

COOPERS HALL

WINERY AND TAPROOM

APPETIZERS

BREAD AND MÂITRE D'BUTTER
\$4

COOPERS FRIES
\$5

MARINATED OLIVES AND ALMONDS
\$5

SMOKED SALMON CROQUETTES
grain mustard aioli
\$5

FRIED CAULIFLOWER
wheat beer, chèvre, hazelnuts, sorrel, rye
crumbles
\$8

CRISPY SPAETZLE
herbs, parmesan reggiano
\$13

CHARCUTERIE PLATE
bresaoia, Alto Adige speck, Alps sweet
coppa, Saucisson Sec salami, pickles,
bread
\$13

LA TUR
mugolio "pine cone bud syrup", apple,
grilled bread, Jacobsen sea salt,
watercress
\$13

SMOKED HUNGARIAN LAMB SAUSAGE
braised savoy cabbage, gold potatoes,
crème fraîche, dill, caraway
\$12

SALADS

KALE
julienne of kohlrabi, radish, scarlet
apple, sherry dijon vinaigrette, hazelnut,
goat cheese
\$12

CAESAR*
romaine, parm, croutons, smoked dressing
\$9

BUTTER LETTUCE
shaved radish, grapes, sherry vinaigrette
\$6

ROUGE, BLANC, ET BLEU
radicchio, endive, arugula, tarragon,
sunchoke, chioggia beet, white wine
vinaigrette, walnut, Amish bleu
\$12

add rotisserie chicken to any salad
\$5

CHEESE

A SELECTION OF 3
\$15

A SELECTION OF 4
\$18

A SELECTION OF 5
\$21

- #1 Emmentaler, cow, NE
(salty, floral, firm)
- #2 Montealva, raw*, goat, ES
(semifirm, tangy)
- #3 Barneveld Blue, goat, WI
(rich, smooth, acidic)
- #4 Bucherone, goat, WI
(sweet, creamy)
- #5 "Carletta," raw*, sheep, FR
(grassy, complex, semi-soft)

DESSERT

PEPITA AND PEAR CRISP
almond streusel, lemon lavender
whipped cream
\$8

BRIOCHE DOUGHNUTS
citrus curd, hazelnut sugar
\$8

MAINS

ROTISSERIE CHICKEN
35 minute half chicken, sweet potato
purée, gravy, fried leeks
\$18

ROASTED SALMON
onion soubise, crispy rose fingerlings,
baby red mustard greens, currant agrodolce
\$25

LAMB CHEEK TOKÁNY
yukon gold potato purée, dill,
crème fraîche
\$25

POLENTA & PRAWNS
controne pepper, tasso cream, kaleidoscope
kale
\$20

VEGAN RISOTTO
chef's choice grain, seasonal vegetables
\$18

RYE FLOUR SPAETZLE
wild mushroom, gold potato, leeks, swiss
chard, thyme, crème fraîche
\$19
add chicken
\$5

SANDWICHES

BURGER*
1/3 lb. black angus patty, cured tomato
jam, arugula, aioli, brioche bun
choose chèvre or dill havarti
\$12
add bacon \$2

VEGGIE BURGER*
jasmine rice, hazelnut and almond with
rouille, greens, pickled onion, manchego,
brioche bun
\$11

FISH SANDO*
tempura battered cod, grilled pineapple,
pickled onion, cucumber, greens, caper
aioli, ciabatta
\$13

*consuming raw or undercooked meats, poultry, shellfish or
eggs may increase your risk of foodborne illness
*some cheeses may contain unpasteurized milk
*caesar dressing and aioli contain raw eggs

COCKTAILS

TUSCAN HOLIDAY - \$11

aromas of vanilla, citrus, and spice make way for a luscious, warming flavor comprised of rye, Tuaca, and bitters. up.

A DRINK FOR WINTER AND TOGETHERNESS - \$10

truthfully, this drink would be just as great at any time of year. the bouncy, bittersweet combination of gin, Cynar and orange comes alive with a float of sparkling white wine. up.

THE MEMORY SHALL BE EVERGREEN - \$11

Austrian pine features subtly in the diverse flavor of this drink. rye, Benedictine, and grapefruit bitters give depth and complexity. rocks.

PENICILLIN (SAM ROSS, NEW YORK, c. 2005) - \$11

this modern winter remedy uses muddled ginger, blended and Islay Scotches, honey and lemon to cure your chills and ills.

WHEN YOU WERE BRINE - \$9

using a mild sweet pickling brine from the kitchen's pickled chard, this cocktail brings together bourbon and Oloroso sherry to surprising, delightful effect.

ELEMENT OF DANGER - \$11

turning the page on two classics: the Aviation and Corpse Reviver no.2, this cocktail is sultry, delicate, and more than meets the eye. mezcal, Byrrh, L'Afrique vermouth, lime, absinthe rinse. up.

SIDECAR (ORIGIN UNCERTAIN, c.1920?) - \$13

try it again for the first time. cognac, curaçao and lemon make this keystone cocktail an elegant and undeniably coiffable choice. up.

THE STUFF THAT COCKTAILS ARE MADE OF

fortified wines and spirits. served with soda and lemon.

VERMOUTH

at least 75% wine, fortified with wormwood, gentle bitterness yields to various nuances

DRY

Dolin Dry, FR - \$7
Carpano Bianco, IT - \$9
Sutton Cellars, CA - \$7
Vergano Bianco, IT - \$9

SWEET

Noilly Pratt, FR - \$5
Cinzano Rosso, IT - \$5
Dolin Blanc, FR - \$7
Antica Formula, IT - \$10
Dolin Rouge, FR - \$7
P. Quiles, ES - \$6
Punt e Mes, IT - \$8

OTHER

Hammer & Tongs:
-L'Afrique, OR - \$13
-Sac'Resine, OR - \$13

CHINATO, QUINQUINA & AMERICANO

quinine and gentian give these liqueurs familiar tonic flavors

Luli Chinato, IT - \$9
Bonai, FR - \$7
Byrrh, FR - \$8
Cocchi Americano, IT - \$7

AMARO & SELECT FORTIFIED

SPIRITS

other fortifying agents give broad characteristics. try and see!

Elisir Novasalus, IT - \$8
Dolin Genepy des Alps, FR - \$10
Amaro Nonino, IT - \$13
Fernet Branca, IT - \$8
Torani Amer, IT - \$5

LILLET

originally a quinquina, now distinct, light and subtle

Blanc, Rosé or Rouge - \$7

NON ALCOHOL

STRAWBERRY CUCUMBER SODA	\$4
APRICOT POMEGRANATE LAVENDER SODA	\$4
BOTTLE-FERMENTED GINGER BEER**	\$5
WATER AVENUE COFFEE	\$3
SMITH TEAMAKER ICED TEA	\$3
SMITH TEAMAKER BLACK, GREEN, OR HERBAL TEA	\$3
COKE / DIET COKE / SPRITE / GINGER ALE	\$2
LURISIA SPARKLING WATER (500ML/1L)	\$3/5
LURISIA STILL WATER (500ML)	\$3

* consuming raw or undercooked eggs may increase your risk of foodborne illness

** may contain trace amounts of alcohol >.5%abv



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