

PDX



ORE

COOPERS HALL

WINERY AND TAPROOM

APPETIZERS

- BREAD AND BUTTER** smoked honey, winter savory, sea salt \$4
MARINATED OLIVES & ALMONDS taggiasca, kalamata, beldi, nicoise, ligurian, & marcona almonds \$5
SMOKED SALMON CROQUETTES grain mustard aioli \$5
COOPERS FRIES lemon oil, fine herbs \$5
CHARCUTERIE PLATE salami, coppa, speck, house lamb terrine, mustard, baguette \$18

CHEESE

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

- #1 17 month schlossberger, raw cow, CH (cacao, coffee)
 #2 l'amuse gouda, goat, NL (caramel, butter, salty)
 #3 tynjetaeler, raw cow, NL (complex, 6 month, salt crystals)
 #4 tete de moine, cow CH (grassy, intense, special)
 #5 gabriel coulet Roquefort, raw sheep FR (creamy, tangy, "the best")

SALADS & SANDWICHES

- SPRING GREENS** strawberries, snap peas, lemon-thyme vinaigrette, idiazabl, almonds \$12
CAESAR romaine, parmesan, croutons, dill dressing \$10
CHICORIES pickled green garlic dressing, piave, grilled bread crumbs \$11
 add rotisserie chicken to any salad \$5
- BURGER*** 6oz Painted Hills patty, cured tomato jam, arugula, aioli, 7 year cheddar, brioche bun \$14
 add house bacon \$2
- VEGGIE BURGER*** white bean, hazelnut, & mushroom patty, dijonnaise,
 pickled onion, pecorino, arugula, brioche bun \$13
- GRILLED TROUT SANDO*** marinated beets, rocket, "béarnaise" aioli, fresh horseradish, ciabatta \$14
OPEN FACED STEAK SANDO grilled tri-tip, roasted asparagus, over easy egg, gruyere, frisee, ciabatta \$17

all sandwiches served with dill pickle

MAINS

- ROTISSERIE HALF CHICKEN** yellow eye beans, red wine-tarragon jus \$21
please allow 35 minutes
- KING SALMON** crispy potatoes, snap peas, radishes, bagna cauda, aged balsamic \$22
STROZZAPRETI cured tomatoes, sweet onion, lemon butter, dill, house ricotta \$20
 add chicken \$5

*strozzapreti can be made vegan as risotto with leeks

SIDES

- ROASTED CARROTS** apple butter, nut crumble, lemon oil, mizuna \$9
BEETS mizuna, fromage blanc, smoked market fish, hazelnuts \$12
POTATOES TARTIFLETTE caramelized onion, bacon lardon, viamala \$10
GRILLED YUKONS Liptauer, radishes, herbs \$10

DESSERT

- DONUTS** bay sugar, huckleberry \$8
CITRUS MADELEINES red wine reduction \$6

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

DONATELLA gin, pineapple infused Campari, sweet vermouth \$11

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

HOTEL NACIONAL añejo rum, apricot liqueur, pineapple juice, lime \$10

KITCHEN SHIFTY rye whiskey, aperol, lemon, ginger \$12

FEATHERS Singani 63 bolivian brandy, aveze, vodka, lemon \$9

*IN AN EFFORT TO REDUCE WASTE COOPERS HALL WILL PROVIDE
COMPOSTABLE STRAWS BY REQUEST*

N/A BEVERAGES

RHUBARBIE rhubarb shrub, cranberry, lime, orange flower water \$5

HOUSE CHERRY LIME SODA \$4

HOUSE GINGER BEER \$5

HOUSE LEMONADE OR LIMEADE \$4

STEELHEAD ROOT BEER \$4

TOPO CHICO MINERAL WATER \$3

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

BEER & CIDER

#22 ALTBIER, ROSENSTADT BREWERY, PORTLAND, OR 5.1% ABV, 16OZ. \$6

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

#24 CITY OF DREAMS AMERICAN PALE, FORT GEORGE BREWERY, ASTORIA, OR 5.5% ABV, 16OZ. \$6

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

#26 IPA PFRIEM FAMILY BREWERS, HOOD RIVER, OR 7.2% ABV, 16OZ. \$6

#27 DRY HOPPED SAISON, LEVEL BEER, PORTLAND, OR 5.2% ABV, 16OZ. \$6

#28 MEXICAN LAGER, EX NOVO BREWING CO., PORTLAND, OR 5.6% ABV, 16OZ. \$6



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