

Cooper's Hawk

1611 Deming Way · +16087167775 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Asian Ahi Tuna Sashimi

\$17.99

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

Drunken Shrimp

\$19.99

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

Thai Lettuce Wraps

\$20.99

Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Bibb Lettuce; Sesame-Sriracha Aioli, Peanut, and Cashew Sauces

Crispy Brussels Sprouts

\$17.99

Cashews, Mint, Cilantro, Sweet Thai Chili, Sesame-Sriracha Aioli

Classic Tomato Bruschetta

\$14.99

Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze

APPETIZER SOUP & SALADS 4

Tortilla Soup

AVAILABLE OPTIONS

Bowl: \$9.99

Cup: \$7.99

Plain OL' House

\$9.99

Cucumber, Carrot, Tomato, Dressing on the Side

Caesar

\$11.99

Romaine, Parmesan, Creamy Caesar Pesto Dressing

Chopped Wedge

\$14.99

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

PASTA AND RISOTTO 7

Country Gnocchi

\$24.99

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream

Gnocchi Carbonara

\$28.99

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

Gnocchi alla Vodka

\$27.99

Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan

Gnocchi with Roasted Butternut Squash	\$23.99
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta	
Shrimp & Scallop Risotto	\$33.99
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil	
Braised Short Rib Risotto	\$34.99
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil	
Roasted Chicken Risotto	\$24.99
Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Pancetta	

STEAK 4

Prime Churrasco Grilled Steak	\$39.99
Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables	
Grilled Tenderloin Medallions*	\$45.99
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes	
Filet Mignon	\$45.99
8 oz. Filet, Steak Butter, Grilled Broccoli, Choice of Side	
Red Wine Braised Short Ribs	\$35.99
Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter	

SEAFOOD 3

Soy Ginger Salmon	\$30.99
Wasabi-Buttered Mashed, Asian Slaw	
Broiled Fresh Filet of Grouper	\$32.99
Mustard Sauce, Mary's Potatoes, Asparagus	
Blackened Ahi Tuna*	\$32.99
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw	

CHICKEN 5

Dana's Parmesan-Crusted Chicken	\$26.99
Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans	
Cooper's Hawk Chicken Giardiniera	\$23.99
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes	
Ellie's Chicken Piccata	\$25.99
Lemon Butter Caper Sauce, Mary's Potatoes, Asparagus	
Chicken Chorizo & Roasted Vegetable Enchilada Stack	\$24.99
Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Slaw	

Chicken Madeira

\$25.99

Mushroom, Fontina, Mary's Potatoes, Asparagus

CHOPPED SALADS 4

BBQ Ranch Chicken

\$19.99

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Chipotle BBQ Ranch

Napa Chicken

\$20.99

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

Blackened Bleu Skirt Steak*

\$24.99

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

Cooper's Hawk Chicken Caesar

\$18.99

Romaine, Shaved Parmesan, Creamy Caesar Pesto Dressing

COMBINATIONS 1

Soup & Salad Combination

\$19.99

Soup: Tortilla Soup Salads: Plain O'l House · Chopped Wedge · Caesar

LIFE BALANCE 6

Asian Ahi Tuna Sashimi

\$17.99

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

Plain O'l House Salad

\$9.99

Cucumber, Carrot, Tomato, Italian Vinaigrette on the Side

BBQ Ranch Chicken Salad

\$19.99

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Chipotle BBQ Ranch

Grilled Tenderloin Medallions

\$35.99

Ancho Chili, Garlic, Roasted Broccolini, Yukon Gold Potatoes, Sweet Grape Tomatoes

Blackened Ahi Tuna

\$31.99

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw

Lemon-Herb Glazed Salmon

\$24.99

Roasted Broccolini, Fingerling Potatoes, Piquillo Peppers, Calabrian White Wine Broth, Chives, Herb Tartar

LUNCH-SIZED ENTRÉES 7

Cooper's Hawk Chicken Giardiniera

\$19.99

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes

Gnocchi Carbonara

\$19.99

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

Dana' Parmesan-Crusted Chicken	\$19.99
Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans	
Ellie's Chicken Piccata	\$19.99
Lemon Butter Caper Sauce, Mary's Potatoes, Asparagus	
Chicken Madeira	\$20.99
Mushroom, Fontina, Mary's Potatoes, Asparagus	
Soy Ginger Salmon	\$22.99
Wasabi-Buttered Mashed, Asian Slaw	
Gnocchi with Roasted Butternut Squash	\$16.99
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta	

BURGERS AND SANDWICHES 7

Classic Cheeseburger*	\$18.99
Lettuce, Tomato, Choice of American, Tillamook Cheddar or Fontina Cheese, Seasoned Mayo on the Side	
Blue Cheeseburger	\$18.99
Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli	
Chicken Burger	\$17.99
Fresh Ground All-Natural Chicken, Lettuce, Tomato, Red Onion, Roasted Garlic Mayo	
The Leonard Burger	\$19.99
A Tribute to Founder Tim McEnery's Father — Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato	
Grilled Mahi Sandwich	\$17.99
Tomato, Avocado, Baby Arugula, Lemon-Basil Aioli Available Blackened Upon Request	
The Prime	\$22.99
Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream	
Cilantro Ranch Chicken Sandwich	\$18.99
Tillamook Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo on the Side	

VEGETARIAN ENTRÉES 3

Gnocchi with Roasted Butternut Squash	\$23.99
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta	
Sweet Corn & Tomato Risotto	\$22.99
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil	
Roasted Vegetable Enchiladas	\$22.99
Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-jicama Salad, Tomatillo Salsa	

SIGNATURE SIDES 9

Wasabi-Buttered Mashed Potatoes	\$6.99
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Mary's Potatoes	\$6.99
Whipped Potatoes, Butter, Cream	
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Roasted Broccolini	\$7.99
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Fingerling Potato & French Onion Gratin	\$7.99
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Oven-Roasted Vegetables	\$7.99
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Asparagus	\$7.99
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Grilled Broccoli	\$7.99
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Asian Slaw	\$6.99
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Candied Bacon	\$5.99

KID'S MENU 6

Hamburger or Cheeseburger	\$12.99
Entrées are served with fresh fruit, a drink, and one additional side: Mary's Potatoes · Grilled Broccoli · Roasted Broccolini · Asian Slaw · French Fries	
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Junior Filet Medallions	\$21.99
Entrées are served with fresh fruit, a drink, and one additional side: Mary's Potatoes · Grilled Broccoli · Roasted Broccolini · Asian Slaw · French Fries	
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Soy Ginger Salmon	\$19.99
Entrées are served with fresh fruit, a drink, and one additional side: Mary's Potatoes · Grilled Broccoli · Roasted Broccolini · Asian Slaw · French Fries	
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Parmesan Chicken Marinara	\$11.99
Served with a side fresh fruit.	
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Scoop of Ice Cream	\$4.99
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Scoop of Ice Cream	\$4.99

DESSERT 4

S'more Budino	\$11.99
Caramel Custard, Valrhona Chocolate Mousse, Toasted Marshmallow	
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Salted Caramel Crème Brûlée	\$10.99
Fresh Berries, Flaky Sea Salt	
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Flourless Chocolate Torte	\$11.99
Vanilla Whipped Cream, Fresh Berries	
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House-Made Truffles	\$4.99
Chocolate, White Chocolate, or Truffle of the Month	

APPETIZER 11

Asian Ahi tuna Sashimi **\$17.99**

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

Drunken Shrimp **\$19.99**

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

Thai Lettuce Wraps **\$20.99**

Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame-Sriracha Aioli, Peanut, and Cashew Sauces

Chicken Potstickers **\$16.99**

Sweet and Spicy Mustard, Ginger Soy Sauce

Classic Tomato Bruschetta **\$14.99**

Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze

Sweet Chili Calamari **\$19.99**

Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli

Crispy Brussels Sprouts **\$17.99**

Cashews, Mint, Cilantro, Sweet Thai Chili, Sesame-Sriracha Aioli

House-Made Meatballs **\$17.99**

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

Over The Border Egg Rolls **\$19.99**

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

Caprese Flatbread **\$14.99**

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze

Italian Sausage & Whipped Burrata Flatbread **\$15.99**

Giardiniera, Pesto, Mozzarella, Parmesan

SOUP & APPETIZER SALADS 5

Crab, Shrimp & Lobster Bisque **AVAILABLE OPTIONS**

Cup: \$9.99

Bowl: \$12.99

Tortilla Soup **AVAILABLE OPTIONS**

Vegetarian Upon Request

Cup: \$7.99

Bowl: \$9.99

Caesar **\$11.99**

Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing

Plain OL' House **\$9.99**

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side

Chopped Wedge

\$14.99

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

PASTA & RISOTTO 10

Country Rigatoni

\$24.99

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce

Keaton's Spaghetti & House-Made Meatballs

\$23.99

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

Gnocchi Carbonara

\$28.99

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

Gnocchi alla Vodka

\$27.99

Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan

Gnocchi with Roasted Butternut Squash

\$23.99

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions

Baked Parmesan Shrimp Scampi

\$26.99

Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil

Roasted Chicken Risotto

\$24.99

Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Pancetta

Braised Short Rib Risotto

\$34.99

Roasted Mushroom, Sweet Onion, White Wine, Parmesan, White Truffle Oil

Shrimp and Scallop Risotto

\$33.99

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil

Sweet Corn & Tomato Risotto

\$22.99

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil

SURF AND TURF 2

choose one

Bourbon Lacquered BBQ Pork Chop 33.99 Parmesan-Crusted Filet Medallions* 44.99 Prime Churrasco Grilled Steak* 40.99

choose one

Soy Ginger Atlantic Salmon* • Pistachio-Crusted Grouper Drunken Shrimp • Scallop Gratin

STEAK & CHOPS 5

Prime Churrasco Grilled Steak

\$39.99

Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables

Trio of Medallions*

\$45.99

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus

Filet Mignon*	\$45.99
8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side	
Red Wine Braised Short Ribs	\$35.99
Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings	
Pretzel-Crusted Pork Chops	\$32.99
BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon	

CHOPPED SALADS AND COMBINATIONS 6

BBQ Ranch Chicken	\$19.99
Sweet BBQ Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Crispy Onion Strings, Chipotle BBQ Ranch	
Napa Chicken Salad	\$20.99
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette	
Blackened Bleu Prime Skirt Steak*	\$24.99
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing	
Cooper's Hawk Chicken Caesar	\$18.99
Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing	
Soup & Salad Combination	\$14.99
Soup: Crab, Shrimp & Lobster Bisque · Tortilla Soup Salads: Plain Ol' House · Chopped Wedge · Caesar	
Flatbread & Salad Combination	\$20.99
Flatbread: Caprese · Italian Sausage & Whipped Burrata Salads: Plain Ol' House · Chopped Wedge · Caesar	

KIDS MENU 10

Hamburger	\$12.99
Served with Fresh Fruit, a Drink, and one additional Side.	
Cheeseburger	\$12.99
Served with Fresh Fruit, a Drink, and one additional Side.	
Keaton's Spaghetti & House-Made Meatballs	\$12.99
Served with Fresh Fruit.	
Flatbread Cheese Pizza	\$10.99
Served with Fresh Fruit, a Drink, and one additional Side.	
Chicken Potstickers	\$12.99
Served with Fresh Fruit, a Drink, and one additional Side.	
Chicken Tenders	\$12.99
Served with Fresh Fruit, a Drink, and one additional Side.	
Mac & Cheese	\$10.99
Served with Fresh Fruit, a Drink, and one additional Side.	

Junior Filet Medallions **\$21.99**

Served with Fresh Fruit, a Drink, and one additional Side.

Soy Ginger Atlantic Salmon **\$19.99**

Served with Fresh Fruit, a Drink, and one additional Side.

Parmesan Chicken with Angel Hair Marinara **\$11.99**

Served with Fresh Fruit.

COCKTAILS 10

Negroni **\$14.00**

Beefeater Gin, Carpano Antica, Campari, Orange

Strawberry Mule **\$13.00**

Tito's Handmade Vodka, Strawberry, Ginger Beer, Mint

Kentucky Mule **\$15.00**

Knob Creek Bourbon, Lime, Ginger Beer, Mint

Bin 61 Sour **\$14.00**

Woodford Reserve Bourbon, Lemon Sour, Nightjar

Cooper's Hawk Margarita **\$15.00**

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Blanc de Blanc

Tajín-Spiced Paloma **\$13.00**

Patrón Silver Tequila, Fresh-Squeezed Lime, Grapefruit Soda, Tajín Rim

PBJ Old Fashioned **\$14.00**

WhistlePig 6-Year Bourbon, Skrewball Peanut Butter Whiskey, Chocolate Bitters, Amarena Cherry, Orange; Sidecar of Sweet Red Wine

(212) Manhattan **\$15.00**

Knob Creek Bourbon, Carpano Antica, Amarena Cherry

Cooper's Hawk Bloody Mary **\$15.00**

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese-Stuffed Olive, Grape Tomato, Pickle, Tajín Rim; Sidecar of Local Craft Beer

Original Mai Tai **\$14.00**

Bacardi Rum, Disaronno Amaretto, Citrus Juices, Myers's Rum

WINE - SPARKLING 7

Bubbly Rosé **AVAILABLE OPTIONS**

Creamy with strawberry and crisp green apple flavors

Glass: \$10.75

Bottle: \$30.99

Prosecco **AVAILABLE OPTIONS**

White peach, lime, and lemon candy with a hint of honey

Glass: \$10.75

Bottle: \$32.99

Blanc de Blanc

Green apple, peach, and lemon with floral aromas

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$28.99

Moscato

Highly aromatic with flavors of candied lemon, ripe melon, and honey

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$28.99

Almond

Powerful aromas of almond cookie, maraschino cherry, and nutmeg

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$28.99

Raspberry

Light, creamy, and slightly sweet with a touch of raspberry candy

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$28.99

Cooper's Hawk Scarletto

Juicy strawberry, raspberry, and rose petal flavor with a lusciously fruity finish

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$29.99

WINES - WHITE 9

Sauvignon Blanc

Clean and crisp with lemon-lime, grapefruit, grass, and white flower aromas

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$29.99

Pinot Gris

Light-bodied wine with fruity aromas of peach, orange rind, apple, and lemon

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$28.99

Unoaked Chardonnay

Zesty with lemon, green apple, and melon aromas and flavors

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$28.99

Chardonnay

Medium-bodied with aromas of banana, yellow apples, butter, and toasted oak

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$29.99

Cooper's Hawk White

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

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$27.99

Riesling

Slightly sweet with aromas of key lime pie, green apple, honeydew, and flowers

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$29.99

Gewürztraminer

Lush and fragrant with aromas of lychee, sweet grapefruit, and rose petals

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$28.99

Moscato

Floral and sweet with intensely aromatic peach, melon, and orange blossom flavors

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$28.99

Winter White

Spiced pear, orange marmalade, baked apple, nutmeg, and clove

AVAILABLE OPTIONS

Glass: \$9.25

Bottle: \$25.99

WINES - ROSÉ 1

Rosé

Crisp and clean with flavors of juicy strawberries and fresh citrus fruit

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$30.99

WINE - RED 14

Pinot Noir

Light-bodied with bright flavors of cherry, raspberry, spice, smoke, and tea

AVAILABLE OPTIONS

Glass: \$11.75

Bottle: \$34.99

Cooper's Hawk Lux Pinot Noir

Ripe red fruit and earthy aromas, delicate yet complex palate with a long, spicy finish

AVAILABLE OPTIONS

Glass: \$16.25

Bottle: \$49.99

Barbera

Juicy stewed plum, blueberry, and cherry flavors with hints of leather and spice

AVAILABLE OPTIONS

Glass: \$12.25

Bottle: \$33.99

Merlot

Rich and lush flavors of blackberry, black cherry, plum, cocoa, and coffee with a smooth finish

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$29.99

Malbec

A bold yet refined wine, showing black fruits, pepper, and spice

AVAILABLE OPTIONS

Glass: \$11.75

Bottle: \$34.99

Cooper's Hawk Red

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

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$28.99

Vin Velouté

Vin Velouté means "velvet wine," and it delivers! Soft and silky texture is matched with super jammy dark fruit and sweet baking spices. The juicy fruit notes make this wine a perfect pairing with barbecue, especially rich or sweet sauces

\$21.99

Old Vine Zin

Spicy with ripe jammy fruit and well-rounded tannins

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$30.99

Cab Zin

Delicious dark fruit and spice, smooth tannins, and a long chocolaty finish

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$34.99

Petite Sirah

Full-bodied and inky with aromas of dark fruit, pepper, black olive, and smoke

AVAILABLE OPTIONS

Glass: \$10.75

Bottle: \$30.99

Cabernet Sauvignon

Aromas of mixed berries, herbs, and spice with silky tannins

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$34.99

Cooper's Hawk Lux Cabernet Sauvignon

Full-bodied with firm tannins and aromas of wild blackberries, vanilla, coffee, and spice

AVAILABLE OPTIONS

Glass: \$15.25

Bottle: \$45.99

Cooper's Hawk Lux Meritage

Full-bodied and refined, with aromas of mixed berries, cassis, vanilla, baking spice, and dark chocolate

AVAILABLE OPTIONS

Glass: \$16.25

Bottle: \$49.99

Winter Red

Spiced plum, cherry, mandarin orange, nutmeg, and clove

AVAILABLE OPTIONS

Glass: \$9.25

Bottle: \$25.99

WINES - INTERNATIONAL 4

Abrillante

Abrillante is a classic, summery Spanish wine that is full of tangerine, nectarine, orange blossom, and grapefruit flavors. It has tangy acidity, which adds to the fresh, dry flavors. It is delicious with everything from salads to grilled salmon.

AVAILABLE OPTIONS

Glass: \$12.25

Bottle: \$23.99

Tempranillo

Aromas of ripe red plums, rich potting soil, leather, and vanilla, with full, yet smooth tannins

AVAILABLE OPTIONS

Glass: \$12.75

Bottle: \$36.99

Super Tuscan

Full-bodied and slightly earthy, with aromas of black cherry, star anise, blueberry, leather, and herbs

AVAILABLE OPTIONS

Glass: \$12.75

Bottle: \$38.99

Shiraz

Bold and dark, with smooth tannins and a jammy mix of dark red fruits, black olive, black licorice, violets, and vanilla

AVAILABLE OPTIONS

Glass: \$13.75

Bottle: \$39.99

WINES - SWEET RED 4

Sweet Red

Concord grapes with hints of maraschino cherry and spice

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$27.99

Romance Red

Concord grapes with hints of maraschino cherry and spice

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$27.99

Vin Chocolat Noir

Red wine blended with natural chocolate

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

Vin Chocolat Almond

Red wine blended with natural chocolate and a hint of almond

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

WINES - DESSERT 2

Cooper's Hawk Ice Wine

Succulent flavors of mango, peach, honey, and wildflowers with a rich, sweet finish

AVAILABLE OPTIONS

Glass: \$13.75

Bottle: \$39.99

Nightjar

Rich and velvety with flavors of dried black fruit, cocoa bean, and nuts

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$34.99

WINES - FRUIT 4

Rhubarb

Light-bodied on the palate, starting sweet but finishing on a refreshing tart note

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

Cranberry

A sweet/tart taste of cranberries that makes your mouth water for more

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

Blueberry

Tart blueberry, plum, raspberry, cherry, and a hint of cinnamon

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

Passion Fruit

Intense aromas of passion fruit, grapefruit, lemon, and white flowers abound

AVAILABLE OPTIONS

Glass: \$10.25

Bottle: \$26.99

WINES - SPECIALTIES 2

White Sangria

Flavors of passion fruit, apricot, tangerine, apple, and pineapple

\$10.25

Red Sangria

Flavors of blueberry, maraschino cherry, orange, lemon, and red apple

\$10.75

BARREL RESERVE 1

Barrel Reserve

Bordeaux-style blend curated from a collection of barrels and handcrafted by the winemaker.

AVAILABLE OPTIONS

Glass: \$12.75

750ml Carafe: \$36.99

CAMILLE 1

Camille Magnificent

This Tuscan blend, comprised of 45% Sangiovese, 30% Merlot, 15% Syrah, and 10% Cabernet Franc, is a modern, powerful, and rich expression of the region. It delights with notes of dried cherries, blackberry, savory herbs, leather, and earthy baking spices, creating a complex and satisfying experience for the palate.

AVAILABLE OPTIONS

Glass: \$18.75

Bottle: \$69.99

FLIGHTS 5

Bubbles

\$18.99

Cooper's Hawk Lux Sparkling • Prosecco • Sparkling Moscato • Almond Sparkling

White

\$19.99

Sauvignon Blanc • Cooper's Hawk White • Chardonnay • Moscato

Red

\$19.99

Pinot Noir • Tempranillo • Cabernet Sauvignon • Petite Sirah

Cooper's Hawk Lux

\$22.99

Sparkling • Chardonnay • Pinot Noir • Meritage

Create Your Own

\$21.99

Limit 2 Cooper's Hawk Lux or 1 Camille wine, please.

BEER 7

Cooper's Hawk Ale -Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island

\$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 • Modelo • Corona Light Corona Extra • Guinness • Angry Orchard Cider

Craft Bottles

\$7.50

Goose Island Matilda • Founders All Day IPA Lagunitas A Little Sumpin' Sumpin' • Lagunitas IPA Cigar City Jai Alai IPA

NON-ALCOHOLIC 10

Heineken 0.0

\$5.25

Regular or Decaf Coffee (hot)

\$3.99

Hot Tea (hot)

\$3.99

Hot Chocolate (hot)

\$2.99

Fresh-Squeezed Lemonade (cold) **\$3.99**

Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.99

Fresh-Brewed Iced Tea (cold) **\$3.99**

Soft Drinks **\$3.99**

Raspberry Hibiscus Iced Tea **\$3.99**

Acqua Panna Bottled Water 750mL **\$4.99**

S.Pellegrino Sparkling Water 750mL **\$5.99**

WINE ³

Sangria Flight **\$17.00**

Strawberry Fields, Papa Don't Peach, Raspberry Beret, Rum In Da Coconut

Blending Session Red **\$8.00**

Exclusive sips from our winemaker's blending sessions, available by the glass

Blending Session White **\$8.00**

Exclusive sips from our winemaker's blending sessions, available by the glass

WINE OF THE MONTH ¹

Vinho Tinto

AVAILABLE OPTIONS

Vinho Tinto, which simply means "red wine" in Portuguese, is a bold and flavorful wine from Portugal, a country with a rich winemaking tradition. This wine is earthy and full-bodied, with delicious notes of ripe plum, mulberry, wild herbs, coffee, and dark chocolate.

Glass: \$12.00

Bottle: \$24.49

LUNCH - ENTRÉE ²

Smoked BBQ Brisket Sandwich **\$22.99**

Aged Cheddar, Crispy Onions, Bread & Butter Pickles, Summer Slaw, Chipotle BBQ Ranch

Smoked BBQ Brisket Sandwich - GF **\$22.99**

Aged Cheddar, Crispy Onions, Bread & Butter Pickles, Summer Slaw, Chipotle BBQ Ranch

DINNER - ENTRÉE ¹

Calabrian Shrimp **\$32.99**

Roasted Peppers, Zucchini, Spinach, Pancetta, French Feta, Jasmine Rice, Creamy Tomato Broth

TO SHARE ¹

SALTED CARAMEL DOUGHNUTS **\$10.99**

Buttercream, Powdered Sugar, White Chocolate Crumble

ENTRÉES ⁸

CRÈME BRÛLÉE FRENCH TOAST	\$16.99
Toffee Custard, Fresh Bananas, Whipped Cream, Dark Chocolate Crunch	
SMOKED BRISKET HASH	\$18.99
Peppers, Caramelized Onions, Potatoes, Fontina, Aged Cheddar, Chipotle Crema, Sunny Side Eggs, Chives	
COOPER'S HAWK CHILAQUILES	\$16.99
Crisp Corn Tortillas, Chipotle Tomato Sauce, MontAmoré, Ancho Crema, Sunny Side Eggs, Avocado, Cilantro	
JAMMY EGGS & AVOCADO TOAST	\$14.99
Arugula, Red Onion, Citrus Chili Crunch, Togarashi	
SMOKED SALMON TOAST	\$16.99
Feta Cream, Red Onion, Crispy Capers, Lemon Conserva, Extra Virgin Olive Oil	
BREAKFAST GNOCCHI CARBONARA	\$15.99
House Maple Sausage, Applewood Smoked Bacon, Spinach, Sunny Side Eggs, Shaved Parmesan, Chives	
EGGS ANY WAY	\$14.99
Three Eggs* Served with Potatoes, Applewood Smoked Bacon or House Maple Sausage; Side of Toast	
COOPER'S HAWK STEAK & EGGS	\$29.99
Grilled Filet Medallions & Shrimp Oscar, Chili Crisp Hollandaise, Cheesy Scrambled Eggs, Crispy Breakfast Potatoes	

KIDS ¹

SUNRISE BREAKFAST	\$9.99
Two Eggs Served with Potatoes, Applewood Smoked Bacon or House Maple Sausage, and a Side of Fruit	

SIDES ⁵

HOUSE MAPLE SAUSAGE	\$4.99
APPLEWOOD SMOKED BACON	\$3.99
CANDIED BACON	\$5.99
CRISPY BREAKFAST POTATOES	\$4.99
SOURDOUGH TOAST & STRAWBERRY JAM	\$2.99

BRUNCH BEVERAGES ¹³

ROCK STAR MIMOSA	\$9.99
Passionfruit, Pineapple, Orange, and Vanilla with Sparkling Wine	
RASPBERRY BELLINI	\$9.99
White Peach, Raspberry, and Prosecco 9	
BRUNCH SANGRIA	
Fresh and Fruity White Sangria with Strawberry, Pineapple, and Orange	

STRAWBERRY ELDERFLOWER SPRITZ	\$10.99
Fresh Strawberry Purée, St.-Germain Elderflower Liqueur, Blanc de Blanc	
BOOZY ICED COFFEE	\$9.99
Cold Brew Coffee, Absolut Vanilia Vodka, Caffè Borghetti, Whipped Cream	
CLASSIC MIMOSA	\$5.00
Old School Mimosa with Blanc de Blanc and Fresh Orange Juice	
COOPER'S HAWK NO-MOSA	\$3.99
Fresh Orange Juice, Sprite	
TAJÍN SPICED PALOMA	\$13.00
Patrón Silver Tequila, Fresh Squeezed Lime, Grapefruit Soda, Tajín Rim	
CRANBERRY SPRITZ	\$13.00
Prosecco, Cranberry Wine, Aperol, Orange	
ESPRESSO CLASSICO	\$16.00
Absolut Vanilla, Caffè Borghetti, Cold Brew	
COOPER'S HAWK BLOODY MARY	\$15.00
Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Tajín; Sidecar of Local Craft Beer	
PROSECCO	
White Peach, Lime, and Lemon Candy with a Hint of Honey	
COOPER'S HAWK SCARLETTO	
Juicy Strawberry, Raspberry, and Rose Petal Flavor with a Lusciously Fruity Finish	

SOUP ²

Crab, Shrimp & Lobster Bisque	\$96.99
Tortilla Soup	\$76.99
Vegetarian available upon request.	

MEAT & SEAFOOD ⁷

Shrimp & Scallop	\$199.99
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil	
Red Wine Braised Short Ribs	\$159.99
Oven-Roasted Vegetables, Grainy Dijon Mustard Butter, Crispy Onion Strings	
Braised Short Rib	\$203.99
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil	
Trio of Medallions*	\$204.99
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions	

Soy Gigner Atlantic Salmon **\$192.99**

Jambalaya **\$119.99**

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice

Pretzel-Crusted Pork Chops **\$129.99**

PASTA 4

Country Rigatoni **\$87.99**

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce

Keaton's Spaghetti & House-Made Meatballs **\$88.99**

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

Gnocchi Carbonara **\$114.99**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream

Baked Parmesan Shrimp Scampi **\$114.99**

Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil

HANDCRAFTED RISOTTO 2

Roasted Chicken **\$135.99**

Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Pancetta

Sweet Corn & Tomato **\$130.99**

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil

HOUSE-MADE DESSERTS 2

Chocolate Truffles **\$39.99**

10 pieces

Cooper's Hawk Chocolate Cake **\$81.99**

Valrhona Chocolate, Hazelnut Ganache, Vanilla Whipped Cream

BEVERAGES 3

Acqua Panna Bottled Water **\$4.99**

750mL

S.Pellegrino Sparkling Water **\$4.99**

750mL

Soft Drinks **\$2.99**

Coke, Diet Coke, Sprite

LUNCH APPETIZER 2

Crispy Barbacoa Arancini **\$17.99**

Ancho Braised Short Rib, Grilled Sweet Corn and Pickled Shallot Relish, Ancho Salsa, Cilantro Aioli, Cotija Cheese

WINE PAIRING Vin Veloute **\$11.50**

LUNCH ENTREE ²

Short Rib Grilled Cheese & Tomato Bisque **\$21.99**

Aged Cheddar, American, Fontina, Caramelized Onion Ranch Aioli, Seasoned Fries

WINE PAIRING Ninety Nine Oaks **\$12.00**

LUNCH DESSERT ²

Sticky Honey-Lemon Cake **\$12.99**

Honey-Whipped Mascarpone, Balsamic Roasted Grapes, Marcona Almond Brittle, Extra Virgin Olive Oil

WINE PAIRING Cooper's Hawk Lux Ice Wine **\$13.75**

LUNCH - SEPTEMBER WINE OF THE MONTH ¹

Ninety Nine Oaks **\$12.00**

A bold, luscious red wine with flavors of black cherry, black raspberry, and currant jam. Harvested from grapes planted exclusively for Cooper's Hawk, pairs with burgers & comfort food.

DINNER APPETIZER ²

Crispy Barbacoa Arancini **\$17.99**

Ancho Braised Short Rib, Grilled Sweet Corn and Pickled Shallot Relish, Ancho Salsa, Cilantro Aioli, Cotija Cheese

WINE PAIRING Vin Veloute **\$11.50**

DINNER ENTREE ²

Shanghai Braised Short Ribs **\$36.99**

Soy Chili Glaze, Roasted Broccolini, Shiitake Mushrooms, Wasabi Mashed Potatoes

WINE PAIRING Ninety Nine Oaks **\$12.00**

DINNER DESSERT ²

Sticky Honey-Lemon Cake **\$12.99**

Honey-Whipped Mascarpone, Balsamic Roasted Grapes, Marcona Almond Brittle, Extra Virgin Olive Oil

WINE PAIRING Cooper's Hawk Lux Ice Wine **\$13.75**

DINNER SEPTEMBER WINE OF THE MONTH ¹

Ninety Nine Oaks

\$12.00

A bold, luscious red wine with flavors of black cherry, black raspberry, and currant jam. Harvested from grapes planted exclusively for Cooper's Hawk, pairs with burgers & comfort food.

WINE CLUB ¹

JOIN THE WINE CLUB

\$24.49

Plus, earn points!