

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
POLENTA AND RACLETTE CROQUETTES curried ketchup \$5
COOPERS FRIES lemon oil, fine herbs \$5
CHARRED SCALLION & PISTACHIO DIP radishes, fingerlings, celery, carrot \$10
CHARRED PADRONS goat cheese soubise, cilantro flower, thyme, crouton bits \$12
HONEYCOMB HAZELNUT FRIED CHICKEN piquillo sauce, radishes \$15
CHARCUTERIE PLATE salami, coppa, speck, landrauschinken, truffled pork mousse, mustard, baguette \$18

CHEESE

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

- #1 17 month schlossberger, raw cow CH (cacao, coffee)
 #2 petit st maure, raw goat FR (soft, bready, bloomy rind)
 #3 24-30 mo. comte, raw cow FR (fruity, meaty, robust)
 #4 tete de moine, cow CH (grassy, intense, special)
 #5 ossau iraty by Meunier, sheep FR (rich, creamy, nutty)

SALADS & SANDWICHES

- CAESAR** romaine, smoked dressing, parmesan, croutons, \$10
ARUGULA strawberries, snap peas, lemon-thyme vinaigrette, idiazabl, almonds \$12
SPRING GREENS pickled pepper vinaigrette, grilled corn, radish, ricotta, pepitas \$12
 add rotisserie chicken to any salad \$5
- BURGER*** 6oz Painted Hills patty, cured tomato jam, arugula, aioli, fontina, brioche bun \$14
 add house bacon \$2
- VEGGIE BURGER*** zucchini-jasmine rice patty, aioli, apricot mostarda, pickled onion, pecorino, arugula, brioche bun \$13
- GRILLED TROUT SANDO*** marinated beets, gem lettuce, "béarnaise" aioli, fresh horseradish, ciabatta \$14

all sandwiches served with dill pickle

MAINS

- ROTISSERIE HALF CHICKEN** paprikash rubbed, grilled yukon gold potatoes, "ranch" \$22
please allow 35 minutes
- GRILLED TRI-TIP** grilled summer squash, salsa verde, cherry tomatoes, parsley, fried padrons \$23
- KING SALMON** romano beans, spring onion, favas, peas, tarragon, lemon, red wine cherry agrodolce \$25
- "MAC AND CHEESE"** orecchiette and stomptoren gouda cheese sauce, espellette breadcrumbs \$19
 add chicken \$5

SIDES

- HARICOT VERT** blackberries, walnuts, moscatel-walnut oil vinaigrette, chevre, chive batons \$12
- TOMATOES** from gathering together farms, whipped ricotta, charred walla walla, freekeh, basil \$12
- POTATOES TARTIFLETTE** caramelized onion, bacon lardon, raclette cheese \$10
- CHARRED CAULIFLOWER** lemon-parmesan vinaigrette, kale, pickled shallot, bread crumb \$9

DESSERT

- DONUTS** bay sugar, apricot preserves \$8
- ZUCCHINI BREAD** strawberry-coriander jam, 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

LIBERTÉ singani 63 bolivian brandy, grenache rose, lime \$10

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

WE WILL DONATE \$1 FOR EACH 'LIBERTÉ' SOLD TO NEW AVENUES FOR YOUTH'S

SERVICE INDUSTRY TRAINING & PLACEMENT PROGRAM.

THANK YOU FOR HELPING US BE A CHARITABLE BUSINESS!

TALK ABOUT LOVE vodka, grapefruit, cava \$9

PORCH SWING house tea infused vodka, house lemonade \$9

BLUE PEGU gin, blue curacao, orange bitters, lime \$10

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

BRUTO MEXICANO reposado tequila, bruto Americano aperitivo, ancho reyes, lime oil \$12

PORTLANDS overproof rye whisky, hyssop simple syrup, sweet vermouth, cherry heering, lemon \$11

SPANISH PINEAPPLE pineapple infused campari, p. quiles vermouth rojo, lemon \$11

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

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 MEAD

#22 VAPORIZER, DOUBLE MOUNTAIN BREWERY, HOOD RIVER, OR 6.0% ABV, 16OZ. \$6

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

#24 3-WAY (HAZY) IPA, FORT GEORGE BREWERY, ASTORIA, OR 7.2% ABV, 16OZ. \$6

#25 DAD BEER, BAERLIC BREWING COMPANY, PORTLAND, OR 4.8% 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

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

RAINIER TALLBOY \$4



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