

THE COOPERAGE MENU

FROM THE START

HEIRLOOM TOMATO & BURRATA 18 heirloom tomatoes, burrata, pesto, crostini
GARLIC CHEESE BREAD 12 toasted with garlic and melted cheese served with marinara sauce
GREEN EGGS & HAM 15 deviled eggs, pesto, dijon, crispy bacon crumbles
CRISPY CALAMARI 22 cocktail sauce, remoulade sauce
CHICKEN WINGS 16 classic buffalo sauce, bleu cheese crumbles
TUNA TARTARE* 22 ahi tuna, tamari, lime
WARM SHAVED BRUSSELS SPROUTS 17 poached egg, bacon, crispy shallots, bacon vinaigrette
SPINACH & ARTICHOKE DIP 18 served with a side of pico de gallo and sour cream and tortilla chips
CORN BREAD BITES 11 served with honey butter drizzle
JUMBO SHRIMP 20 5 pieces with cocktail sauce
SOUP OF THE DAY 10

FROM THE GARDEN

BROWN DERBY 26 grilled chicken, bacon, bleu cheese crumbles, avocado, tomato, sliced farm eggs, tarragon vinaigrette
NICOISE SALAD* 28 seared ahi tuna, arugula, green beans, kalamata olives, roasted red bell pepper, hard boiled egg, fingerling potatoes, tarragon vinaigrette
ROASTED BEET SALAD 19 roasted beets, farro, fennel, arugula, honey goat cheese mousse, citrus vinaigrette
GRILLED STEAK SALAD* 29 8oz grilled flat iron steak, spring mix, bleu cheese dressing, marinated cherry tomatoes, shaved red onion, crispy shallots
CLASSIC WEDGE 15 iceberg wedge, shaved red onions, tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing
CAESAR 16 romaine, parmesan, croutons, caesar dressing
CHINESE CHICKEN SALAD 24 shredded napa cabbage, carrots, mandarin oranges, grilled chicken breast, miso vinaigrette, chicken glazed with peanut sauce and fried wontons
RATATOUILLE 24 a vegetable medley of eggplant, zucchini, bell peppers, and tomatoes in a savory marinara sauce

Add ons: Chicken +8, Salmon +14, Prawns +10, Steak +12

COOP CLASSICS

CLASSIC BURGER* 23 white cheddar, grilled onions, dijon aioli, lettuce, tomato, brioche bun, fries (add avocado +3, bacon +2)
THE COOPERAGE BURGER* 25 maple onion bacon jam, avocado, brie, lettuce, pickles, tomato, onion, fries
CHICKEN ENCHILADA SUIZA 24 three tortillas filled with shredded chicken, topped with roasted tomato cream sauce, melted cheese, pasilla chiles, crispy tortilla strips, onions, and fresh cilantro
FRIED CHICKEN SANDWICH 21 coleslaw, honey mustard, pickles, toasted brioche
FRENCH DIP* 27 28 day aged smoked prime rib, swiss cheese, au jus, horseradish cream, boudin italiano
CHICKEN POT PIE 25 peas, carrots, celery, and a homemade flaky crust
PASTA BOLOGNESE 24 classic bolognese sauce, fresh pappardelle pasta
EGGPLANT PARMIGIANA 25 marinara, mozzarella, basil, pappardelle pasta
CHICKEN PARMIGIANA 32 marinara, mozzarella, basil, pappardelle pasta

FROM THE SEA

GRILLED FISH TACOS 23 mango pineapple salsa, coleslaw, chipotle cream (sub prawns +2)
AHI TUNA BURGER* 25 seared ahi, miso sesame coleslaw, fried shallots, wasabi aioli
FISH & CHIPS 26 beer battered and fried ling cod, cole slaw, fries, tartar sauce and malt vinegar
GRILLED LOBSTER RISOTTO 38 grilled maine lobster tail, sweet corn & tomato risotto
SALMON 36 pan-seared atlantic salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions
SEABASS 40 pan-seared chilean seabass, sauteed spinach, fondant potatoes, provencal sauce

SIDES 10

seasonal vegetables	mac & cheese
garlic mashed potatoes	truffle fries
beer-battered onion rings	

FROM THE BUTCHER

PORKCHOP 40 14oz double bone-in pork chop, mashed potatoes, peach chutney, and red wine jus
COOP FRIED CHICKEN 28 crispy boneless chicken thigh, mashed potatoes, cabbage slaw, and spicy syrup
STEAK FRITES* 38 12oz flat iron served with herbed butter, french fries, and a small salad
PETIT FILET* 54 8oz filet mignon, mashed potatoes, seasonal vegetables, served with a veal demi glace

BEVERAGE MENU

COOP COCKTAILS

GIN CLASSICS

BEE'S KNEES 15

Gin, lavender honey syrup, fresh lemon juice

SOMETHING SCARLET 16

Gin, Cocchi Americano, lemon, strawberry basil shrub, Peychaud's bitters

NEGRONI 15

Gin, Campari, Carpano Antica Sweet Vermouth

SHADES OF BLUE** 17

Gin infused with elderberry, pasubio, apple, lemon, Peychaud's Bitters

VODKA CLASSICS

ESPRESSO MARTINI 16

Vodka, Mr. black coffee liqueur, fresh coffee

GARDEN ELIXIR 16

Vodka, lavender honey syrup, fresh lemon juice, topped with Prosecco

TEQUILA & MEZCAL CLASSICS

COOP CLASSIC MARGARITA 15

Tequila, Orange Curacao, fresh lime

BOSTON DON** 17

Harbanero infused blanco tequila, pisco, brown sugar pineapple syrup, fresh lime juice, orange bitters

BOURBON CLASSICS

BOURBON BERRY 15

Bourbon, raspberry purée, simple syrup, fresh mint, topped with lemonade

RICK HOUSE BLUES 16

Bourbon, Amaro Cio Ciaro, root beer reduction, Black Walnut Bitters

SOUTHERN BELLE 15

Bourbon, Crème de Flora, Lemonade, Ice Tea Float

MELLOW MULE 16

Bourbon, maple syrup, Madagascar vanilla, Fever Tree ginger beer, roasted marshmallow

G & Ts

COOP 17

St. George Terrior Gin, sliced lime, sage, bay leaf, juniper, fever tree tonic

SPANISH 17

Lighthouse Gin, sliced grapefruit, rosemary, juniper, fever tree tonic

BUTTERFLY** 17

Empress Gin, sliced grapefruit, juniper, fever tree tonic

WINES

BUBBLES & ROSE

6 oz/bottle

Avissi Prosecco • Italy

14/68

Roederer • Anderson Valley

16/78

Moet Rose Split • France

24

Whispering Angel Rose • Cotes de Provence

16/60

Justin Rose • Paso Robles, CA

14/54

WHITE

Terlato Pinot Grigio • Italy

14/54

Etude Pinot Grigio • Napa Valley

14/54

Duckhorn Sauv Blanc • North Coast, CA

17/66

Oyster Bay Sauv Blanc • New Zealand

14/54

Chalkhill Chardonnay • Sonoma Valley

14/54

Bernardus Chardonnay • Monterey County

17/66

Frank Family Chardonnay • Napa Valley

18/70

Flowers Chardonnay • Sonoma Valley

22/86

RED

Benton Lane Pinot Noir • Oregon

15/58

Davis Bynum Pinot Noir • Russian River

17/65

Belle Glos C+T Pinot Noir • Santa Barbara

20/78

"The Prisoner" Zin Blend • Napa Valley

24/94

Pessimist Red Blend • Paso Robles

17/66

Justin Cabernet Sauvignon • Paso Robles

18/70

Roth Cabernet Sauvignon • Sonoma Valley

15/58

Daou Cabernet Sauvignon • Paso Robles

18/70

Silver Oak Alexander Valley • Sonoma Valley

30/116

Caymus Cabernet Sauvignon (1L) • Napa Valley

32/172

Antinori Peppoli Chianti Classico • Italy

14/54

Antinori il Bruciato Super Tuscan • Tuscany

20/78

BEERS ON TAP 9

Barebottle Pilsner

Alvarado Street Rotating

Barebottle Pale Ale

Fieldwork Hazy

Canyon Club Kolsch

Original Pattern West Coast IPA

Modelo

Altamont Hella Hoppy DIPA

Weihenstephaner Hef

Deschutes Fresh Squeezed IPA

Morgan Territory Snapshot Lager

Guinness (20 oz) 10

BOTTLED/CANNED BEER 7

Coors Light

Heineken 0.0

Humboldt Cider (Seasonal)

Fieldwork NA Pilsner

Heineken

Fieldwork NA IPA

MOCKTAILS 12

SUMMER SOLSTICE

grapefruit juice,
pineapple, fresh lime
juice, jalapenos, with
a tajin rim

RASPBERRY NOJITO

raspberry puree, fresh
lime juice, mint,
topped with soda
water

BLOOD MOON BREEZE

blood orange, fresh
lemon juice muddled
with mint and
jalapenos

Pepsi
Diet Pepsi
Starry

Lemonade
Raspberry Limeade
Root Beer

Pellegrino
Aqua Panna
Iced Tea