

THE COOPERAGE MENU	
FROM THE START	FROM THE GARDEN
<div> <div> <div>HEIRLOOM TOMATO & BURRATA 18</div> <div>heirloom tomatoes, burrata, pesto, crostini</div> </div> <div> <div>GARLIC CHEESE BREAD 12</div> <div>toasted with garlic and melted cheese served with marinara sauce</div> </div> <div> <div>GREEN EGGS & HAM 15</div> <div>deviled eggs, pesto, dijon, crispy bacon crumbles</div> </div> <div> <div>CRISPY CALAMARI 22</div> <div>cocktail sauce, remoulade sauce</div> </div> <div> <div>CHICKEN WINGS 16</div> <div>classic buffalo sauce, bleu cheese crumbles</div> </div> <div> <div>TUNA TARTARE* 22</div> <div>ahi tuna, tamari, lime</div> </div> <div> <div>WARM SHAVED BRUSSELS SPROUTS 17</div> <div>poached egg, bacon, crispy shallots, bacon vinaigrette</div> </div> <div> <div>SPINACH & ARTICHOKE DIP 18</div> <div>served with a side of pico de gallo and sour cream and tortilla chips</div> </div> <div> <div>CORN BREAD BITES 11</div> <div>served with honey butter drizzle</div> </div> <div> <div>JUMBO SHRIMP 20</div> <div>5 pieces with cocktail sauce</div> </div> <div> <div>SOUP OF THE DAY 10</div> </div> </div>	<div> <div> <div>BROWN DERBY 26</div> <div>grilled chicken, bacon, bleu cheese crumbles, avocado, tomato, sliced farm eggs, tarragon vinaigrette</div> </div> <div> <div>NIÇOISE SALAD* 28</div> <div>seared ahi tuna, arugula, green beans, kalamata olives, roasted red bell pepper, hard boiled egg, fingerling potatoes, taragon vinaigrette</div> </div> <div> <div>ROASTED BEET SALAD 19</div> <div>roasted beets, farro, fennel, arugula, honey goat cheese mousse, citrus vinaigrette</div> </div> <div> <div>GRILLED STEAK SALAD* 29</div> <div>8oz grilled flat iron steak, spring mix, bleu cheese dressing, marinated cherry tomatoes, shaved red onion, crispy shallots</div> </div> <div> <div>CLASSIC WEDGE 15</div> <div>iceberg wedge, shaved red onions, tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing</div> </div> <div> <div>CAESAR 16</div> <div>romaine, parmesan, croutons, caesar dressing</div> </div> <div> <div>CHINESE CHICKEN SALAD 24</div> <div>shredded napa cabbage, carrots, mandarin oranges, grilled chicken breast, miso vinaigrette, chicken glazed with peanut sauce and fried wontons</div> </div> <div> <div>RATATOUILLE 24</div> <div>a vegetable medley of eggplant, zucchini, bell peppers, and tomatoes in a savory marinara sauce</div> </div> <div> <div>Add ons: Chicken +8, Salmon +14, Prawns +10, Steak +12</div> </div> </div>
COOP CLASSICS	FROM THE SEA
<div> <div> <div>CLASSIC BURGER* 23</div> <div>white cheddar, grilled onions, dijon aioli, lettuce, tomato, brioche bun, fries (add avocado +3, bacon +2)</div> </div> <div> <div>THE COOPERAGE BURGER* 25</div> <div>maple onion bacon jam, avocado, brie, lettuce, pickles, tomato, onion, fries</div> </div> <div> <div>CHICKEN ENCHILADA SUIZA 24</div> <div>three tortillas filled with shredded chicken, topped with roasted tomato cream sauce, melted cheese, pasilla chiles, crispy tortilla strips, onions, and fresh cilantro</div> </div> <div> <div>FRIED CHICKEN SANDWICH 21</div> <div>coleslaw, honey mustard, pickles, toasted brioche</div> </div> <div> <div>FRENCH DIP* 27</div> <div>28 day aged smoked prime rib, swiss cheese, au jus, horseradish cream, boudin italian</div> </div> <div> <div>CHICKEN POT PIE 25</div> <div>peas, carrots, celery, and a homemade flaky crust</div> </div> <div> <div>PASTA BOLOGNESE 24</div> <div>classic bolognese sauce, fresh pappardelle pasta</div> </div> <div> <div>EGGPLANT PARMIGIANA 25</div> <div>marinara, mozzarella, basil, pappardelle pasta</div> </div> <div> <div>CHICKEN PARMIGIANA 32</div> <div>marinara, mozzarella, basil, pappardelle pasta</div> </div> </div>	<div> <div> <div>GRILLED FISH TACOS 23</div> <div>mango pineapple salsa, coleslaw, chipotle cream (sub prawns +2)</div> </div> <div> <div>AHI TUNA BURGER* 25</div> <div>seared ahi, miso sesame coleslaw, fried shallots, wasabi aioli</div> </div> <div> <div>FISH & CHIPS 26</div> <div>beer battered and fried ling cod, cole slaw, fries, tartar sauce and malt vinegar</div> </div> <div> <div>GRILLED LOBSTER RISOTTO 38</div> <div>grilled maine lobster tail, sweet corn & tomato risotto</div> </div> <div> <div>SALMON 36</div> <div>pan-seared atlantic salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions</div> </div> <div> <div>SEABASS 40</div> <div>pan-seared chilean seabass, sauteed spinach, fondant potatoes, provencal sauce</div> </div> </div>
SIDES 10	FROM THE BUTCHER
	<div> <div> <div>PORKCHOP 40</div> <div>14oz double bone-in pork chop, mashed potatoes, peach chutney, and red wine jus</div> </div> <div> <div>COOP FRIED CHICKEN 28</div> <div>crispy boneless chicken thigh, mashed potatoes, cabbage slaw, and spicy syrup</div> </div> <div> <div>STEAK FRITES* 38</div> <div>12oz flat iron served with herbed butter, french fries, and a small salad</div> </div> <div> <div>PETIT FILET* 54</div> <div>8oz filet mignon, mashed potatoes, seasonal vegetables, served with a veal demi glace</div> </div> </div>
<div> <div>*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness</div> <div>version 112125</div> </div>	

Beverage Menu				
Coop Cocktails		G & Ts		
<div>GIN CLASSICS</div> <div>BEE’S KNEES 15</div> <div>Gin, lavender honey syrup, fresh lemon juice</div> <div>SOMETHING SCARLET 16</div> <div>Gin, Cocchi Americano, lemon, strawberry basil shrub, Peychaud’s bitters</div> <div>NEGRONI 15</div> <div>Gin, Campari, Carpano Antica Sweet Vermouth</div> <div>SHADES OF BLUE** 17</div> <div>Gin infused with elderberry, pasubio, apple, lemon, Peychaud’s Bitters</div> <div>VODKA CLASSICS</div> <div>ESPRESSO MARTINI 16</div> <div>Vodka, Mr. black coffee liqueur, fresh coffee</div> <div>GARDEN ELIXIR 16</div> <div>Vodka, lavender honey syrup, fresh lemon juice, topped with Prosecco</div> <div>TEQUILA & MEZCAL CLASSICS</div> <div>COOP CLASSIC MARGARITA 15</div> <div>Tequila, Orange Curacao, fresh lime</div> <div>BOSTON DON** 17</div> <div>Harbanero infused blanco tequila, pisco, brown sugar pineapple syrup, fresh lime juice, orange bitters</div> <div>BOURBON CLASSICS</div> <div>BOURBON BERRY 15</div> <div>Bourbon, raspberry purée, simple syrup, fresh mint, topped with lemonade</div> <div>RICK HOUSE BLUES 16</div> <div>Bourbon, Amaro Cio Ciaro, root beer reduction, Black Walnut Bitters</div> <div>SOUTHERN BELLE 15</div> <div>Bourbon, Crème de Flora, Lemonade, Ice Tea Float</div> <div>MELLOW MULE 16</div> <div>Bourbon, maple syrup, Madagascar vanilla, Fever Tree ginger beer, roasted marshmallow</div>	<div>COOP 17</div> <div>St. George Terrior Gin, sliced lime, sage, bay leaf, juniper, fever tree tonic</div>	<div>SPANISH 17</div> <div>Lighthouse Gin, sliced grapefruit, rosemary, juniper, fever tree tonic</div>	<div>BUTTERFLY** 17</div> <div>Empress Gin, sliced grapefruit, juniper, fever tree tonic</div>	
	<div>WINES</div>			
	<div>BUBBLES & ROSE</div> <div>Avissi Prosecco • Italy</div> <div>Roederer • Anderson Valley</div> <div>Moet Rose Split • France</div> <div>Whispering Angel Rose • Cotes de Provence</div> <div>Justin Rose • Paso Robles, CA</div>		<div>6 oz/bottle</div> <div>14/68</div> <div>16/78</div> <div>24</div> <div>16/60</div> <div>14/54</div>	
	<div>WHITE</div> <div>Terlato Pinot Grigio • Italy</div> <div>Etude Pinot Grigio • Napa Valley</div> <div>Duckhorn Sauv Blanc • North Coast, CA</div> <div>Oyster Bay Sauv Blanc • New Zealand</div> <div>Chalkhill Chardonnay • Sonoma Valley</div> <div>Bernardus Chardonnay • Monterey County</div> <div>Frank Family Chardonnay • Napa Valley</div> <div>Flowers Chardonnay • Sonoma Valley</div>		<div>14/54</div> <div>14/54</div> <div>17/66</div> <div>14/54</div> <div>14/54</div> <div>17/66</div> <div>18/70</div> <div>22/86</div>	
	<div>RED</div> <div>Benton Lane Pinot Noir • Oregon</div> <div>Davis Bynum Pinot Noir • Russian River</div> <div>Belle Glos C+T Pinot Noir • Santa Barbara</div> <div>“The Prisoner” Zin Blend • Napa Valley</div> <div>Pessimist Red Blend • Paso Robles</div> <div>Justin Cabernet Sauvignon • Paso Robles</div> <div>Roth Cabernet Sauvignon • Sonoma Valley</div> <div>Daou Cabernet Sauvignon • Paso Robles</div> <div>Silver Oak Alexander Valley • Sonoma Valley</div> <div>Caymus Cabernet Sauvignon (1L)• Napa Valley</div> <div>Antinori Peppoli Chianti Classico • Italy</div> <div>Antinori il Bruciato Super Tuscan • Tuscany</div>		<div>15/58</div> <div>17/65</div> <div>20/78</div> <div>24/94</div> <div>17/66</div> <div>18/70</div> <div>15/58</div> <div>18/70</div> <div>30/116</div> <div>32/172</div> <div>14/54</div> <div>20/78</div>	
	<div>BEERS ON TAP 9</div>			
	<div>Barebottle Pilsner</div> <div>Barebottle Pale Ale</div> <div>Canyon Club Kolsch</div> <div>Modelo</div> <div>Weihenstephaner Hef</div> <div>Morgan Territory Snapshot Lager</div>		<div>Alvarado Street Rotating</div> <div>Fieldwork Hazy</div> <div>Original Pattern West Coast IPA</div> <div>Altamont Hella Hoppy DIPA</div> <div>Deschutes Fresh Squeezed IPA</div> <div>Guinness (20 oz) 10</div>	
	<div>BOTTLED/CANNED BEER 7</div>			
	<div>Coors Light</div> <div>Humboldt Cider (Seasonal)</div> <div>Heineken</div>		<div>Heineken 0.0</div> <div>Fieldwork NA Pilsner</div> <div>Fieldwork NA IPA</div>	
	<div>MOCKTAILS 12</div>			
	<div>SUMMER SOLSTICE</div> <div>grapefruit juice, pineapple, fresh lime juice, jalapenos, with a tajin rim</div>	<div>RASPBERRY NOJITO</div> <div>raspberry puree, fresh lime juice, mint, topped with soda water</div>	<div>BLOOD MOON BREEZE</div> <div>blood orange, fresh lemon juice muddled with mint and jalapenos</div>	
	<div>Pepsi</div> <div>Diet Pepsi</div> <div>Starry</div>	<div>Lemonade</div> <div>Raspberry Limeade</div> <div>Root Beer</div>	<div>Pellegrino</div> <div>Aqua Panna</div> <div>Iced Tea</div>	
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