

# The Cooper Craft Bar & Kitchen

Happy Hour AVAILABLE AT BOTH BARS & HIGH-TOP TABLES / 3-6:00pm daily

## FROM THE BAR

### COCKTAILS 6<sup>50</sup>

#### 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 with vermouth

*(we can do Vodka Up, if that is your thing!)*

\$9 for Vodka or Gin Up

#### BOURBON OR RYE MANHATTAN

nothing compares when made just right

#### MARGARITA

classic, pomegranate, or passion fruit

#### BUMBLE BEE

Gin, Lemon, Honey

### BEER 4<sup>50</sup>

Daily Selections

### WINES BY THE GLASS 5<sup>50</sup>

MARS & VENUS Cabernet Sauvignon

CASTLE ROCK Pinot Noir

MARY TAYLOR Bordeaux Blanc

MONTE DEL LAGO Pinot Grigio

BELLAFINA Prosecco

EXCELSIOR Chardonnay

BORSAO Rosé

## FROM THE KITCHEN

### CHEESE BOARD 12

Choice Of Three Cheeses & Candied Nuts

### KOREAN PORK RIBS 9

Daikon radish slaw

### BEER-BRAISED MUSSELS 8

Sofrito Ale-Naga, Butter-Crostini

### (2) MINI COOPER SLIDERS 7

Aged Cheddar & Secret Sauce

### GENERAL TSO'S CAULIFLOWER V/P 7

Flash Fried, Tossed In Classic

Sweet & Spicy Sauce

### EMPANADA DE PICADILLO 5

Cuban style beef, pickled cabbage

### BUFFALO CHICKEN MEATBALLS 6

Blue cheese sauce, carrots

### TURKEY BURGER 9

Goat cheese, shredded lettuce, roasted tomato

### TRADITIONAL CAESAR SALAD 7

Tender Hearts of Romaine, Parmigiano, White Anchovies, Garlic & Herbed Croutons

### BLACK TRUFFLE MAC & CHEESE 6 Gruyere,

Garganelli Pasta,  
Prosciutto Bread Crumbs

### CHORIZO FRIES 10

Our Classic Fries Smothered In Chorizo,  
Queso Chihuahua, Cotija & Shaved Jalapenos

GF-ITEM IS GLUTEN FREE V- ITEM IS VEGETARIAN P- ITEM CONTAINS PEANUTS

Culinary Team: Marcelo Palacios & Evan Baxter

