

Martinis & Cocktails

Copper Chef Martinis \$14

Lemon Drop

Grey Goose Citrus Vodka, sweet & sour, splash of Cointreau, served straight up in a chilled, sugar-rimmed glass

Orange Cosmopolitan

Grey Goose L'Orange Vodka, triple sec, cranberry juice, orange twist

Pomegranate Martini

Sky Vodka, hand shaken with pomegranate, a hint of sour lemon

Manhattan

Maker's Mark Bourbon, Dash of Bitters, and a splash of cherry juice

Copper Chef Libations \$14

Hendricks Cucumber Collins

Hendricks Gin, Muddled Cucumber, fresh lime, a splash of sweet-n-sour soda

Copper Chef American Mule

Classic ginger beer, fresh lime, Tito's Handmade Vodka, fresh lemon

Crop Lemonade

Organic Crop Cucumber Vodka, lemonade, fresh lemon, splash of club soda

Mojito

Bacardi Limon Rum, simple syrup, club soda, muddled mint, fresh lime

Skinny Citrus Margarita

Silver Tequila, squeeze of fresh lime, orange and lemon juice, triple sec, and a splash of club soda

Ultimate Margarita

Sauza Hornitos Tequila, cointreau and lime juice, hand shaken

Casa Paloma

Casa Amigo's Blanco, fresh pink grapefruit juice, fresh lime, spicy salted rim

2\$ off during Happy Hour 3:00pm-6:00pm Daily

Wine List

Rosé

	glass	bottle
Rosehaven, CA	11	32

Chardonnay

Copper Ridge, CA	9	26
Kendall-Jackson, Vintner's Reserve, Sonoma, CA	12	34
Edna Valley, San Luis Obispo, CA	12	34
La Crema, Sonoma	15	42

Sauvignon Blanc

Edna Valley, San Luis Obispo, CA	12	34
Joel Gott, CA	12	34
Kim Crawford, New Zealand	12	34

Refreshing Whites

White Zinfandel, Copper Ridge, CA	9	26
Pinot Grigio, Ecco Domani	11	33

Cabernet Sauvignon

Copper Ridge, Ca	9	26
Kendall-Jackson, Vintner's Reserve, Sonoma	14	40
William Hill, Central Coast, CA	13	36
Joel Gott, "815", CA	12	34
Louis Martini, Sonoma, CA	15	42

Other Reds

Copper Ridge, Merlot	9	26
Merlot, Bogle, CA	10	30
Malbec, Alamos, Mendoza, Argentina	11	33

Pinot Noir

ONEHOPE, Napa Valley, CA	12	34
Parker Station, Central Coast, CA	12	34
MacMurray Ranch, CA	15	42

Champagne / Sparkling

Wycliff		25
Korbel Brut	split	11
La Marca, Prosecco		38
Domaine Chandon		42

Copper Chef Bar Menu

Copper Chef Platter 19

Crispy Coconut Shrimp, Pork Pot Stickers, Spicy Thai Chicken Skewers

Crispy Chili Garlic Cauliflower 11

Tossed with our Chili Garlic Sauce served with Ranch

Grilled Pork Pot Stickers 11

6 Grilled Chinese dumplings stuffed with Tender Pork and served with our Jalapeno Ponzu Sauce

Spicy Thai Chicken Lettuce Wraps 16

Crispy Lettuce Cups, Sweet Soy Glazed Chicken Breast, Shredded Carrots, Ramen Noodles, Cucumbers, Served with Jalapeno Ponzu Sauce and Thai Peanut Sauce

Braised Short Rib Tacos 18

3 Street Tacos, Garlic Chili aioli, fire roasted Corn Salsa, shredded Cabbage, Pico de Gallo, Guacamole

Chicken Quesadilla 17

Guacamole, Pico de Gallo, Sour Cream

Braised Short Rib Quesadilla 18

Guacamole, Cheese, Pico de Gallo, Sour Cream

Copper Chef Nachos 12

Refried Beans, Guacamole, Pico de Gallo, Sour Cream
Add Beef 16 Chicken 16

CCK Loaded Fries 11

With Bacon, Sour Cream, Cheese, and Green Onions

Kobe Beef Sliders 16

3 Mini Burgers with Grilled Onions, Secret Sauce and house made Potato Chips

6 Crunchy Chili Garlic Chicken Wings 13

With a Spicy Bleu Cheese Sauce

Flatbread Pizzas

Our own crispy Flatbread layered with your choice of...

Meat Lovers 16

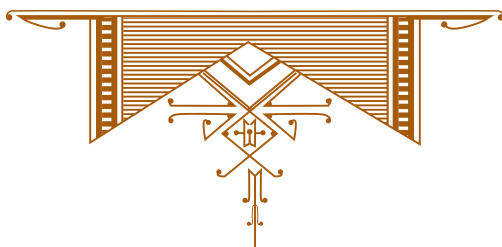
Sausage, Pepperoni, and Bacon, Mozzarella cheese, and Parmesan cheese

Roasted Vegetable Pizza 16

Fresh Pesto, Mozzarella Cheese and Seasonal Roasted Vegetables, Parmesan Cheese



Sweets



Flourless Chocolate Cake

Pure warm Belgium chocolate that melts in your mouth -8

A La Mode-2

Apple Pie

Warm, flakey, made the old fashion way -8

A La Mode-2

Key Lime Pie

Sweet & Tart at the same time with a buttery graham cracker crust -8

New York Cheesecake

A Sweet, Smooth and creamy confection, with a buttery crust. -8

Warm Walnut Brownie Sundae

Vanilla Ice Cream, drizzled with chocolate and caramel syrup, whipped cream -8

Ice Cream - 6

Raspberry Sorbet - 6

Starbucks Coffee

Starbucks 4.25

Café Latte 5.50

Cappuccino 5.50

Café Mocha 5.50

Café Americano 5.50

Espresso 3.00