

# COOPERS HALL

## WINERY AND TAPROOM

### APPETIZERS

**BREAD AND MAITRE 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**  
Alto Adige speck, Alps spicy coppa, house cured duck breast, saucisson d'alsaces, landrauschschinken, pickles, bread  
\$15

**LA TUR**  
triple cream cheese, mugolio "pine cone bud syrup", pickled rhubarb, grilled bread, Jacobsen sea salt, pea shoots  
\$14

**SPRING CRUDITE**  
green garlic aioli, crispy fingerling potatoes, grilled cauliflower, snap peas, radishes, black garlic molasses  
\$12

\* some cheeses may contain unpasteurized milk \* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness \* caesar dressing and aioli contain raw egg \* burgers and steaks are cooked to order

### SALADS

**ARUGULA + OAK LEAF**  
pickled rhubarb, shaved fennel, lemon thyme vinaigrette, almond, goat cheese  
\$12

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

**SQUARE PEG LITTLE GEM**  
radishes, mint, grapes, sherry vinaigrette  
\$8

**FRISÉE**  
roasted asparagus, shaved radish, marjoram, red wine vinaigrette, ricotta, crispy shallot  
\$12

add rotisserie chicken to any salad  
\$5

### CHEESE

seasonal compote, fruit, and baguette

**A SELECTION OF 3**  
\$15

**A SELECTION OF 4**  
\$18

**A SELECTION OF 5**  
\$21

- #1 Barbander Gouda, goat, NE (salty, firm)
- #2 Abbaye de Belloc, sheep, FR (dense, bright, nutty)
- #3 Alex, cow, DE (rich, nutty, cocoa nib)
- #4 Ossau Iraty, cow, FR (cream, firm, acidic)
- #5 Fior di Langa, s/c/g, ES (rich, grassy, complex)

### DESSERT

**BRIOCHE DOUGHNUTS**  
citrus curd, hazelnut sugar  
\$8

**POT DE CREME**  
vanilla bean, rhubarb, almond  
\$8

**CREPES + STRAWBERRIES**  
chocolate pastry cream, honeycomb, crème  
\$9

### MAINS

**ROTISSERIE CHICKEN**  
35 minute half chicken, yukon gold purée, gravy, crispy kale  
\$20

**ROASTED KING SALMON**  
sweet potato latke, asparagus, smoked fennel-rhubarb compote, aka shiso  
\$26

**POLENTA & PRAWNS**  
controne pepper, tasso cream, grilled endive, ramps and ramp tops  
\$21

**VEGAN RISOTTO**  
snap peas, fava beans, asparagus-mint puree  
\$18

**RYE FLOUR SPAETZLE**  
wild mushroom, snap pea, leek, fava bean, charred wild onion, crème fraiche, tarragon  
\$19  
add chicken \$5

### SANDWICHES

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

**ZUCCHINI-RICE BURGER\***  
mint aioli, pickled onion, smoked provolone, oak leaf lettuce, brioche bun  
\$11

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

**STEAK SANDO**  
dill Havarti, arugula, Mama Lil's, rouille, ciabatta  
\$14

**LAMB LEG SANDO**  
sorrel-mint verde with hazelnuts and parmesan, pickled onion, ciabatta  
\$12

# COCKTAILS

## LAST HURRAH \$11

gin, maraschino, yellow chartreuse, lemon, licor 43, cava; up.

## IN THE WEEDS - \$11

green papaya vodka, shiso, lemongrass, lime leaf, lime, pamelito essence; rocks.

## MIDLIFE CRISIS - \$11

bourbon, lemon, egg white, Bitter Housewife barrel-aged bitters, Ferrari (1:1 Fernet & Campari); rocks.

## CZECHMATE \$10

blanco tequila, Czech fernet, grapefruit, lime, honey, aphrodite bitters; up.

## ELEMENT OF DANGER - \$11

mezcal, byrrh, l'afrique vermouth, lime, crème de violette, absinthe rinse; up.

## FALLEN SOLDIER - \$11

damson plum gin liqueur; rhubarb shrub, lillet rosé, lemon, orange flower water, peach sour ale; rocks.

# FORTIFIED WINES AND SPIRITS

*served with soda & a twist*

### 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  
Bonal, 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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