

PDX



ORE

# COOPERS HALL

WINERY AND TAPROOM

## APPETIZERS

**BREAD AND BUTTER** smoked honey, winter savory, sea salt \$4

**MARINATED OLIVES & ALMONDS** castelvetro, kalamata, sicilian, picholine, gaeta, almonds \$5

**COOPERS FRIES** lemon oil, fines herbs, citric acid \$5

**SMOKED SALMON CROQUETTES** sauce remoulade \$9

**CREAMY POLENTA + BURRATA** pickled garlic scapes, cured tomatoes, foraged mushrooms, olives, hot sauce, pepitas \$17

**CHARCUTERIE PLATE** salami, coppa, speck, truffled pork & duck liver pate, mustard, baguette \$17

## CHEESE

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

#1 salva cremasco, raw cow IT (breadly, grassy, mushroom)

#2 juene autize, raw goat, FR ("morbier", washed rind, creamy)

#3 24-30 mo. comte, raw cow FR (fruity, meaty, robust)

#4 tomme haut berry, sheep, FR (nutty, floral, sustainable)

#5 terschellinger, pasteurized cow, NL (nutty, caramel, wow!)

## SALADS & SANDWICHES

**CHICORIES** mountain rose apple, walnuts, dijon vinaigrette, roquefort \$12

**CAESAR** kale, smoked dressing, parmesan, croutons \$11

**FALL GREENS** shaved radish, delicata, d'anjou vinaigrette, piave, hazelnuts \$12

add rotisserie chicken to any salad \$5

**BURGER\*** 6oz patty, cured tomato jam, arugula, aioli, fontina, brioche bun \$13

add house bacon \$2

**VEGGIE BURGER\*** beet-jasmine rice patty, aioli, quince mostarda,

pickled onion, pecorino, arugula, brioche bun \$12

**GRILLED TROUT SANDO** dill aioli, marinated beets, fresh horseradish, greens, ciabatta \$13

**FRIED CHICKEN SANDO** fontal, remoulade, chicory, aioli, brioche \$13

**PORCHETTA SANDO** aioli, dijon, bubbly's pickles, bacon, fontal, ciabatta \$12

all sandwiches served with dill pickle

## MAINS

**ORRECCHIETTE** foraged mushrooms, prunes, praline, swiss chard, crème fraiche, pecorino, thyme \$20

add chicken \$5

**ROTISSERIE HALF CHICKEN** paprikash rubbed, grilled yukon gold potatoes, "ranch" \$22

*please allow 35 minutes*

**SEARED SALMON** celeriac remoulade, roasted fingerlings, pickled apple gastrique, mizuna \$26

## SIDES

**ROASTED CARROTS + KOHLRABI** glazed radishes, maple, miso beurre blanc, lemon-hazelnut crumble, thyme \$11

**POTATOES TARTIFLETTE** caramelized onion, bacon lardon, raclette cheese \$10

**BRUSSELS SPROUTS** vadouvan-sherry vinaigrette, sweet onion, candied pistachio \$9

## DESSERT

**BRIOCHE DONUTS** almond sugar, cinnamon butterscotch \$8

**SWEET POTATO BREAD** quince puree, crème fraiche, sea salt \$8

**EXECUTIVE CHEF KEITH MORRIS**

\* some cheeses may contain unpasteurized milk \* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness \* aioli contains raw egg \* burgers and steaks are cooked to order

## **COCKTAILS**

**TALK ABOUT LOVE** vodka, grapefruit, cava \$9

*COOPERS HALL IS PROUD TO PARTICIPATE IN TRAVEL PORTLAND'S CHARITY COCKTAIL PROGRAM.*

*WE WILL DONATE \$1 FOR EACH 'TALK ABOUT LOVE' SOLD TO NEW AVENUES FOR YOUTH'S*

*SERVICE INDUSTRY TRAINING & PLACEMENT PROGRAM.*

*THANK YOU FOR HELPING US BE A CHARITABLE BUSINESS!*

**APPLE SPICED COLLINS** vodka, apple juice, lemon, allspice, soda \$9

**BALLET JANE** gin, green chartreuse, aperol, lime, edible flower \$11

**SPRITZ IBERICA** amontillado sherry, cocoa nib campari, spanish bitters, cava, soda \$12

**RED BOTTOM STILETTO** mezcal joven, blanco tequila, campari, p. quiles vermouth rojo \$13

**CYNARGARITAVILLE** cynar, blanco tequila, house triple sec, lime \$12

**DONNA Q** añejo rum, blackstrap rum, fernet branca \$10

**TOKI HIGHBALL** santori toki, soda, twist \$11

*IN AN EFFORT TO REDUCE WASTE COOPERS HALL WILL PROVIDE*

*COMPOSTABLE STRAWS BY REQUEST*

## **N/A BEVERAGES**

**HOUSE CHERRY LIME SODA** \$4

**HOUSE GINGER BEER** \$5

**HOUSE LEMONADE OR LIMEADE** \$4

**STEELHEAD ROOT BEER** \$4

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

**SMITH TEA MAKER ICED TEA** \$3

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

**WATER AVENUE COFFEE** \$3

**TOPO CHICO MINERAL WATER** \$3

## **BEER CIDER MEAD**

**#22 SKYR & BLABER GOSE**, DIRTY PRETTY BREWING, PORTLAND, OR 4% ABV, 10OZ. \$7

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

**#24 STATE OF JEFFERSON PORTER**, ARCH ROCK BREWING, GOLD BEACH. OR 5.9% ABV, 16OZ. \$6

**#25 PILSNER**, PFRIEM FAMILY BREWERS, HOOD RIVER, OR 4.9% ABV, 16OZ. \$6

**#26 IPA**, BREAKSIDE BREWING CO., PORTLAND, OR 7.1% ABV, 16OZ. \$6

**#27 HAMMOCK DISTRICT SAISON**, FORT GEORGE BREWERY, ASTORIA, OR 8.4% ABV, 16OZ. \$6

**#28 KYUKA LAGER**, EX NOVO BREWING CO, PORTLAND, OR 4.9% ABV, 16OZ. \$6

**NECTARADE LEMON LIME SESSION MEAD**, NECTAR CREEK, PHILOMATH, OR 6.9% ABV 12OZ. CAN \$6

**RAINER TALL BOY** \$4



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