



COPPER SPOON

YOUR BAR TEAM AT
COPPER SPOON

Bartenders

ALYSSA TORRES
KRIS SKEETERS
RYAN WAHL
AUDREY GREENWELL

Support Team

CATHERINE JOHNSON
LINNEA LIND
ERIN MARSHALL
NATASHA SUTTER

Beverage Director

CHANDLER VANOUS



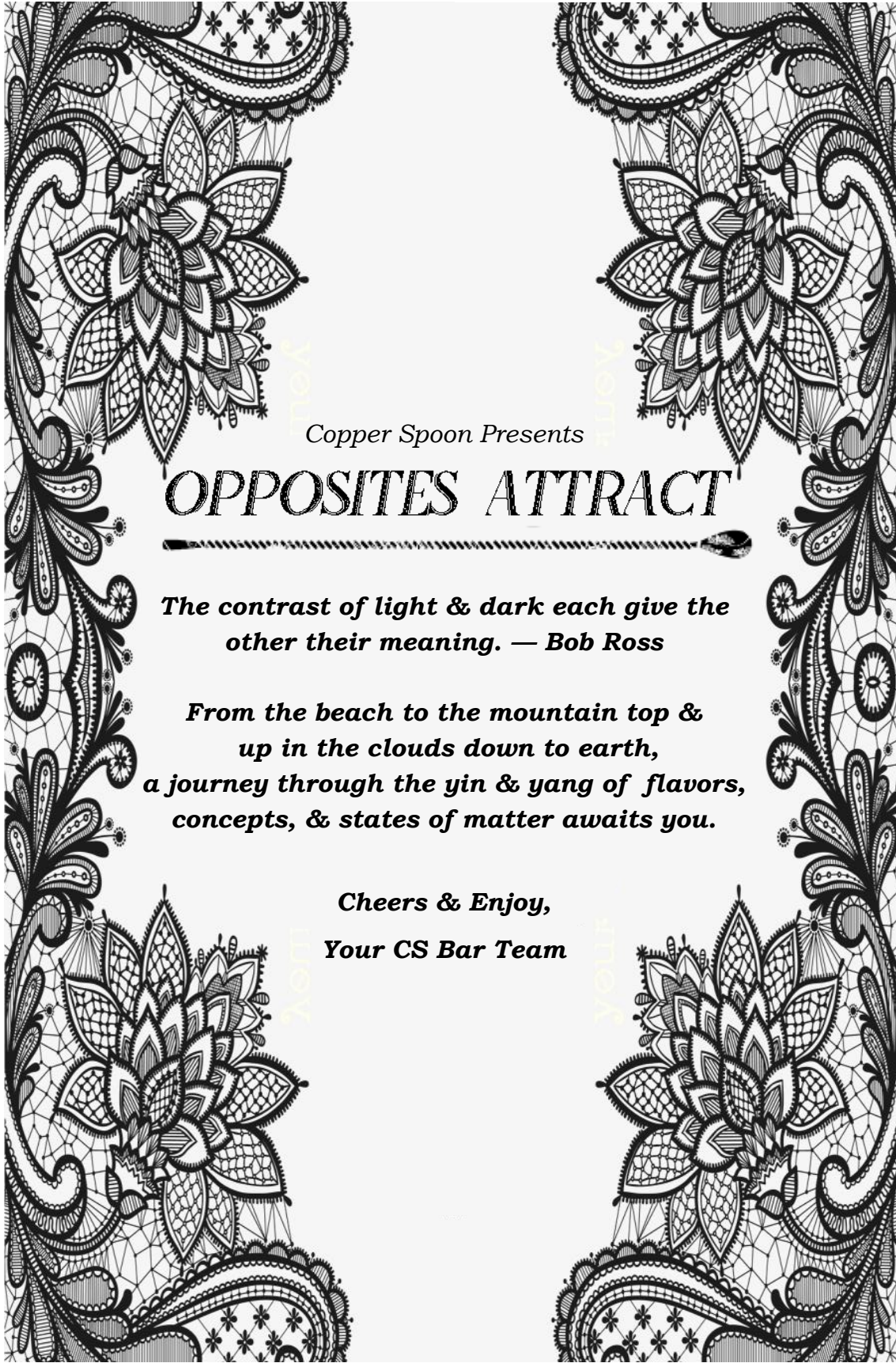
DIRECTORY



<i>House Cocktails</i>	<i>4</i>
<i>Group Cocktail</i>	<i>15</i>
<i>Extravagant</i>	<i>16</i>
<i>Zero Proof</i>	<i>17</i>
<i>Classic Cocktails</i>	<i>21</i>
<i>Beer</i>	<i>34</i>
<i>Wine By The Glass</i>	<i>35</i>
<i>QR Code Menus</i>	<i>36</i>

HOUSE
COCKTAILS

\$16



Copper Spoon Presents

OPPOSITES ATTRACT



*The contrast of light & dark each give the
other their meaning. — Bob Ross*

*From the beach to the mountain top &
up in the clouds down to earth,
a journey through the yin & yang of flavors,
concepts, & states of matter awaits you.*

*Cheers & Enjoy,
Your CS Bar Team*

BUSINESS IN THE FRONT

Up. Foam Top.



Savory

SAUSAGE WASHED COGNAC

BUTTERNUT SQUASH

FENNEL

MARJORAM

THYME

SHIITAKE UMAMI FOAM



PARTY IN THE BACK

Force Carbonated. Rocks.

A.G.

Sweet

PIERRE FERRAND AMBRE COGNAC

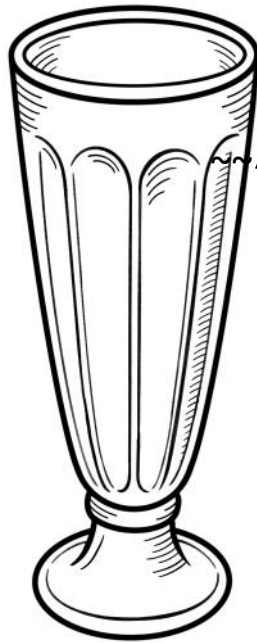
FERMENTED BUTTERNUT SQUASH

SASSAFRAS

VANILLA

~~~~~SQUASH WHIPPED CREAM

\*dairy



# SHIRO KUMO

**Clarified. Rocks.**



**Air**

HAKU JAPANESE VODKA

DOLIN DRY VERMOUTH

RICE MILK

RED MISO

YUZU

PEAR BRANDY

\*soy, coconut



# TERRA NOVA

***Force Carbonated. Highball.***

K.S.

***Earth***

HAKU JAPANESE VODKA

RED MISO

AMARO MELETTI

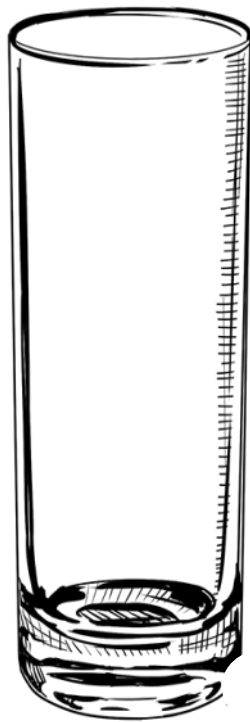
BRUCATTO WOODLANDS

BALAM RAICILLA COSTA

BLACK WALNUT

VANILLA

\*soy, walnut



# GREEN LAGOON

**Crushed Ice.**

 R.W.

**Beach**

MONKEY SHOULDER BLENDED MALT

LEBLON CACHACA

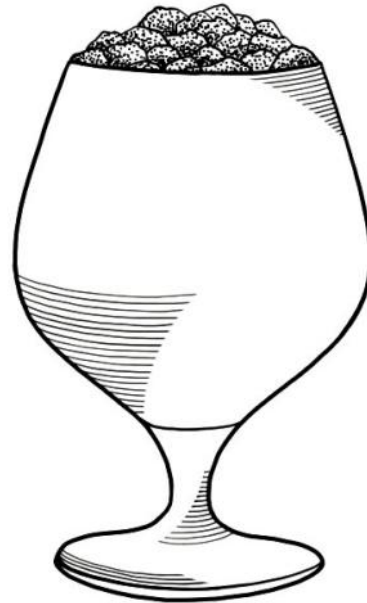
AALBORG AQUAVIT

GREEN OLIVE

ACIDIFIED APPLE

COCONUT

\*coconut



# SHADOW MOUNTAIN

*Smoked. Rocks.*

R.W.

*Mountains*

BALCONES RYE

PIKESVILLE RYE

ZUCCA RABARBARO

CARPANO SWEET VERMOUTH

SMOKED GREEN OLIVE

UMAMI BITTERS

CHOCOLATE BITTERS



# CLEARLY DELUDED

**Clarified. Highball.**

AT.

**Solid**

CIMARRON BLANCO TEQUILA

BANANA FIVE WAYS

PINEAPPLE

APPLETON 8YR RUM

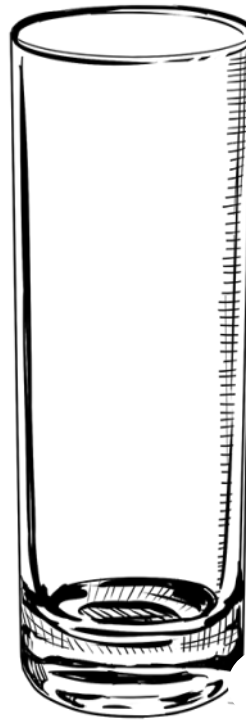
HIBISCUS

GRAPEFRUIT

ALLSPICE

CAMPARI

\*dairy



# GASLIGHT ME

*Ice Cream Sundae. Low ABV.*

A.T.

*Gas*

CIMARRON REPOSADO TEQUILA

BOOZY BANANA ICE CREAM

CINNAMON

PATHFINDER

AVERNA

\*dairy



# *SPIKE IN SEROTINA*



HEAVEN HILL BOTTLED IN BOND

DEWARS 12 YEAR

BRUCATO WOODLANDS

BLACK TEA

FIVE SPICE BLEND

FIG

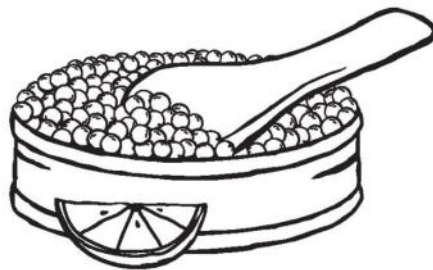
CHERRY

HOUSE MADE ACCOUTREMENTS



**SERVES TWO TO FOUR PEOPLE**

**\$100**



# *SIREN'S COVE*

PECAN SINGANI

NOCINO

RUM BLEND

CREME DE CACAO

ORANGE CORDIAL

PINEAPPLE

LIME

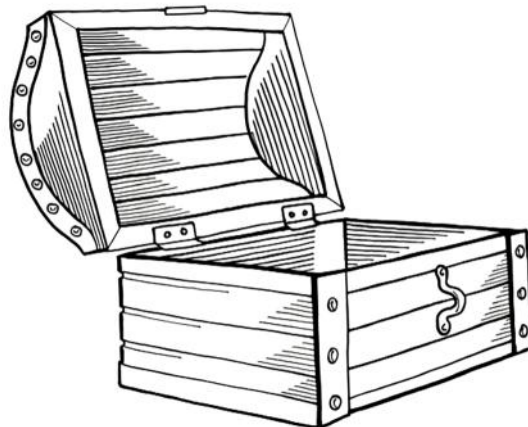
ABSINTHE

BLACK WALNUT

**SERVES TWO TO FOUR PEOPLE**

**LIMIT ONE PER PERSON**

**\$40 PER PERSON**



# MARTINI SERVICE



HOUSE DRY OR DIRTY MARTINI  
MADE WITH YOUR SPIRIT CHOICE,  
SERVED WITH LOCALLY SOURCED ACCOUTREMENTS.

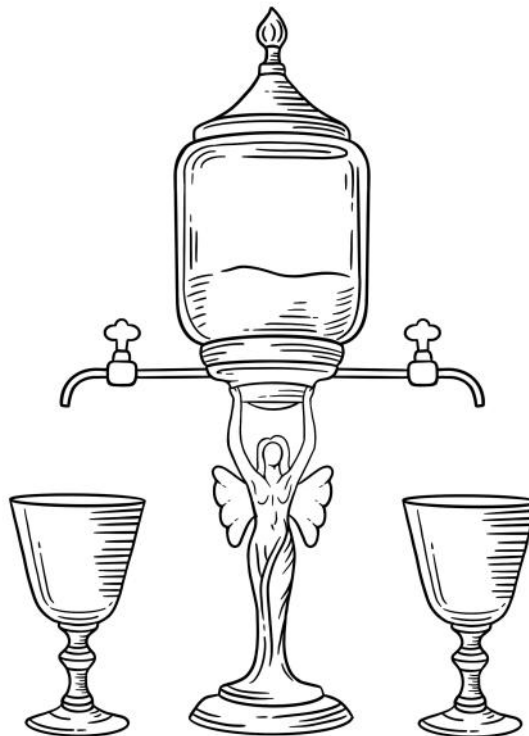
| VODKA        |      | GIN         |
|--------------|------|-------------|
| TITOS        | \$30 | TANQUERAY   |
| GREY GOOSE   | \$40 | TANQ NO. 10 |
| ABSOLUT ELYX | \$50 | MONKEY 47   |

# ABSINTHE DRIP



**EXPERIENCE THE RITUAL OF TRADITIONAL  
ABSINTHE SERVICE IN ALL OF ITS EXTRAVAGANCE.**

**REST THE SUGAR CUBE ATOP THE SLOTTED SPOON  
AND WATCH AS WATER MINGLES WITH  
THE VERDANT ABSINTHE WAITING BELOW.**



**SERVES 1 TO 2 PEOPLE**

**\$30 PER PERSON**



# ZERO PROOF

*We source a large selection of  
nonalcoholic products in addition to our  
house made ingredients to help provide  
complexity & inclusivity within our bar  
program to our guests who choose  
to imbibe differently.*

**\$14**

## *VELVET BRAMBLE*

***Nonalcoholic. Pellet.***



CHAMOMILE

VERJUS

CINNAMON

GINGER

BLACKBERRY

CAYENNE



## *BITTER INTENTIONS*

***Nonalcoholic. Shaken. Up.***



HOUSE NONALCOHOLIC GIN

ROSEMARY

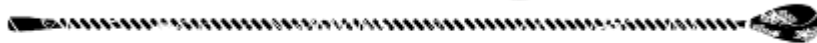
THYME

PEAR

ROOIBIS TEA

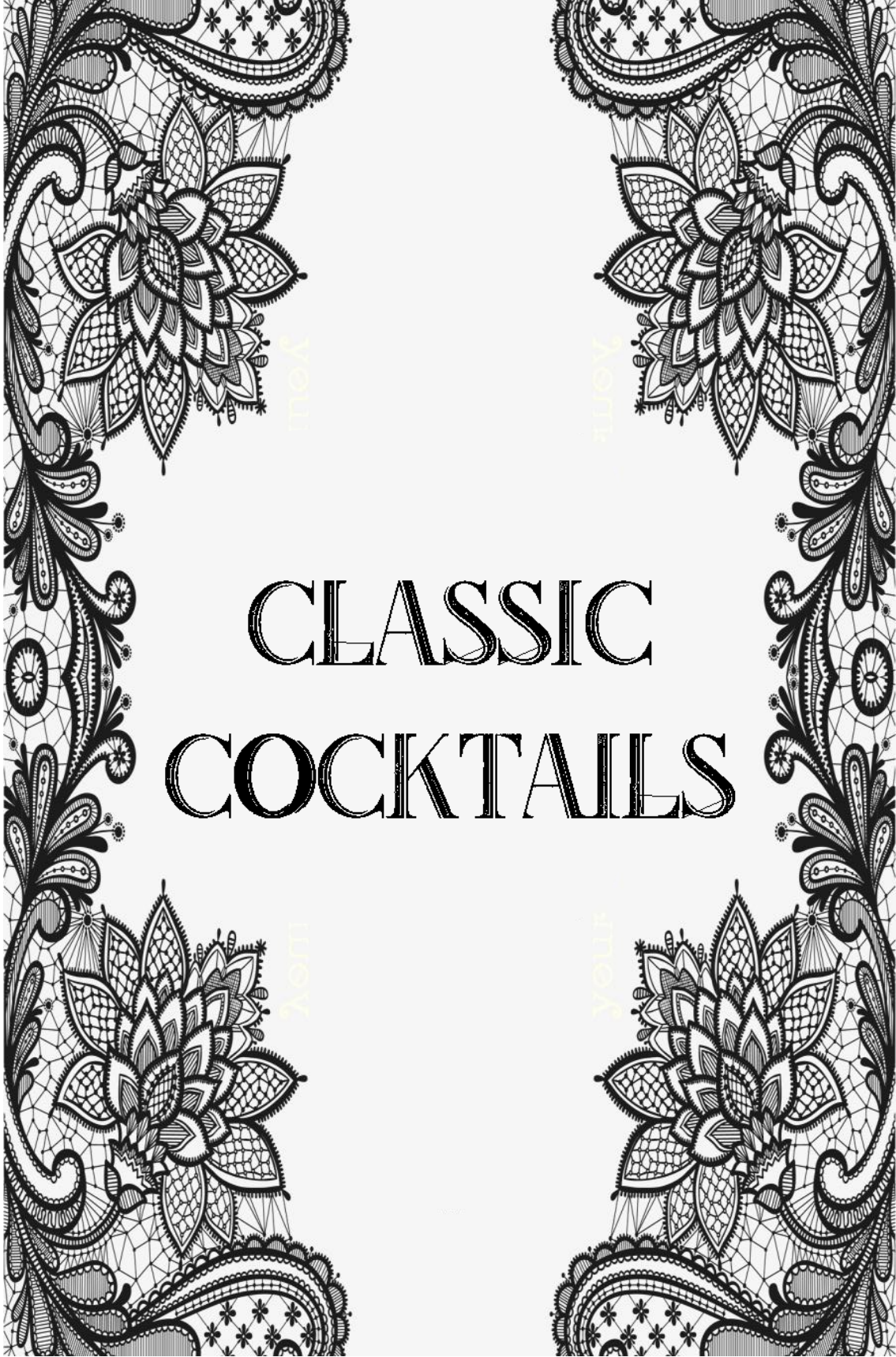


# ZERO PROOF CLASSICS



- **SPRITZ** amalfi spritz. \$10
- **HUGO SPRITZ** elderflower. mint. brut style bubbles. club soda. \$14
- **AMARETTO SOUR** amaretto. lemon. \$12
- **PAINKILLER** dark rum. coconut. orange. pineapple. \$12
- **AIR MAIL** dark rum. lime. honey. brut style bubbles. \$12
- **GOLD RUSH** whiskey. lemon. honey. \$10
- **PORN STAR** passion fruit. vanilla. lime. brut style bubbles. \$12
- **MULE** livener. lime. ginger beer. \$12 (*caffeinated*)
- **LEMON DROP** lemon aperitif. gin. lemon. sugar. \$12
- **SATURN** gin. lemon. passion fruit. orgeat. \$10
- **DIRTY MARTINI** gin. olive brine. \$10
- **NEGRONI** st agrestis phony negroni. \$12
- **SOUTH SIDE** gin. lemon. simple. mint. \$10
- **OLD FASHIONED** nightcap. turbinado. bitters. smoke. \$14





# CLASSIC COCKTAILS

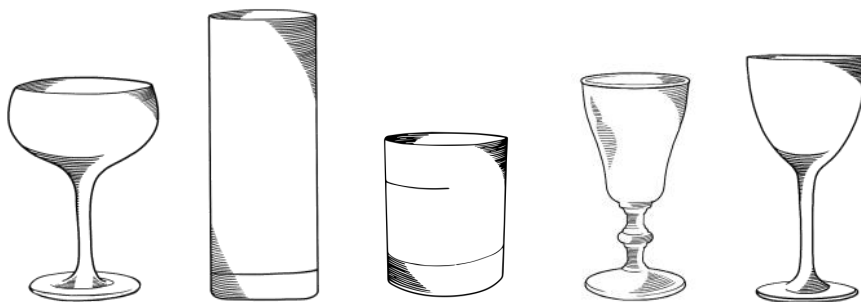
# THE FULL LIST

|                                     |                                   |                                   |
|-------------------------------------|-----------------------------------|-----------------------------------|
| 20th Century <i>pg 28</i>           | Gimlet <i>pg 26</i>               | Paper Plane <i>pg 30</i>          |
| Air Mail <i>pg 29</i>               | Gold Rush <i>pg 26</i>            | Penicillin <i>pg 28</i>           |
| Alaska <i>pg 31</i>                 | Grasshopper <i>pg 31</i>          | Pornstar Martini <i>pg 26</i>     |
| Algonquin <i>pg 30</i>              | Hanky Panky <i>pg 31</i>          | Pimm's Cup <i>pg 29</i>           |
| Amaretto Sour <i>pg 26</i>          | Hemingway Daiquiri <i>pg 27</i>   | Pina Colada <i>pg 32</i>          |
| Aperol Spritz <i>pg 29</i>          | Honeysuckle <i>pg 26</i>          | Pink Lady <i>pg 27</i>            |
| Army & Navy <i>pg 26</i>            | Hotel Nacional <i>pg 32</i>       | Pink Squirrel <i>pg 31</i>        |
| Aviation <i>pg 28</i>               | Hugo Spritz <i>pg 29</i>          | Pisco Punch <i>pg 32</i>          |
| Batida <i>pg 32</i>                 | Irish Coffee <i>pg 31</i>         | Pisco Sour <i>pg 27</i>           |
| Bee's Knees <i>pg 26</i>            | Jack Rose <i>pg 30</i>            | Queen's Park Swizzle <i>pg 28</i> |
| Bijou <i>pg 31</i>                  | Jungle Bird <i>pg 32</i>          | Ramos Gin Fizz <i>pg 29</i>       |
| Black Manhattan <i>pg 30</i>        | Kir Royal <i>pg 29</i>            | Royal Hawaiian <i>pg 32</i>       |
| Brandy Alexander <i>pg 31</i>       | La Dominicana <i>pg 31</i>        | Saturn <i>pg 32</i>               |
| Bramble <i>pg 26</i>                | La Louisiane <i>pg 30</i>         | Sazerac <i>pg 30</i>              |
| Brown Derby <i>pg 30</i>            | Last Word <i>pg 28</i>            | Siesta <i>pg 27</i>               |
| Buck Family <i>pg 24</i>            | Lemon Drop <i>pg 26</i>           | Scofflaw <i>pg 30</i>             |
| Caipirinha <i>pg 32</i>             | Lion's Tail <i>pg 27</i>          | Sidecar <i>pg 27</i>              |
| Champagne Cocktail <i>pg 29</i>     | Mai Tai <i>pg 32</i>              | Singapore Sling <i>pg 29</i>      |
| Champs-Elysees <i>pg 28</i>         | Manhattan <i>pg 30</i>            | Sloe Gin Fizz <i>pg 29</i>        |
| Chartreuse Swizzle <i>pg 32</i>     | Maple Leaf <i>pg 30</i>           | Southside Fizz <i>pg 28</i>       |
| Chrysanthemum <i>pg 31</i>          | Margarita <i>pg 27</i>            | Sunflower <i>pg 27</i>            |
| Clover Club <i>pg 27</i>            | Martini Family <i>pg 25</i>       | Tipperary <i>pg 31</i>            |
| Corpse Reviver #2 <i>pg 28</i>      | Mary Pickford <i>pg 27</i>        | Tom Collins <i>pg 29</i>          |
| Cosmopolitan <i>pg 27</i>           | Mexican Firing Squad <i>pg 29</i> | Tommy's Marg <i>pg 26</i>         |
| Daiquiri <i>pg 26</i>               | Midori Sour <i>pg 26</i>          | Toronto <i>pg 31</i>              |
| Death in the Afternoon <i>pg 29</i> | Mint Julep <i>pg 28</i>           | Tuxedo #2 <i>pg 28</i>            |
| Diamondback <i>pg 31</i>            | Mojito <i>pg 28</i>               | Trinidad Sour <i>pg 27</i>        |
| East India <i>pg 27</i>             | Naked & Famous <i>pg 26</i>       | Vieux Carré <i>pg 30</i>          |
| Eastside <i>pg 28</i>               | Negroni Family <i>pg 25</i>       | Ward 8 <i>pg 30</i>               |
| El Presidente <i>pg 28</i>          | New York Sour <i>pg 27</i>        | Whiskey Sour <i>pg 27</i>         |
| Espresso Martini <i>pg 31</i>       | Old Fashioned Family <i>pg 24</i> | Whiskey Smash <i>pg 28</i>        |
| French 75 <i>pg 29</i>              | Painkiller <i>pg 32</i>           | White Russian <i>pg 31</i>        |
| French Martini <i>pg 26</i>         | Paloma <i>pg 29</i>               | Widow's Kiss <i>pg 30</i>         |
|                                     |                                   | Zombie <i>pg 32</i>               |

# CLASSICS GUIDE



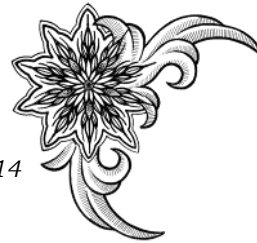
|                                    |    |
|------------------------------------|----|
| <i>Old Fashioned Family</i>        | 24 |
| <i>Buck Family</i>                 | 24 |
| <i>Negroni Family</i>              | 25 |
| <i>Martini Family</i>              | 25 |
| <i>Simple &amp; Sour</i>           | 26 |
| <i>Tart &amp; Playful</i>          | 26 |
| <i>Vibrant &amp; Tempting</i>      | 27 |
| <i>Silky &amp; Dry</i>             | 27 |
| <i>Elegant &amp; Herbal</i>        | 28 |
| <i>Refreshing &amp; Crisp</i>      | 28 |
| <i>Delicate &amp; Effervescent</i> | 29 |
| <i>Luxurious &amp; Sparkling</i>   | 29 |
| <i>Charming &amp; Spiritous</i>    | 30 |
| <i>Barreled &amp; Bright</i>       | 30 |
| <i>Adventurous &amp; Bold</i>      | 31 |
| <i>Rich &amp; Invigorating</i>     | 31 |
| <i>Tropical &amp; Juicy</i>        | 32 |



## OLD FASHIONED FAMILY



- **Classic Old Fashioned** - *stirred. rock.*  
bourbon. turbinado. angostura. \$14
- **Private Barrel Old Fashioned** - *stirred. rock.*  
elijah craig 10yr private barrel. turbinado. angostura. \$18
- **Mary Sue Old Fashioned** - *stirred. rock.*  
bourbon. turbinado. angostura. smoke. \$14
- **American Trilogy** - *stirred. rock.*  
bourbon. apple brandy. turbinado. orange bitters. \$14
- **Monte Carlo** - *stirred. rock.*  
rye. benedictine. angostura. \$14
- **Revolver** - *stirred. up.*  
rye. coffee liqueur. orange bitters. \$14
- **Oaxacan Old Fashioned** - *stirred. rock.*  
reposado tequila. mezcal. agave. angostura. \$14

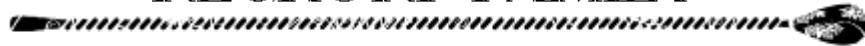


## BUCK FAMILY



- **Moscow Mule** - *built. crushed ice.*  
vodka. lime. canton. ginger beer. \$12
- **Kentucky Mule** - *built. crushed ice.*  
bourbon. lime. canton. sweet lucy. ginger beer. \$12
- **Dark N Stormy** - *built. crushed ice.*  
blackstrap rum. lime. ginger beer. \$12
- **Floradora** - *shaken. rock.*  
london dry gin. raspberry. lime. ginger beer. \$14
- **El Diablo** - *shaken. rock.*  
reposado tequila. lime. house cassis. ginger beer. \$13
- **Suffering Bastard** - *shaken. rock.*  
cognac. gin. lime. sugar. angostura. ginger beer. \$14

## NEGRONI FAMILY



- **Negroni** - *thrown. rock.*  
london dry gin. campari. sweet vermouth. \$14
- **Americano** - *built. rock.*  
campari. sweet vermouth. soda. \$12
- **Sbagliato** - *built. rock.*  
sweet vermouth. campari. prosecco. \$12
- **White Negroni** - *thrown. rock.*  
london dry gin. blanc vermouth. suze. \$14
- **Kingston Negroni** - *thrown. rock.*  
jamaican rum. campari. sweet vermouth. \$14
- **Boulevardier** - *thrown. rock.*  
bourbon. campari. sweet vermouth. \$14
- **Rosita** - *thrown. rocks.*  
reposado tequila. sweet & dry vermouth. campari. angostura. \$14

## MARTINI FAMILY



- **Classic Martini** - *stirred. up.*  
gin or vodka. dry vermouth. orange bitters. \$13
- **Dirty Martini** - *stirred. up.*  
gin or vodka. dry vermouth. olive brine. \$13
- **Gibson** - *stirred. up.*  
london dry gin. dry vermouth. cocktail onions. \$13
- **Vesper** - *stirred. up.*  
gin. vodka. cocchi americano. \$14
- **Perfect Martini** - *stirred. up.*  
gin or vodka. dry vermouth. sweet vermouth. orange bitters. \$14



## SIMPLE & SOUR



- **Bee's Knees** - *shaken. up.*  
old tom gin. lemon. honey. \$12
- **Daiquiri** - *shaken. up.*  
white rum blend. lime. sugar. \$12
- **Gimlet** - *shaken. up.*  
london dry gin. lime. sugar. \$12
- **Gold Rush** - *shaken. rocks.*  
bourbon. lemon. honey. \$12
- **Tommy's Marg** - *shaken. rocks.*  
tequila. lime. agave nectar. salt. \$12
- **Honeysuckle** - *shaken. up.*  
white rum blend. lime. honey. \$12
- **Army & Navy** - *shaken. up.*  
old tom gin. lemon. orgeat. \$14



## TART & PLAYFUL



- **Amaretto Sour** - *swizzled. crushed ice.*  
amaretto. lemon. \$12
- **Midori Sour** - *built. crushed ice.*  
midori. vodka. lemon. \$14
- **Lemon Drop** - *shaken. up.*  
house citron vodka. curacao. lemon. sugar. \$14
- **French Martini** - *shaken. up.*  
vodka. pineapple. house cassis. \$14
- **Bramble** - *swizzled. crushed ice.*  
london dry gin. lemon. crème de mure. \$14
- **Pornstar Martini** - *shaken. up.*  
vodka. passion fruit. lime. vanilla. sparkling rosè. \$14
- **Naked & Famous** - *shaken. up.*  
mezcal. lime. yellow chartreuse. aperol. \$15

## VIBRANT & TEMPTING

- **Mary Pickford** - *shaken. up.*  
white rum blend. pineapple. pomegranate. maraschino. \$12
- **Siesta** - *shaken. up.*  
blanco tequila. campari. lime. grapefruit. \$14
- **Sidecar** - *shaken. up.*  
cognac. curacao. lemon. \$15
- **Hemingway Daiquiri** - *shaken. up.*  
white rum blend. lime. grapefruit. maraschino. \$13
- **Margarita** - *shaken. rocks.*  
tequila. curacao. lime. agave. \$14
- **Cosmopolitan** - *shaken. up.*  
house citron vodka. lime. curacao. cranberry. \$14
- **East India** - *shaken. up.*  
cognac. pineapple gomme. curacao. angostura. \$14
- **Sunflower** - *shaken. up.*  
old tom gin. elderflower. curacao. lemon. absinthe. \$14

## SILKY & DRY

- **\*Clover Club** - *shaken. up.*  
old tom gin. dry vermouth. lemon. raspberry. egg white. \$16
- **\*Pink Lady** - *shaken. up.*  
london dry gin. apple brandy. lemon. pomegranate. egg white. \$14
- **\*Pisco Sour** - *shaken. up.*  
pisco. lime. sugar. egg white. \$14
- **New York Sour** - *shaken. rock.*  
bourbon. lemon. sugar. red wine. \$13
- **\*Whiskey Sour** - *shaken. up.*  
bourbon. lemon. sugar. egg white. angostura. \$14
- **\*Lion's Tail** - *shaken. up.*  
bourbon. lime. allspice dram. angostura. egg white. sugar. \$14
- **Trinidad Sour** - *shaken. up.*  
angostura bitters. rye. lemon. orgeat. \$18



## ELEGANT & HERBAL

- **20th Century** - *shaken. up.*  
london dry gin. lemon. cacao. blanc vermouth. \$13
- **Aviation** - *shaken. up.*  
london dry gin. lemon. violette. maraschino. \$14
- **Last Word** - *shaken. up.*  
london dry gin. lime. green chartreuse. maraschino. \$16
- **Corpse Reviver No. 2** - *shaken. up.*  
london dry gin. blanc vermouth. curacao. lemon. absinthe. \$13
- **El Presidente** - *stirred. up.*  
white & dark rum. blanc vermouth. curacao. pomegranate. \$14
- **Champs-Elysees** - *stirred. up.*  
cognac. green chartreuse. lemon. turbinado. \$16
- **Tuxedo No. 2** - *stirred. up.*  
london dry gin. blanc vermouth. maraschino. orange bitters. absinthe. \$14



## REFRESHING & CRISP

- **Southside Fizz** - *shaken. rock.*  
london dry gin. mint. lemon. soda. \$14
- **Mojito** - *built. rocks.*  
white rum blend. lime. mint. soda. \$13
- **Queen's Park Swizzle** - *swizzled. crushed ice.*  
white & dark rum blend. lime. mint. turbinado. angostura. peychaud's. \$16
- **Whiskey Smash** - *muddled. shaken. crushed ice.*  
bourbon. lemon. mint. \$12
- **Penicillin** - *muddled. shaken. rock.*  
blended scotch. lemon. honey. ginger. islay scotch. \$16
- **Mint Julep** - *swizzled. crushed ice.*  
bourbon. mint. \$13
- **Eastside** - *shaken. rock.*  
cucumber gin. lime. mint. \$16

## DELICATE & EFFERVESCENT

- **Pimm's Cup** - *built. rock.*  
pimm's. lemon. ginger ale. \$12
- **Sloe Gin Fizz** - *built. rock.*  
sloe gin. lemon. sugar. soda. \$12
- **Singapore Sling** - *built. rock.*  
london dry gin. lime. cherry brandy. benedictine. soda. \$14
- **Aperol Spritz** - *built. rocks.*  
aperol. soda. sparkling wine. \$12
- **Tom Collins** - *shaken. rock.*  
old tom gin. lemon. soda. \$12
- **Paloma** - *built. rocks.*  
blanco tequila. lime. grapefruit. salt. grapefruit soda. \$12
- **Mexican Firing Squad** - *shaken. rocks.*  
blanco tequila. lime. pomegranate. angostura. soda. \$12

## LUXURIOUS & SPARKLING

- **Air Mail** - *shaken. up.*  
dark rum blend. lime. honey. sparkling wine. \$15
- **Champagne Cocktail** - *built. up.*  
sparkling wine. sugar cube. angostura. \$13
- **Death in the Afternoon** - *built. up.*  
sparkling wine. absinthe. \$15
- **French 75** - *shaken. up.*  
london dry gin. lemon. sparkling wine. \$14
- **Hugo Spritz** - *built. up.*  
elderflower. mint. soda. sparkling wine. \$14
- **Kir Royal** - *built. up.*  
black raspberry. sparkling wine. \$12
- **\*Ramos Gin Fizz** - *shaken. neat.*  
london dry gin. cream. lemon. lime. orange blossom. egg white. soda. \$18



## CHARMING & SPIRITOUS

- **Widow's Kiss** - *stirred. up.*  
calvados. yellow chartreuse. benedictine. angostura. \$14
- **La Louisiane** - *stirred. up.*  
rye. benedictine. sweet vermouth. absinthe. peychaud's. \$15
- **Sazerac** - *stirred. neat.*  
rye. cognac. rum. brandy. peychaud's. absinthe. \$16
- **Manhattan** - *stirred. up or rock.*  
rye. sweet vermouth. angostura. \$14
- **Black Manhattan** - *stirred. up.*  
rye. averna. orange bitters. \$14
- **Vieux Carré** - *stirred. rock.*  
cognac. rye. sweet vermouth. benedictine. angostura. peychaud's. \$16



## BARRELED & BRIGHT

- **Paper Plane** - *shaken. up.*  
bourbon. lemon. amaro nonino. aperol. \$16
- **Brown Derby** - *shaken. up.*  
bourbon. grapefruit. honey. \$12
- **Scofflaw** - *shaken. up.*  
rye. pomegranate. lime. dry vermouth. orange bitters. \$12
- **Ward 8** - *shaken. rocks.*  
rye. pomegranate. orange. lemon. \$12
- **Algonquin** - *shaken. up.*  
rye. dry vermouth. pineapple gomme. \$12
- **Jack Rose** - *shaken. up.*  
apple brandy. lemon. pomegranate. \$12
- **Maple Leaf** - *shaken. up.*  
bourbon. lemon. maple. vanilla. \$12

## ADVENTUROUS & BOLD



- **Alaska** - *stirred. up.*  
old tom gin. yellow chartreuse. orange bitters. \$14
- **Hanky Panky** - *stirred. up.*  
london dry gin. sweet vermouth. fernet. \$14
- **Toronto** - *stirred. up.*  
canadian whiskey. fernet. angostura. \$14
- **Tipperary** - *stirred. up.*  
irish whiskey. sweet vermouth. green chartreuse. \$16
- **Chrysanthemum** - *stirred. up.*  
dry vermouth. benedictine. absinthe. \$12
- **Diamondback** - *stirred. rock.*  
rye. apple brandy. yellow chartreuse. \$14
- **Bijou** - *stirred. up.*  
london dry gin. green chartreuse. sweet vermouth. orange bitters. \$16

## RICH & INVIGORATING



- **Grasshopper** - *shaken. up.*  
crème de menthe. cacao. cream. \$14
- **Pink Squirrel** - *shaken. up.*  
crème de noyaux. cacao. cream. nutmeg. \$14
- **Brandy Alexander** - *shaken. up.*  
cognac. cacao. cream. nutmeg. \$16
- **Irish Coffee** - *built. hot.*  
irish whisky. coffee. turbinado. cream. \$13
- **La Dominicana** - *built. up.*  
dark rum blend. espresso liqueur. cold brew. cream. nutmeg. \$14
- **White Russian** - *built. rocks.*  
espresso liqueur. vodka. cream. \$13
- **Espresso Martini** - *shaken. up.*  
vodka. espresso liqueur. espresso powder. cacao. vanilla. \$14

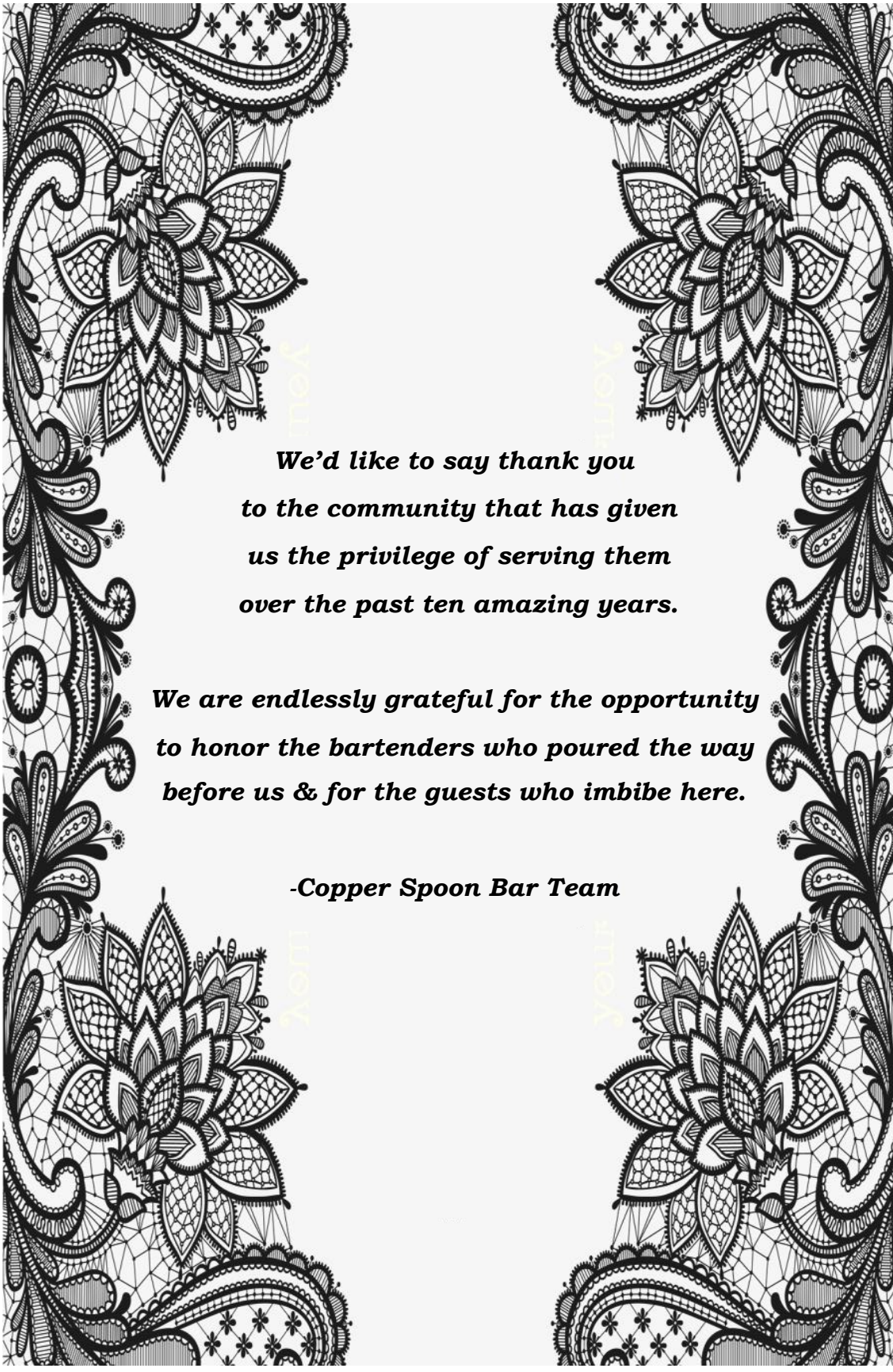


# TROPICAL & JUICY



- **Jungle Bird** - *shaken. rock.*  
blackstrap rum. pineapple. lime. campari. \$14
- **Mai Tai** - *shaken. rocks.*  
rhum agricole. jamaican rum. curacao. lime. orgeat. \$16
- **Painkiller** - *shaken. crushed ice.*  
dark rum blend. coconut. pineapple. orange. nutmeg. \$16
- **Pina Colada** - *shaken. crushed ice.*  
white & dark rum blend. pineapple. coconut. \$14
- **Hotel Nacional** - *shaken. rocks.*  
white rum blend. pineapple. apricot. lime. \$14
- **Pisco Punch** - *shaken. up.*  
pisco. pineapple gomme. lime. lemon. \$15
- **Caipirinha** - *muddled. shaken. rocks.*  
cachaca. sugar cubes. lime. \$13
- **Batida** - *shaken. rocks.*  
cachaca. passion fruit. coconut milk. lime. nutmeg. \$14
- **Royal Hawaiian** - *shaken. up.*  
london dry gin. lemon. pineapple. orgeat. \$13
- **Saturn** - *shaken. crushed ice.*  
london dry gin. lemon. passion fruit. orgeat. falernum. \$14
- **Chartreuse Swizzle** - *swizzled. crushed ice.*  
green chartreuse. pineapple. lime. falernum. mint. \$18
- **Zombie** - *shaken. crushed ice.*  
white & dark rum blend. lime. don's mix. falernum.  
pomegranate. passion fruit. herbstura. \$18



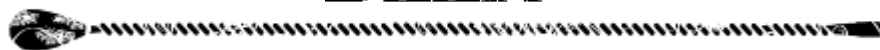


***We'd like to say thank you  
to the community that has given  
us the privilege of serving them  
over the past ten amazing years.***

***We are endlessly grateful for the opportunity  
to honor the bartenders who poured the way  
before us & for the guests who imbibe here.***

***-Copper Spoon Bar Team***

# BEER



**Beer Selection Curated By Kris Skeeters**

|                                                                                                                             |                   |      |
|-----------------------------------------------------------------------------------------------------------------------------|-------------------|------|
| <b>Miller Lite</b>                                                                                                          | ABV: 4.2% IBU: 10 | \$5  |
| <i>Light &amp; crisp, this one speaks for itself.</i>                                                                       |                   |      |
| <b>Bad Dad Dude Abides</b>                                                                                                  | ABV: 4.3% IBU: 18 | \$9  |
| <i>Bright &amp; dry, slightly hoppy. Easy drinker.</i>                                                                      |                   |      |
| <b>Christmas Ale</b>                                                                                                        | ABV: 7.5% IBU: 30 | \$8  |
| <i>A warming holiday brew, with strong notes of ginger, cinnamon, and honey</i>                                             |                   |      |
| <b>Famosa Guatemalan Lager</b>                                                                                              | ABV: 5% IBU: 20   | \$7  |
| <i>Robust yet delicate, crushable on any day.</i>                                                                           |                   |      |
| <b>~Aecht Shlenkerla Urbock Rauchbier</b>                                                                                   | ABV: 6.5% IBU: 40 | \$18 |
| <i>Rauchbiers are made by drying malt over an open flame. This results in a big, toasty, smokey beer with tons of body.</i> |                   |      |
| <b>Harrison Street Hefeweizen</b>                                                                                           | ABV: 4.8% IBU: 15 | \$9  |
| <i>Cloudy and luscious, this locally made Hefeweizen has notes of banana and cloved from a traditional German yeast.</i>    |                   |      |
| <b>Mortal Bloom Hazy IPA</b>                                                                                                | ABV: 6.2% IBU: 50 | \$8  |
| <i>Intense citrus and tropical fruits, low bitterness and plenty of haze.</i>                                               |                   |      |
| <b>Fat Heads Head Hunter IPA</b>                                                                                            | ABV: 7.5% IBU: 84 | \$8  |
| <i>Hoppy &amp; big with notes of grapefruit &amp; pine.</i>                                                                 |                   |      |
| <b>Ash and Elm Cider</b>                                                                                                    | ABV: 6.5% IBU: 0  | \$7  |
| <i>Dry, bubbly, &amp; crushable.</i>                                                                                        |                   |      |
| <b>Great Lakes Edmund Fitzgerald Porter</b>                                                                                 | ABV: 6% IBU: 37   | \$7  |
| <i>Robust and complex with grand expressions of coffee and roasted malts.</i>                                               |                   |      |

By default, we serve our beers in a room temperature glass that is suited for it's style. This allows the beer to express all of it's delicious aromas and flavors. We will, though, upon request always have a frozen pint glass for you. Cheers!

~ Marked beers are excluded from Monday discount.

# WINE BY THE GLASS



**Wine Selection Curated By Dawson Williams**

## **SPARKLING**

*6oz / btl*

Devaux, “Grand Réserve”, Champagne, France, NV

*\$20 / 80*

## **WHITE/ROSE**

Isabelle et Pierre Clément, Sauvignon Blanc, Menetou-Salon, France, ‘23 *\$16 / 64*

Vietti, Moscato, Asti, Piedmont, Italy, ‘24 *\$13 / 52*

Louis Latour, Chardonnay, “Grand Ardèche”, France, ‘22 *\$15 / 60*

## **RED**

Thevenet & Fils, Pinot Noir, “Les Clos”, Bourgogne, France, ‘23 *\$16 / 64*

Beronia, Rioja, “Reserva”, Spain, 2020 *\$14 / 56*

The Critic, Cabernet Sauvignon, Napa Valley, California, ‘23 *\$16 / 64*

## **PORT**

*4oz / btl*

Valdespino, Pedro Ximénez Sherry, “El Candado”, Spain, NV, 750ml *\$14 / 84*

Kopke, Tawny Port, “10 Year”, Porto, Douro, Portugal, 750ml *\$16 / 96*





Digital Menu ->

wifi: **copper spoon guest**

password: **@copperspoon**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Several of our cocktails contain raw egg whites, these cocktails are marked by an asterisk. \*

Please notify your server of any dietary restrictions or concerns.

Menu Art Created By Freddy Ray  
& Catherine Johnson