



COOPERS HALL

W I N E R Y A N D T A P R O O M

APPETIZERS

BREAD AND BUTTER smoked honey, thyme, sea salt \$4 with chicken liver mousse \$6
MARINATED OLIVES & ALMONDS taggiasca, kalamata, beldi, nicoise, ligurian, marcona almonds \$5
TROUT CROQUETTES grain mustard aioli \$5
COOPERS FRIES lemon oil, fine herbs \$5
SAVORY MADELEINES leeks, gruyere, lemon crème fraiche \$7
CHARCUTERIE PLATE salami, coppa, truffle pate, boar terrine, mustard, pickles, baguette \$16

CHEESE

A SELECTION OF 3, 4 OR 5 seasonal compote, fruit, baguette \$15/ \$18/ \$21

- #1 18 month comte, cow FR (delicate, umami, fruity)
- #2 usi minnie, cow CH (clean, grassy,)
- #3 fumasion, sheep, raw FR (smoky, meaty, dry)
- #4 testun di capra, goat, raw IT (strong, sweet, nutty)
- #5 mimolette, cow FR (salty, hard, nutty)

SALADS & SANDWICHES

WINTER GREENS fennel, radish, citrus vinaigrette, hazelnut, chevre \$11
CAESAR romaine, parm, croutons, dill dressing \$9
CHICORIES pickled pear, almonds, maple vinaigrette, house ricotta \$12
add rotisserie chicken to any salad \$5

BURGER* 1/3 lb. black angus patty, cured tomato jam, arugula, aioli, emmenthaler, brioche bun \$13
add house bacon \$2
VEGGIE BURGER* 1/3 lb. Impossible patty, cured tomato jam, arugula, aioli, emmenthaler, brioche bun \$16
SHRIMP SANDO* tiger prawns, spicy cream, gruyere, red leaf lettuce, pickled gypsy peppers \$14
STEAK SANDO* grilled tri-tip, romesco, emmenthaler, arugula \$13

MAINS

COQ AU VIN red wine braised leg and thigh, rotisserie breast, red wine jus, roasted turnips \$19
KING SALMON crispy fingerlings, apple butter, smoked beurre blanc \$20
BEEF CHEEK red wine braised, creamy polenta, gremolata \$18
STROZZAPRETI maitake, chanterelle & hedgehog mushrooms, sage butter, hazelnut crumble \$18
add chicken \$5

*strozzapreti can be made vegan as risotto with squash puree

SIDES

BRUSSELS SPROUTS fish sauce, lime, chili, praline, bread crumb \$8
BEETS arugula, fromage blanc, smoked market fish, hazelnuts \$12
WINTER ROOTS speck, cauliflower puree, parsnip, carrot, celery root, scallion, pumpkin seeds \$13

DESSERT

PANNA COTTA cardamom, poached pears, streusel \$8
DONUTS fennel pollen sugar, huckleberry \$8
COOKIES hazelnut brown butter or chocolate chip \$2 each

EXECUTIVE CHEF KEITH MORRIS

COCKTAILS

WHITE NEGRONI aria gin, dolin blanc, salers gentian \$11

OLD PAL rye whisky, campari, dry vermouth \$10

THE LEAH BROWN blend of two aged rums, amaro Braulio, cocchi di torino, peach \$12

OLD FASHIONED bulleit bourbon, demerara, bitters \$10

DARK & STORMY black strap rum, lime, house ginger syrup, soda \$9

NEGRONI SBAGLIATO campari, sweet vermouth, prosecco \$10

BEE'S KNEES blanco tequila, lime, clover honey \$10

HONEST MISTAKE monopolowa vodka, aperol, ginger, lemon, soda \$11

BEER & CIDER

#22 IRA, DOUBLE MOUNTAIN BREWERY, HOOD RIVER, OR 6.5% ABV, 16OZ. \$6

#23 WILD FERMENTED CIDER, DRAGON'S HEAD, VASHON ISLAND, WA 6.9% ABV, 10OZ. \$7

#24 SLEIGH'R WINTER ALE, NINKASI BREWING CO., EUGENE, OR 7.2% ABV, 16OZ. \$6

#25 CZECH PILS, BUOY BEER COMPANY, ASTORIA, OR 6.2% ABV, 16OZ. \$6

#26 RPM IPA, BONEYARD BEER, BEND, OR 7.5% ABV, 16OZ. \$6

#27 RIVERBEND HEFEWEIZEN, AMERICAN RIVER BREWING, SACRAMENTO, CA 4.8% ABV, 16OZ. \$6

#28 BERRY SAISON, FATHEAD'S BREWERY, PDX, OR 5.3% ABV, 16OZ. \$6

N/A BEVERAGES

HOUSE GINGER BEER \$5

STEELHEAD ROOT BEER \$4

CHOCOLATE CREAM SODA \$4

APPLE CINNAMON FIZZ \$4

WATER AVENUE COFFEE \$3

SMITH TEA MAKER ICED TEA \$3

SMITH TEA MAKER BLACK, GREEN, OR HERBAL TEA \$3

COKE / DIET COKE / SPRITE / GINGER ALE \$3

TOPO CHICO MINERAL WATER \$3

