

THE COOPER

HAPPY HOUR

HAPPY HOUR AVAILABLE AT THE BAR & HIGH-TOP TABLES
3-6:00pm | daily

FROM THE BAR

COCKTAILS | 6

HAND-SHAKEN DAIQUIRI | Rum, Lime, Sugar – simply delicious

DANCING SCOTSMAN | Scotch, Honey, Lemon, Prosecco – get your kilt on

CRANBERI LEMONADE | fruity, tart and refreshing

CLASSIC DRY MARTINI | Gin of course – always stirred (we can do Vodka Up, as well – if that is your thing!)

BOURBON or RYE MANHATTAN | nothing compares when made just right

MARGARITA | classic, pomegranate, or passionfruit

BUMBLE BEE | Gin, Lemon, Honey

DRAFT BEER | 4

all selections

WINES BY THE GLASS | 5

MARS & VENUS Cabernet Sauvignon

CASTLE ROCK Pinot Noir

MOUTON-CADET Sauvignon

MONTE DEL LAGO Pinot Grigio

BORSAO Rosé

PRIMATERRA Prosecco

EXCELSIOR Chardonnay

FROM THE KITCHEN

CHEESE BOARD | 12

choice of three cheeses accompanied by fig jam and candied nuts

KOREAN PORK RIBS | 7

Kimchee and Chili-Soy dipping sauce

CRISPY MOZZERELLA CURD STUFFED OLIVES | v | 5

BEER-BRAISED MUSSELS | 8

Sofrito Ale-Naga, Butter-Crostini

(2) MINI COOPER SLIDERS | 6

Aged Cheddar and Secret Sauce

GENERAL TSO'S CAULIFLOWER | v/P | 5

Flash Fried And Tossed In Classic Sweet And Spicy Sauce

TURKEY BURGER | 6

Goat Cheese, Shredded Lettuce, Roasted Tomato

VEAL & PANCETTA MEATBALL | 4ea

House-made Ricotta, Smoked Scamorza, Classic Tomato Sauce

TRADITIONAL CAESAR SALAD | 6

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

BLACK TRUFFLE MAC & CHEESE | 8

Gruyere, garganelli pasta, prosciutto bread crumbs

GF Item is Gluten Free | **v** Item is Vegetarian | **P** Item contains Peanut Oil