Hawk Favorites | Vegetarian
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 19.99

Gnocchi Bolognese with Braised Short Rib
San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil 23.99

Keaton’s Spaghetti & House-Made Meatballs bin 91

Gnocchi Carbonara bin 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 21.99

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 26.99

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  13.99

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

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  13.99

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  13.99

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  **15.99**

**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  **18.99**

**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**

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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
Chopped Wedge Salad
Shaved Brussels Sprouts Salad

**SOUP & SALAD COMBINATION**  
**12.99**

**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

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Cooper’s Hawk Favorites | Vegetarian
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 14.99

DANA’S PARMESAN-CRUSTED CHICKEN  BIN 79
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes,
Garlic Green Beans 14.99

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

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**  
Bin 78  
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  **$12.99**  
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 25.99 550 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 15.99 580 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.

8.99

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

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

SWEET FLIGHT

Rhubarb · Sweet Red · Raspberry · Blueberry 13.49

Prices subject to change.

Cooper’s Hawk Favorites