

# The Cooper

4610 Pga Blvd Ste 100 33418-3990 · +15616220032 · Updated: Jan 14, 2026

[View online menu](#)



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## TO START 9

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**PEI Mussels Acqua Pazza** **\$14.00**

white wine, chili, tomato, piquillo pepper, grilled crostini

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**Korean Pork Ribs** **\$16.00**

chili-soy dipping suace, daikon radish slaw

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**General Tso's Cauliflower\*** **\$15.00**

sweet and spicy sauce, scallions, sesame seeds

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**Grilled Octopus** **\$18.00**

nduja vinaigrette, eggplant caponata, olives, capers, smoked paprika lebneh

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**Whipped Ricotta Toast** **\$12.00**

sourdough bread, marinated tomatoes, basil

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**Guacamole** **\$14.00**

avocado, lime, corn tortilla chips

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**Merguez Meatballs** **\$12.00**

harissa lamb & pork, whipped feta, preserved lemon

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**Lobster Dumplings** **\$16.00**

yuzu butter, japanese bbq sauce, pickled daikon

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**Soup of the Day**

Chef's seasonal selection

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## SALADS 7

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**Grilled Chicken Cobb Salad** **\$18.00**

avocado, bacon, blue cheese, egg, tomatoes, pumpernickel croutons, lemon-oregano vinaigrette

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**Chopped Salad** **\$13.00**

Carrots, green beans, edamame, chickpeas, tomatoes, manchego cheese, red wine vinaigrette

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**Heirloom Tomato Panzanella Salad** **\$14.00**

persian cucumber, basil, sourdough croutons, vincotto

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**Ahi Poke Bowl** **\$18.00**

sushi rice, furikake, wakame, avocado, radish, carrot, edamame, sriracha aioli, wonton chips

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<b>Caesar Salad</b>	<b>\$13.00</b>
romaine, parmesan, white anchovies, croutons	
<b>Southwest Wedge Salad**</b>	<b>\$15.00</b>
cherry tomatoes, blue cheese, pickled red onion, applewood smoked bacon, avocado, corn, poblano ranch dressing	
<b>The "Greek" Chicken Paillard</b>	<b>\$26.00</b>
arugula, feta, cucumber, tomatoes, pepperoncini, olives, naan bread, lemon oregano vinaigrette	

**\*\*SALAD ADDITIONS** 5

<b>Grilled Chicken</b>	<b>\$8.00</b>
<b>Grilled Salmon</b>	<b>\$12.00</b>
<b>Grilled Shrimp</b>	<b>\$12.00</b>
<b>Tofu</b>	<b>\$6.00</b>
<b>Grilled Steak</b>	<b>\$13.00</b>

**ENTREES** 11

<b>The Cooper Burger</b>	<b>AVAILABLE OPTIONS</b>
8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun	\$19.00
	Applewood Bacon: \$2.50
	Fried Egg: \$2.50
	Avocado: \$3.50
<b>Grilled Turkey Burger</b>	<b>AVAILABLE OPTIONS</b>
Goat cheese, shredded lettuce, oven-roasted tomatoes, multi-grain kaiser roll	\$16.00
	Applewood Bacon: \$2.50
	Fried Egg: \$2.50
	Avocado: \$3.50
<b>Local Fish Tacos*</b>	<b>\$20.00</b>
(grilled or blackened) - corn tortillas, aji amarillo, lettuce, avocado	
<b>Soy-Ginger Glazed Salmon</b>	<b>\$22.00</b>
kimchee fried rice, blistered snow peas	
<b>Crispy Chicken Sandwich</b>	<b>\$17.00</b>
chili aioli, pickles, arugula, challah bun	
<b>Pulled Pork Sandwich</b>	<b>\$17.00</b>
potato roll, cider BBQ, celery seed slaw, pickled jalapeno	
<b>Grilled Skirt Steak</b>	<b>\$27.00</b>
romesco sauce, fingerling potatoes, chimichurri	

## Green Curry

bok choy, zucchini, snow peas, scallions, red peppers, coconut milk, basmati rice

### AVAILABLE OPTIONS

\$14.00

w/ Chicken: \$22.00

w/ Shrimp: \$26.00

w/ Tofu: \$20.00

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## Lobster Bucatini a la Amatriciana

**\$26.00**

calabrian chili, basil, guanciale, tomato, garlic crumbs

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## Shakshuka

**\$17.00**

two baked eggs, tomato sauce with garlic, onions, za'atar, harissa, warm naan bread, labneh

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## Cranberry Almond Chicken Salad Sandwich

**\$16.00**

red onion, arugula, tomato, applewood smoked bacon, naan bread

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## SIDES 7

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### Basmati Rice

**\$5.00**

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### Broccolini & Shallots

**\$9.00**

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### French Fries

**\$7.00**

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### Sweet Potato Fries

**\$7.00**

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### Truffle Fries

**\$9.00**

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### Truffle Mac & Cheese

**\$8.00**

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### Coleslaw

**\$4.00**

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## STARTERS 12

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### PEI Mussels Acqua Pazza

**\$14.00**

white wine, chili, tomato, piquillo pepper, grilled crostini

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### Korean Pork Ribs

**\$16.00**

daikon radish slaw, chili-soy dipping sauce

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### General Tso's Cauliflower

**\$15.00**

sweet and spicy sauce, scallions, sesame seeds

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### Grilled Octopus

**\$19.00**

'nduja vinaigrette, eggplant caponata, olives, capers, smoked paprika labneh

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### Mushroom-Crusted Bone Marrow

**\$18.00**

crimini & shiitake mushrooms, sourdough crostini, fennel-parsley salad

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### Empanadas de Picadillo

**\$13.00**

cuban style beef empanadas, aji amarillo, cilantro-garlic aioli, green onions, pickled red cabbage

<b>Lobster Dumplings</b>	<b>\$16.00</b>
yuzu butter, japanese bbq sauce, pickled daikon	
<b>Guacamole</b>	<b>\$14.00</b>
avocado, lime, corn tortilla chips	
<b>Merguez Meatballs</b>	<b>\$12.00</b>
harissa lamb & pork, whipped feta, tomato, preserved lemon	
<b>Tuna Tartare ala Nicoise</b>	<b>\$19.00</b>
green beans, tomato confit, potato, lemon oil, garlic-dijon aioli, hard-boiled egg	
<b>Whipped Ricotta Toast</b>	<b>\$12.00</b>
sourdough bread, marinated tomatoes, basil	
<b>Chef's Soup</b>	
Chef's daily selection	

## ON THE SIDE 11

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<b>Basmati Rice</b>	<b>\$5.00</b>
<b>Broccoli &amp; Shallots</b>	<b>\$9.00</b>
<b>French Fries</b>	<b>\$7.00</b>
<b>Sweet Potato Fries</b>	<b>\$7.00</b>
<b>Truffle Fries</b>	<b>\$9.00</b>
<b>Whipped Mashed Potatoes</b>	<b>\$8.00</b>
<b>Truffle Mac &amp; Cheese</b>	<b>\$6.00</b>
<b>Coleslaw</b>	<b>\$4.00</b>
<b>Roasted Brussels &amp; Smoked Bacon</b>	<b>\$6.00</b>
<b>Green Beans</b>	<b>\$9.00</b>
<b>Roasted Wild Mushrooms</b>	<b>\$9.00</b>

## SWEET START 3

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<b>Freshly Baked Basket of Carrot Muffins</b>	<b>\$9.00</b>
Whipped, local honey butter	
<b>Cinnamon-Raisin French Toast</b>	<b>\$14.00</b>
Thick-cut challah, warm maple syrup, maple mascarpone, fresh berries	
<b>Blueberry Blue Corn Pancakes</b>	<b>\$13.00</b>
Warm vermont maple syrup and fresh berries	

## HANDHELDS 2

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### **The Cooper Burger** **\$18.00**

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw

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### **Grilled Turkey Burger** **\$16.00**

Goat cheese, shredded lettuce, oven-roasted tomatoes, multigrain kaiser roll, hand-cut fries or coleslaw

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## EGGS & MORE 9

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### **Bacon, Cheddar & Broccoli Omelette** **\$15.50**

Accompanied by home fries, fresh fruit

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### **Egg White Omelette** **\$15.50**

Red bell peppers, wild mushrooms and asparagus, tossed green salad

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### **Shrimp And Grits** **\$16.50**

Creamy "stone-ground" cheddar cheese grits, prosciutto, scallions, Spanish onion, bell pepper, compound butter

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### **Shakshuka** **\$17.00**

"Israeli Brunch" - Two baked eggs nestled in zesty tomato sauce with garlic, onions, zaatar, chilies, spinach and eggplant accompanied by toasted naan bread and lebneh

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### **Eggs Benedict** **\$15.50**

Nueske Canadian bacon, english muffin, hollandaise, tossed green salad, fresh fruit

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### **The Cooper "Max" Breakfast** **\$14.00**

Two cage-free eggs made your way, pecanwood bacon, chicken sausage, home fries, Canadian bacon, multi-grain toast. Maximize with Grilled Skirt Steak \$13

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### **Steak & Eggs** **\$25.00**

Grilled skirt steak, two over easy eggs, home fries, salsa verde

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### **Avocado Toast** **\$15.50**

Avocado, sliced tomato, applewood bacon, pickled red onion, arugula, sunny-side up egg, thick-cut multigrain toast

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### **Huevos Rancheros Burrito** **\$15.50**

Mexican chorizo, refried pinto beans, arroz verde, queso chihuahua, ancho chili sauce, avocado, sunny side up eggs

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## SALADS & SUCH 6

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### **Traditional Caesar Salad** **\$12.00**

Tender Hearts of romaine, shaved Parmigiano-Reggiano, white anchovies, garlic and herbed croutons

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### **Cooper Chopped Salad** **\$12.00**

Carrots, asparagus, edamame, chickpeas, manchego cheese, tomatoes, red wine vinaigrette

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### **The "Greek" Chicken Paillard** **\$21.50**

A not so traditional Greek salad served with Valbreso feta, warm naan bread and lemon oregano vinaigrette

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### **Burrata** **\$15.00**

house made marinated artichokes, black olive oil, persian cucumbers, castelvetro olive tapenade, orange

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<b>General Tso's Cauliflower*</b>	<b>\$15.50</b>
Flash fried and tossed in a classic sweet and spicy sauce	
<b>Acai Bowl</b>	<b>\$14.00</b>
Oat 'n honey granola, seasonal fruit, toasted coconut flakes, honey drizzle	

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**ADD TO ANY SALAD** 5

**Grilled Chicken**

**Grilled Salmon**

**Grilled Skirt Steak**

**Grilled Shrimp**

**Grilled Tofu**

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**CRAFT COCKTAILS** 13

<b>Coast Is Clear</b>	<b>\$13.00</b>
plantation smoked pineapple rum, lime, simple syrup, coconut water	

<b>Truffle Shuffle</b>	<b>\$12.00</b>
truffle-infused bourbon, honey, lemon	

<b>Plymouth Rock</b>	<b>\$14.75</b>
gin, green chartreuse, lemon, triple sec, domaine canton, lemon bitters	

<b>Pretty Fly For A Rye Guy</b>	<b>\$13.00</b>
elijah craig rye, licor 43, lazzaroni maraschino, pineapple	

<b>Under The Tuscan Sun</b>	<b>\$12.00</b>
vodka, honey syrup, lemon, amaro nonino, blue curacao	

<b>Extra Dirty, Please</b>	
you pick the spirit & we'll make it dirty	

<b>Southern Expression</b>	<b>\$14.00</b>
larceny, borghetti, espresso, rock candy	

<b>Negroni "The Classic"</b>	<b>\$14.00</b>
citadelle gin, carpano antica, campari	

<b>Ellis Island, "Ode To Equal Proportions"</b>	<b>\$14.00</b>
evan williams bourbon, yellow chartreuse, amaro meletti, arancia, orange bitter	

<b>Between You &amp; Me</b>	<b>\$11.00</b>
tito's vodka, pineapple, lime, cucumber, strawberry syrup, peach bitters	

<b>Frankly My Dear I Don't Give A Damn</b>	<b>\$15.00</b>
reposado tequila, fernet, st. germain, demerara syrup, angostura bitters	

**Southern Draw****\$13.50**

glenfiddich 12yr, amaro meletti, aperol, cinnamon, maple, lemon

**Passion's Punch****\$12.00**

plantation dark rum, passion fruit, pomegranate, simple syrup, pineapple, orange

**SPARKLING** <sup>1</sup>**Prosecco, Bellafina, Italy****AVAILABLE OPTIONS**

\$9.00

\$35.00

**CHARDONNAY** <sup>3</sup>**Excelsior, South Africa****AVAILABLE OPTIONS**

\$9.00

\$33.00

**Max Family Reserve, Cuvee #3, Sonoma County****AVAILABLE OPTIONS**

\$12.50

\$44.00

**Hess Estate, Napa Valley****AVAILABLE OPTIONS**

\$16.50

\$61.00

**PINOT BLANC, GRIGIO / GRIS** <sup>3</sup>**Pinot Blanc, Trimbach, Alsace****AVAILABLE OPTIONS**

\$13.75

\$48.00

**Monte del Lago, Delle Venezie****AVAILABLE OPTIONS**

\$9.50

\$34.00

**A To Z, Oregon****AVAILABLE OPTIONS**

\$11.00

\$42.00

**SAUVIGNON BLANC** <sup>2</sup>**Brancott, Marlborough, New Zealand****AVAILABLE OPTIONS**

\$13.50

\$48.00

**Mary Taylor, Bordeaux, France****AVAILABLE OPTIONS**

\$9.25

\$34.00

**RIESLING** <sup>1</sup>

**Dr. Loosen, Germany**

**AVAILABLE OPTIONS**

\$11.00

\$39.00

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**ROSÉ** 2

**Jean-Luc Colombo, Cape Bleu, France**

**AVAILABLE OPTIONS**

\$13.00

\$48.00

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**Boraso, Rosé, Spain**

**AVAILABLE OPTIONS**

\$9.00

\$32.00

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**RED WINE** 3

**Zinfandel, Foxglove, California**

**AVAILABLE OPTIONS**

\$15.50

\$57.00

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**Cotes du Rhone, Jean -luc Colombo**

**AVAILABLE OPTIONS**

\$11.00

\$39.00

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**Finca El Origen Reserve, Malbec, Argentina**

**AVAILABLE OPTIONS**

\$10.00

\$35.00

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**CABERNET SAUVIGNON** 3

**Grayson, California**

**AVAILABLE OPTIONS**

\$10.50

\$37.00

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**Max Family Cuvee, Napa Valley**

**AVAILABLE OPTIONS**

\$14.50

\$52.00

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**Vina Robles, Paso Robles**

**AVAILABLE OPTIONS**

\$16.50

\$61.00

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**MERLOT** 1

**Seven Falls, Washington**

**AVAILABLE OPTIONS**

\$11.00

\$40.00

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**PINOT NOIR** 3

**Castle Rock, Mendocino****AVAILABLE OPTIONS**

\$9.75

\$35.00

**Planet Oregon, Willamette Valley, Oregon****AVAILABLE OPTIONS**

\$14.00

\$52.00

**Duckhorn Migration, Sonoma****AVAILABLE OPTIONS**

\$17.50

\$65.00

**ITALY** 2**Poggia Anima Beliel, Sangiovese, Tuscany****AVAILABLE OPTIONS**

\$13.75

\$49.00

**Valpolicella Ripasso, Bertani, Veneto****AVAILABLE OPTIONS**

\$15.50

\$57.00

**BEER BY THE BOTTLE OR CAN** 10**Bud Light****\$5.50****Coors Light****\$5.50****Corona Premier****\$6.25****Miller Light****\$5.50****Sam Adams Boston Lager****\$6.25****Abita Purple Haze****\$6.50****Guinness****\$8.00****Heineken****\$6.25****Michelob Ultra****\$6.00****O'Douls****\$5.50****BLOODY MARY BAR** 2**Bloody Marys****\$10.00**

\$4 per refill. No sharing, must order entree. Start with The Cooper's signature Bloody Mary mix and Tito's Handmade Vodka, or one of our house-infused vodkas (habanero or pecanwood-smoked bacon.) All Bloody Marys are classically garnished with a lemon and lime wedge, an olive and a large celery stick

**Mimosas****\$10.00**

\$5.00 per refill. No sharing, must order an entree

**PINOT BLANC GRIGIO / GRIS** 3**Monte del Lago, Delle Venezie**

AVAILABLE OPTIONS

\$9.50

\$35.00

**Pinot Blanc, Trimbach, Alsace**

AVAILABLE OPTIONS

\$13.75

\$48.00

**A to Z, Oregon**

AVAILABLE OPTIONS

\$11.00

\$42.00

**ITALIAN** 2**Poggia Anima Beliel, San Giovese, Tuscany**

AVAILABLE OPTIONS

\$13.75

\$49.00

**Valpolicella Ripasso, Bertani, Veneto**

AVAILABLE OPTIONS

\$15.50

\$57.00

**BOTTLES** 10**Bud Light****\$5.50****O'Doul's****\$5.50****Coors Light****\$5.50****Guinness****\$8.00****Sam Adams Boston Lager****\$6.25****Corona Premier****\$6.25****Abita Purple Haze****\$6.50****Stella Artois****\$6.50****Heineken****\$6.25****Michelob Ultra****\$6.00****DESSERT & OTHER FINAL THOUGHTS** 5

## The Cooper Sundae

Vanilla ice cream, bruleed bananas, hot chocolate fudge, salted caramel, spiced pecans, whipped cream, amarena cherries

### AVAILABLE OPTIONS

\$13.50

Add Flourless Chocolate Cake:

\$4.50

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## Giant Chocolate Chip Cookie

vanilla ice cream on top, hot chocolate fudge

**\$10.00**

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## Carrot Cake

Layers of house made carrot cake, cream cheese frosting

**\$11.00**

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## Creme Brulee

caramelized sugar, graham cracker crumble, mixed berries

**\$8.00**

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## Gelato Petrini Sorbetto & Gelato

**\$8.00**

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## SWEET WINES <sup>1</sup>

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### Taylor Fladgate - 20y Tawny Port | Duoro, Portugal

**\$15.50**

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## ESPRESSO, COFFEE & TEA <sup>3</sup>

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### Espresso - Regular or Decaf

#### AVAILABLE OPTIONS

Single: \$4.50

Double: \$5.50

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### Cappuccino or Latte - Regular or Decaf

**\$6.00**

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### Coffee - Regular or Decaf

**\$3.25**

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## MIGHTY LEAF HERBAL TEA <sup>3</sup>

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### Regular Caffeine

Organic Earl Grey, Bombay Chai, Organic Darjeeling Estate

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### Light Caffeine

Organic Green Tea Dragon, Green Tea Tropical

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### Caffeine Free

Organic African Nectar, Ginger Twist, Chamomile Citrus

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## CAFFEINATED COCKTAILS <sup>6</sup>

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### Baige a Betini Martini

espresso, milk, framboise, creme de cacao

**\$12.00**

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### Espresso Martini

espresso, borghetti espresso, vodka

**\$13.00**

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### Italian Coffee Martini

espresso, amaretto, sambuca

**\$9.00**

<b>Panna Noce</b>	<b>\$12.00</b>
frangelico, irish cream, coffee, whipped cream	
<b>Mexican Coffee</b>	<b>\$12.00</b>
kahlua, coffee, whipped cream	
<b>Irish Coffee</b>	<b>\$12.00</b>
jameson whiskey, coffee, whipped cream	

## FAVORITE WHITES FROM AROUND THE WORLD <sup>3</sup>

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<b>Bordeaux Blanc (Sauvignon), Mary Taylor, 2021, BDX</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$9.25
	Bt: \$34.00
<b>Pinot Blanc, Trimbach, 2019, Alsace</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$13.75
	Bt: \$48.00
<b>Vermentino, San Felice, Tenuta Perolla, 2021, Tuscany</b>	<b>\$42.00</b>

## PINOT GRIGIO <sup>2</sup>

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<b>Grigio, Monte de Lago, 2020, Veneto</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$9.50
	Bt: \$35.00
<b>Gris, A to Z Wineworks, 2021, Willamette Valley</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$11.00
	Bt: \$42.00

## CHENIN BLANC <sup>3</sup>

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<b>Raats, Original, 2021, ZA</b>	<b>\$41.00</b>
<b>Vouvray, Charles Bove, 2020, Loire</b>	<b>\$52.00</b>
<b>Dirty &amp; Rowdy, 2017, California</b>	<b>\$66.00</b>

## RHONE INSPIRED REDS <sup>4</sup>

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<b>Syrah, Powers, 2018, Columbia Valley</b>	<b>\$52.00</b>
<b>Granache-Syrah-Mataro, Powell &amp; Sons, 2019, Barossa Valley</b>	<b>\$72.00</b>
<b>Chateauneuf de Pape, Charbonnaire, 2020, Rhone</b>	<b>\$99.00</b>
<b>Bandol, Domaine du Gros 'Noré, 2018, Provence (Mourvèdre, Grenache, Cinsault)</b>	<b>\$99.00</b>

## FAVORITE REDS FROM AROUND THE WORLD <sup>9</sup>

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<b>Bordeaux, Chateau de Fontenille, 2020, Bordeaux</b>	<b>\$58.00</b>
<b>Max Family Cuvée, 2019, Napa Valley</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$14.50
	Bt: \$52.00
<b>Malbec, Finca el Origen, Reserva, 2020, Mendoza</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$10.00
	Bt: \$36.00
<b>Malbec, El Felino by Paul Hobbs, 2021, Mendoza</b>	<b>\$52.00</b>
<b>Rioja Reserva, Cune, 2017, Spain</b>	<b>\$60.00</b>
<b>Rioja Reserve, Izadi, 2018, Spain</b>	<b>\$66.00</b>
<b>Zinfandel, Foxglove, 2019, Paso Robles</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$15.50
	Bt: \$57.00
<b>Zinfandel, Robert Biale, Party Line, 2020, Napa Valley</b>	<b>\$78.00</b>
<b>Red Blend, Paraduxx, 2019, Napa Valley</b>	<b>\$139.00</b>

## **BOURBON** 23

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**Basil Hayden's | Clermont & Boston, KY**

**Blanton's | Frankfort, KY (when available)**

**Booker's | Clermont & Boston, KY**

**Buffalo Trace | Frankfort, KY**

**Bulleit | Lawrenceburg, KY**

**Eagle Rare 10y | Frankfort, KY**

**Evan Williams | Bardstown, KY**

**High West, Son of Bourye | Park City, UT**

**High West, American Prairie | Park City, UT**

**Jefferson's, Ocean | Louisville, KY**

**Jefferson's, Reserve, Very Old, Very Small Batch | Louisville, KY**

**Jefferson's, Very Small Batch | Louisville, KY**

**Jim Beam, Black | Clermont & Boston, KY**

**Knob Creek | Clermont & Boston, KY**

**Maker's Mark | Loretto, KY**

**Maker's Mark 46 | Loretto, KY**

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**Old Forester 1870 | Louisville, KY**

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**Old Forester 1920 | Louisville, KY**

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**Old Forester 1897 | Louisville, KY**

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**Russell's, Reserve 10y | Lawrenceburg, KY**

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**Wathen's, Single Barrel | Owensboro, KY**

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**Woodford Reserve | Versailles, KY**

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**Woodford Reserve, Double Oaked | Versailles, KY**

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## **GIN** 14

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**Beefeater, London Dry | UK**

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**Bombay Sapphire, London Dry | UK**

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**Hayman's Distillers, Old Tom | Essex, UK**

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**Hendricks, Western Dry | Scotland**

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**Nolet's, Western Dry | Holland**

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**Plymouth, Plymouth Style | Plymouth, UK**

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**Russell Henry, Hawaiian White Ginger | Ukiah, CA**

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**St. George, Terroir - Western | Alameda, CA**

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**St. George, Dry Rye - Western | Alameda, CA**

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**Sipsmith Distillers, London Dry V.J.S.O.P. | London, UK**

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**Smooth Ambler, Greenbrier - Small Batch Western | Maxwelton, WV**

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**St. Augustine, New World | St. Augustine, FL**

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**Tanqueray, London Dry | UK**

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**Tanqueray, Flor de Sevilla - Limited Edition London Dry | UK**

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## **AMARI & BITTERS** 9

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**Averna | Amaro | Sicily**

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**Aperol | Bitters | Italy**

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**Campari | Bitters | Italy**

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**Chartreuse, Verte | Herbal | France**

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**Chartreuse, Jaune | Herbal | France**

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**Chartreuse, Verte, V.E.P. | Herbal | France**

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**Chartreuse, Jaune, V.E.P. | Herbal | France**

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**Fernet Branca | Bitter-Herbal | Italy**

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**Galliano, L'Autentico | Herbal | Italy**

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## **COGNAC** <sup>8</sup>

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**Pierre Ferrand, Ambre | Cognac | France**

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**Hennessey VS | Cognac | France**

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**Remy VSOP | Cognac | France**

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**Courvoisier VSOP | Cognac | France**

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**Camus VSOP | Cognac | France**

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**Hennessey, Privilege | Cognac | France**

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**Martell, Cordon Bleu | Cognac | France**

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**Hine XO | Cognac | France**

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## **PISCO** <sup>2</sup>

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**Macchu Pisco | Peru**

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**Pisco Portón | Peru**

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## **APPLEJACK** <sup>1</sup>

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**Laird & Co. | New Jersey**

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## **CALVADOS** <sup>1</sup>

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**Christian Drouin | Normandy**

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## **APERITIF | VERMOUTH** <sup>3</sup>

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**Carpano, Antica Formula, Vermouth | Sweet | Italy**

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**Domaine de Canton | Ginger | France**

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**Pimm's, No 1 | England**

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## **ANYTIME LIQUEURS ALONE OR AS A MIXER** <sup>8</sup>

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**Bigallet China China, Sweet and Bitter Orange | France**

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**Dambuie, Scotch Based, Honey & Herbs | Scotland**

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**Giffard, Framboise, Banane du Brésil | France**

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**Grand Marnier, Orange Flavored Cognac | France**

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**Grand Marnier 100, Orange Flavored Cognac | France**

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**Luxardo, Maraschino | France**

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**Pierre Ferrand, Orange Curacao, Ancienne Methode | France**

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**St Germain, Elderflower | France**

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## **TEMPERANCE COCKTAILS - ALL RATED G FOR GOOD** 8

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**Wolffer Estate Petite Cider Rosé** **\$10.00**

A playful drink, bright salmon rosé color with fresh pear and sweet peach as well as apple and hints of lemon. Add a shot of your favorite vodka or gin to make it a cocktail!

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**Cranberry Acqua Fresca** **\$4.00**

(The anti-Cosmo) Fresh cranberry and lime juices topped with bubbles

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**Clear & Sunny** **\$5.00**

Pineapple - Grapefruit juice, ginger beer, lime juice and vanilla

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**Pinit of Passion** **\$5.00**

Passionfruit, Cinnamon and Honey Syrups, Fresh Tea

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**The Cooper Shandy** **\$4.00**

16oz, a variation on the traditional British mix of beer and lemonade; this shandy blends ginger beer, lemonade, and bitters for a deliciously sparkling cocktail

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**House-Made Lemonade** **\$4.00**

16oz, Fresh Squeezed and Made Daily

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**Fresh-Made Iced Tea** **\$3.00**

16oz, Made Daily

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**Arnold Palmer** **\$4.00**

16oz, The classic, anytime drink combines our fresh brewed iced tea with house-made lemonade. Let us know which you like more of...

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## **WATER** 1

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**Vero Filtered Water | Complimentary**

Chilled Sparkling, Chilled Still Ambient Still

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## **SODA** 4

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<b>Cooper's House-Made Ginger Beer</b>	<b>\$4.00</b>
12oz, made with Cane Sugar	
<b>Capt'n Eli's Rootbeer</b>	<b>\$3.50</b>
12oz, from Maine	
<b>Capt'n Eli's Black Cherry Pop</b>	<b>\$3.50</b>
<b>Fountain</b>	<b>\$3.00</b>
16oz, Usual Suspects	

## RUM <sup>14</sup>

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Bacardi, Superior | Puerto Rico

Bacardi, Ocho | Puerto Rico

Rhum Barbancourt, Estate Reserve 15y | Haiti

Berkshire Mountain Distillers, Ragged Mountain Rum | Great Barrington, MA

Rhum Clément, Vieux Agricole VSOP | Martinique

Rhum Clément, Mahina Coco | Martinique

Rhum J. M Agricole Blanc | Martinique

Mt Gay, Black Barrel | Barbados

Plantation 3 star | Barbados

Plantation 5y Grand Reserve | Barbados

Plantation, Stiggins' Fancy 1824 Recipe Pineapple | Barbados

Pusser's, Original Admiralty Blend | Guyana and Trinidad

Ron Zacapa, Centenario 23y Solera Rum | Guatemala

Wray & Nephew, OverProof | Jamaica

## CACHACA <sup>1</sup>

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Leblon | Brazil

## SINGLE MALT HIGHLAND <sup>2</sup>

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Glengoyne 10y

Oban 14y

## SINGLE MALT SPEYSIDE <sup>8</sup>

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**The Balvenie 12y Double Wood**

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**The Balvenie 14y Caribbean Rum Cask**

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**The Glenlivet 12y**

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**Glenfiddich 12y**

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**Glenmorangie, Lasanta 12y Sherry Cask**

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**Macallan 12y**

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**Macallan 18y**

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**Macallan Rare**

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## **SINGLE MALT ISLANDS** 2

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**Isle of Arran 14y**

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**Talisker 12y Distillers Edition**

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## **SINGLE MALT ISLAY** 2

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**Laphroaig 10y**

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**Lagavulin 16y**

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## **SINGLE MALT LOWLAND** 2

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**Auchentoshan 12y Three Wood**

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**Auchentoshan, American Oak**

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## **BLANCO / SILVER** 8

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**Avion | Guadalajara, Jalisco**

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**Casamigos | Los Altos, Jalisco**

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**Corazón Expressiones, Artisinal Edition | San Matías, Jalisco**

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**Don Julio | Atotonilico el Alto, Jalisco**

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**Herradura | Amatitan, Jalisco**

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**Jaja | Tequila, Jalisco**

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**One With Life | Amatitan, Jalisco**

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**Siete Leguas | Atotonilco El Alto, Jalisco**

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## **REPOSADO** 7

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**Avion | Guadalajara, Jalisco**

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**Casamigos | Los Altos, Jalisco**

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**Corazón, Single Estate | San Matias, Jalisco**

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**Corazón Expressiones, Rested in Buffalo Trace barrels | San Matías, Jalisco**

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**Don Julio | Atotonilico el Alto, Jalisco**

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**El Jimador | Tequila**

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**Siete Leguas | Atotonilco El Alto, Jalisco**

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## **AÑEJO** 5

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**Avion | Guadalajara, Jalisco**

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**Casamigos | Los Altos, Jalisco**

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**Corazón Expressiones, Rested in Sazerac Barrels | San Matias, Jalisco**

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**Partida | Arandas, Jalisco**

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**Siete Leguas | Atotonilco El Alto, Jalisco**

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## **MEZCAL** 2

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**Amarás, Espadin | San Juan Del Río, Oaxaca**

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**Pelotón de la Muerte, Espadin Joven | Tlacolula, Oaxaca**

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## **VODKA** 16

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**House Infusions, Cranberry, Raspberry**

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**360° Double Chocolate | Weston, MO**

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**Absolut | Sweden**

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**Absolut, Elyx | Sweden**

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**EG Inspiration, Rosemary / Lavender | United States**

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**Grey Goose | France**

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**Hangar, Mandarin, Chipotle | Alameda, CA**

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**Ketel One, Regular, Citroen | Holland**

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**Luksusowa | Poland**

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**Reyka | Iceland**

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**Russian Standard | Russia**

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**St. Augustine | St. Augustine, FL**

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**Skyy, Vanilla | United States**

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**Stoli, Ohranj | Russia**

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**Tito's | Austin, TX**

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**Wheatley | Frankfort, KY**

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## **AMERICAN GENERAL 5**

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**Blond, Heirloom Corn & Red Wheat | Asheville, NC**

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**Ransom, The Emerald 1865 Pot Stilled | Ransom Spirits, Sheridan, OR**

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**Troy Sons, Platinum Heirloom Moonshine | Asheville, NC**

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**Woodford Reserve, Straight Malt | Versailles, KY**

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**Woodford Reserve, Wheat | Versailles, KY**

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## **AMERICAN RYE 8**

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**High West, Double Rye | Park City, UT**

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**Old Forester | Louisville, KY**

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**Old Overholt | Clermont & Boston, KY**

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**Rittenhouse, Bottled in Bond | Bardstown, KY**

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**Redemption | Lawrenceburg, IN**

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**Sazerac | Frankfort, KY**

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**Templeton | Lawrenceburg, IN**

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**Woodford Reserve | Versailles, KY**

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## **TENNESSEE 3**

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**George Dickel 12 Sour Mash | Tullahoma, TN**

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**Jack Daniel's, Old 7 Sour Mash | Lynchburg, TN**

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**Jack Daniel's, Single Barrel Select | Lynchburg, TN**

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## **CANADIAN 3**

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**Canadian Club 9y Reserve | Windsor, ON**

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**Crown Royal | Manitoba, Canada**

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**Crown Royal XO | Manitoba, Canada**

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## **IRISH** 6

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**Jameson, Blended | County Cork, Ireland**

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**Jameson, Caskmates | County Cork, Ireland**

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**Knappogue Castle 16y Single Malt, Sherry Cask Finished | County Clare, Ireland**

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**Powers, Gold Label | County Cork, Ireland**

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**Redbreast 12y Pot Stilled | County Cork, Ireland**

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**Tullamore Dew, Blended | County Cork, Ireland**

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## **FEATURED COCKTAILS** 7

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**Hand-Shaken Daiquiri**

rum, lime, sugar

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**Dancing Scotsman**

scotch, honey, lemon, prosecco

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**Cranberi Lemonade**

fruity, tar, and freshing

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**Classic Dry Martini**

gin (or vodka), vermouth

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**Bourbon or Rye Manhattan**

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**Margarita**

classic, pomegranate or passion fruit

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**Bumble Bee**

gin, lemon, honey

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## **DRAFT BEER** 1

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**Draft Beer**

**\$4.50**

All Selections

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## **WINES BY THE GLASS** 7

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**Mars & Venus, Cabernet Sauvignon**

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**Castle Rock, Pinot Noir**

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**Mary Taylor, Bordeaux Blanc**

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**Monte del Lago, Pinot Grigio**

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**Bellafina, Prosecco**

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**Excelsior, Chardonnay**

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**Borsao, Rosé**

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## FEATURED FOOD <sup>9</sup>

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**PEI Mussels Acqua Pazza** **\$8.00**

white wine, chili, tomato, piquillo pepper, grilled crostini

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**(2) Mini Cooper Sliders** **\$7.00**

aged cheddar, secret sauce

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**General Tso's Cauliflower\*** **\$7.00**

flash fried and tossed in classic sweet and spicy sauce

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**Empanada de Picadillo** **\$5.00**

cuban style beef, pickled cabbage

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**Street Corn Deviled Eggs** **\$7.00**

grilled corn, old bay aioli

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**Chorizo Fries** **\$10.00**

our classic fries smothered in chorizo, queso chihuahua, cotija cheese & shaved jalapenos

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**Guacamole** **\$10.00**

fresh avocado, cilantro tomato, jalapeno, lime, corn tortilla chips

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**Nashville Chicken Wings** **\$7.00**

pickle brine, buttermilk ranch

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**Pork Sliders** **\$7.00**

cider bbq-braised shoulder, celery seed slaw, pickled jalapeno

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## DESSERTS <sup>2</sup>

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**Chocolate Mousse Trifle**

vanilla sponge, strawberry preserve

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**Bananas Foster**

bread pudding, vanilla ice cream

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