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
CRANBERRY 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
PRIMATERA 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 MOZZARELLA 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 crostons

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