

COOPERS HALL

WINERY AND TAPROOM

APPETIZERS

PHILLIPPE'S BREAD
summer savory & smoked honey butter
\$4

COOPERS FRIES
\$5

MARINATED OLIVES AND ALMONDS
\$5

SMOKED TROUT 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, truffled mousse of
chicken & pork, salami, house cured duck
breast, coppa, pickles, baguette
\$17

* 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

AUTUMN GREENS
radishes, grilled corn, pickled gypsy
pepper vinaigrette, house ricotta, pumpkin
seeds
\$12

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

SQUARE PEG CHICORIES
sage vinaigrette, gala apple, walnuts,
buttermilk bleu cheese
\$12

add rotisserie chicken to any salad
\$5
add bacon \$2

CHEESE

seasonal compote, fruit, and baguette

A SELECTION OF 3

\$15

A SELECTION OF 4

\$18

A SELECTION OF 5

\$21

- #1 Beemster gouda, goat, NL
(salty, creamy, rich)
- #2 Kikorangi, cow, NZ
(natural bleu, peppery, triple cream)
- #3 Briar Rose Maia, cow, OR
(spongy, washed rind, local)
- #4 Beaufort D'Ete, FR, raw*
(umami, sweet, tropical fruit)
- #5 L'Etivaz, cow, raw*, CH
(fruity, nutty, aromatic)

DESSERT

BERLINERS
blackberry jam filled brioche,
cardamom sugar
\$8

POT DE CRÈME
vanilla bean, blueberries, anise hyssop,
almond
\$8

MAINS

CIDER BRAISED LAMB CHEEKS
himmel und erde, cider demi, pickled
mustard seeds, sorrel
\$25

GRILLED TROUT
heirloom squash puree, chanterelles,
maitakes, leeks, smoked blackberry honey,
mizuna
\$25

ROTISSERIE CHICKEN
35 minute half chicken, apple braised
cabbage, caraway, fingerlings, gravy,
crispy kale
\$24

VEGETARIAN RISOTTO
red pepper puree, corn, jimmy nardello
peppers, marjoram
\$19
*can be made vegan upon request

BUCKWHEAT SPAETZLE
garlic chives, maitake mushrooms,
butternut squash, thyme, piave
\$20
add chicken \$5

SANDWICHES

BURGER*
1/3 lb. black angus patty, cured tomato
jam, arugula, aioli, brioche bun
choose goat manchego or dill havarti
\$13
add house bacon \$2

MUSHROOM-NUT BURGER*
jasmine rice, lemon aioli, pickled onion,
smoked provolone, greens, brioche bun
\$11

FISH SANDO*
tempura battered true cod, remoulade,
pickled cucumber, greens, ciabatta
\$13

COCKTAILS

AIR MAIL \$10

rum, lime, clover honey, bubbly wine

DARK & STORMY \$9

black seal rum, lime, ginger, soda

OLD PAL \$10

rye whisky, campari, dry vermouth

NEGRONI SBAGLIATO \$10

campari, sweet vermouth, prosecco

PALOMA \$8

milagro tequila, pamplemousse, grapefruit,
lime, soda water

**\$5 for each Paloma sold will be donated to
Wildland Firefighter Foundation.**

In support of our neighbors in the Gorge that have been effected economically by the Gorge fires, we are having a Gorge Brewery Tap Take Over at Coopers Hall!

In addition to pouring Gorge beers we will be donating 10% of beer sales to the Wildland Firefighter Foundation (wffoundation.org). This group supports firefighters and their families in times of need and tragedy. In general, they are pretty rad people doing some pretty rad work supporting the people trying to keep our vast expanse of wildland safe from fire.

BEER & CIDER

#22	IRA, DOUBLE MOUNTAIN BREWERY, HOOD RIVER, OR 6.5% ABV	16OZ. \$6
#24	CASH STOUT, EVERYBODY'S BREWING, WHITE SALMON, WA 6.5% ABV	16OZ. \$6
#25	PILSNER, PFRIEM FAMILY BREWERS, HOOD RIVER, OR 4.9% ABV	16OZ. \$6
#26	IPA, WALKING MAN BREWING, STEVENSON, WA 7.2% ABV	16OZ. \$6
#28	MOUNTAIN MAMA PALE ALE, EVERYBODY'S BREWING, WHITE SALMON, WA 5.6% ABV	16OZ. \$6
#27	KILI WIT, LOGSDON FARM BREWERY, HOOD RIVER, OR 5.5% ABV	10OZ. \$8
#23	WILD FERMENTED CIDER, DRAGON'S HEAD, VASHON ISLAND, WA 6.9% ABV	10OZ. \$7

N/A BEVERAGES

BOTTLE-FERMENTED GINGER BEER**	\$5
WATER AVENUE COFFEE	\$3
SMITH TEA MAKER ICED TEA	\$3
SMITH TEA MAKER BLACK, GREEN, OR HERBAL TEA	\$3
COKE / DIET COKE / SPRITE / GINGER ALE	\$3
LURISIA SPARKLING WATER (500 ML/1 L)	\$3/5
LURISIA STILL WATER (500 ML)	\$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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