

Cooper's BRUNCH

RESTAURANT + COCKTAILS SATURDAY & SUNDAY 10A - 2P

Brunch Package

Includes one of the below menu items and bottomless mimosas.

\$37

STEAK & EGGS \$18

8 oz Certified Angus Beef steak topped with two eggs cooked to your liking and served with breakfast potatoes or hash browns.

SALMON BENEDICT \$17

Salmon filet topped with spinach, two poached eggs, and hollandaise sauce. Served with breakfast potatoes or hash browns.

STEAK OMELET \$18

C.A.B. steak diced and cooked to perfection with cheese then topped with pico de gallo and avocado. Served with your choice of breakfast potatoes or hash browns.

CRAB CAKE BENEDICT \$18

Two homemade crab cakes each topped with spinach, two poached eggs, and hollandaise sauce. Served with breakfast potatoes or hash browns.

LOBSTER OMELET \$17

Lobster meat mixed with bell peppers and cheese, topped with avocado. Served with your choice of breakfast potatoes or hash browns.

ALL AMERICAN \$17

Two eggs cooked to your liking, your choice of sausage patty or bacon, and two pancakes topped with powdered sugar. Served with breakfast potatoes or hash browns.

BREAKFAST TACOS \$14

Your choice of bacon or sausage on flour tortillas, with egg and cheese, topped with pico de gallo. Served with breakfast potatoes or hash browns.

FRENCH TOAST \$12

Topped with powdered sugar and berries served with a side of maple syrup.

SIDES: TOAST \$5 / FRUIT CUP \$6 / BACON \$4 / SAUSAGE \$4

KID'S MENU

CHOCOLATE CHIP PANCAKES \$10

Topped with powdered sugar and berries, served with a side of maple syrup.

COOPER'S BREAKFAST \$12

Two scrambled eggs, your choice of bacon or sausage, and hash browns.



DRINKS

COCKTAILS, WINE & BEER

Social Hour DINE-IN ONLY

Monday - Friday • 2:00pm - 6:00pm

\$1 OFF ALL BEER

\$5 WELL DRINKS

\$6 WINE SELECTION

\$10 SIGNATURE COCKTAILS

SIGNATURE COCKTAILS \$12

RASPBERRY LEMON MARTINI

Skyy vodka, raspberry puree, lemon juice, and simple syrup

MOJITO

Bacardi rum, fresh mint, lime juice, and simple syrup

COSMOPOLITAN

Skyy vodka, Cointreau, lime juice, and cranberry juice

RANCH WATER

Hornitos tequila, lime juice, and Topo Chico

LEMON DROP MARTINI

Skyy vodka, lemon juice, and simple syrup

SPARKLING WATER \$5

SAN PELLEGRINO SPARKLING WATER

APPETIZERS

Bang Bang Shrimp \$8

Pretzel Bites with Cheese Dip \$8

Tuna Poke Bowls with Tortilla Chips \$13

Spinach Fondue \$9

Chicken Bites with Buffalo or Teriyaki Sauce \$10

Calamari \$9

BOURBON FLIGHTS



AMERICAN RYES & WHISKEY \$50

Whistlepig Piggyback Rye 6 Year

Whistlepig Piggyback Bourbon 6 Year

Whistlepig Rye 10 Year

Whistlepig Rye 12 Year

CONNOISSEUR FLIGHT \$60

Blanton's Bourbon

Whistlepig Rye 12 Year

Angel's Envy

Eagle Rare 10 Year

TOPO CHICO MINERAL WATER

SPECIALTY COCKTAILS & MARTINIS



BLUE LAGOON MARTINI \$12

Tito's Handmade Vodka, Blue Curacao, lemon juice, simple syrup, and a splash of cranberry juice

SEASIDE PALOMA \$12

Hornitos tequila, lime juice, agave, and sparkling grapefruit soda with a chili lime rim

ULTIMATE SPICY MARGARITA \$15

Casamigos Jalapeno tequila, lime juice, agave, muddled jalapeno, topped with Grand Marnier with a chili lime rim (add peach, strawberry, raspberry, or mango for \$1.50)

MANHATTAN \$14

Knob Creek Rye, Angostura and orange bitters, and sweet vermouth

SMOKED OLD FASHIONED \$16

Buffalo Trace bourbon, simple syrup, angostura and orange bitters, garnished with a slightly charred orange peel and a luxardo maraschino cherry

ESPRESSO MARTINI \$14

Sky Vodka, espresso, Kahlua, simple syrup, topped with coffee beans

COCO LOCO MARTINI \$12

360 Chocolate vodka, Mozart Chocolate liquor, and Baileys Irish cream

VIEUX CARRE \$15

Whistlepig Piggyback 6yr Rye, Benedictine liqueur, Cognac, and Peychaud bitters

CUCUMBER GIN MARTINI \$13

Hendrick's gin, agave, lime juice, and a muddled cucumber

BEER

DOMESTIC BOTTLES \$4

Bud Light

Budweiser

Coors Light

Miller Lite

LOCALLY BREWED \$5

Causeway Kolsh

Tiki Wheat

Citra Mellow I.P.A.

PREMIUM BOTTLES & CANS \$5

Michelob Ultra

Modelo Especial

Shiner Bock

Corona

Stella Artois

High Noon

Karbach Love Street

Saint Arnold Art Car I.P.A.

Cooper's DRINKS

RESTAURANT + COCKTAILS COCKTAILS, WINE & BEER

Wine List

WHITES	6oz	9oz	Bottle	REDS	6oz	9oz	Bottle
PINOT GRIGIO				PINOT NOIR			
Cavit	8	11	25	Angel's Ink	10	14	30
Ferrari Carano	12	15	36	Meiomi	12	17	42
Santa Margherita	17	22	52	Etude	—	—	65
CHARDONNAY				CABERNET SAUVIGNON			
Meiomi	12	17	42	Josh Craftsman	10	14	30
La Crema	15	19	45	Educated Guess	12	17	37
Jordan	—	—	55	Coppola Director's Cut	13	18	39
Sonoma-Cutrer	—	—	60	Quilt	—	—	60
My Favorite Neighbor	—	—	63	Orin Swift Palermo	—	—	95
Orin Swift Mannequin	—	—	70	Austin Hope	—	—	100
SAUVIGNON BLANC				Caymus	—	—	155
Emmolo by Caymus	10	14	30	Silver Oak	—	—	160
Drylands	12	15	36	MERLOT			
Whitehaven	16	20	52	Alexander Valley	13	18	40
INTERESTING WHITES & ROSE				Chateau Saint Michelle	14	18	42
J Lohr Bay Mist Riesling	11	15	33	Rutherford Hill	—	—	72
Conundrum by Caymus	12	16	36	INTERESTING REDS			
Kim's French Rose	12	16	36	Lote 44 Malbec	12	16	48
Maison No.9 by Post Malone	—	—	45	Petite Petit Sirah	—	—	50
CHAMPAGNE & BUBBLES				The Prisoner Red Blend	—	—	78
	Glass	Bottle		Symmetry by Rodney Strong	—	—	95
House Brut	10	30		Orin Swift Papillon	—	—	120
Mirabelle Brut	—	55					
Veuve Clicquot Brut	—	125					
Mumm Brut Rose	14	42					
Piper Sonoma Rose	15	45					
La Marca Prosecco	12	36					
Moscato d'Asti	10	30					





STARTERS

* HOUSE FAVORITE

FRIED CALAMARI RINGS \$14

Golden fried, topped with parmesan cheese served with house made marinara.

MINI CRAB CAKES \$16

Four mini crab cakes fried golden brown, served with pico de gallo and horseradish ranch.

BANG BANG SHRIMP* \$13

Popcorn shrimp lightly fried and tossed in a sweet and spicy sauce.

SPINACH ARTICHOKE FONDUE \$14

Mixture of three cheeses, artichokes, and spinach served with tortilla chips and toasty pita slices.

CEVICHE* \$17

Fresh fish and shrimp tossed in homemade sauce with pico de gallo, topped with avocados and cucumber and served with tortilla chips.

SHRIMP KISSES \$14

Four shrimp stuffed with cheese and jalapenos wrapped in bacon, lightly fried, served on a bed of sauteed spinach and topped with berry compote.

CEVICHE TOSTADAS \$16

Fresh shrimp and fish ceviche served on three in house tostadas with touch of lime mayonnaise topped with avocado.

HOT CRAB & SHRIMP DIP \$15

Fresh crab meat, shrimp, cream cheese, spinach, and red peppers, served with toasty pita bread and tortilla chips.

MUSSELS* \$17

Tossed in a white wine and garlic sauce with cherry tomatoes and spinach, served with garlic bread.

SHRIMP COCKTAIL \$16

Served with house made cocktail sauce and tortilla chips.



PEEL & EAT SHRIMP

½ LB \$14.99 / 1 LB \$25.99

Boiled and served over ice with lemons, a side of cocktail sauce, horseradish, and pico de gallo.

SOUPS

LOBSTER BISQUE

CUP \$9 / BOWL \$14

SEAFOOD GUMBO

CUP \$9 / BOWL \$14

SOUP OF THE DAY

CUP \$7 / BOWL \$10



SALADS

AVOCADO GREEK \$16

Mixed greens and iceberg lettuce, cherry tomatoes, cucumbers, pepperoncini peppers, kalamata olives, bell peppers, avocado slices and feta cheese, served with Greek vinaigrette on the side and toasty pita slices.

MEDITERRANEAN SEAFOOD \$22

Mix green, feta, pepperoncini peppers, cherry tomatoes, sliced English cucumbers and kalamata olives topped with shrimp, lobster pieces, and lump crab meat. Served with pita bread and Greek dressing on the side.

CAPRESE \$12

Thick slices of beefsteak tomatoes, fresh mozzarella, pesto and balsamic reduction.

WEDGE \$13

Iceberg wedge, cherry tomatoes, bacon, avocado slices, onions, blue cheese crumbles, served with blue cheese dressing on the side.

TUNA POKE BOWL \$18

Diced yellowfin tuna tossed with bell peppers and mango in an Asian sauce, topped with quinoa, peanuts, cucumber, avocado and togarashi.

COOPER'S \$15

Mixed greens, cherry tomatoes, cucumber slices, bell peppers, red onions, mixed berries, topped with fried onion strings and fried goat cheese. Served with walnut vinaigrette on the side.

SPINACH SALAD WITH WARM BACON DRESSING \$14

Baby spinach, chopped bacon, red onion, fresh mushrooms and bell peppers, served with bacon vinaigrette on the side.

ADDITIONS:

CHICKEN \$7 / SHRIMP \$8 / SALMON \$10
AHI TUNA \$10 / CRAB MEAT \$10

DRESSINGS: BLUE CHEESE / CAESAR / BACON VINAIGRETTE / WALNUT VINAIGRETTE / RANCH / GREEK

CHILDREN'S MENU 12 & UNDER

MAC & CHEESE

Served with fries.

\$8

GRILLED CHEESE

Served with fries.

\$8

CHICKEN TENDERS

Served with fries.

\$9

FISH & CHIPS

Served with fries.

\$9

HAMBURGER

With lettuce & tomato, served with fries.

\$9

FRIED SHRIMP

Served with fries.

\$9

KIDS PASTA \$9

Your choice of butter sauce, marinara, or alfredo. Served with garlic bread.

ADDITIONS: CHICKEN BREAST \$7 / SHRIMP (5) \$8



Cooper's

RESTAURANT + COCKTAILS

Lunch

SERVED 11AM - 4PM

BEER BATTERED FISH & CHIPS \$15

Cod fish, hand-cut fries, and coleslaw served with your choice of tartar or cocktail sauce.

SHRIMP OR FISH PO'BOY \$15

Fresh bread topped with house remoulade, lettuce, and tomatoes. Served with hand-cut fries and tartar or cocktail upon request.

SALMON BLT \$17

Your choice of grilled or blacked salmon. Served on a buttery ciabatta bun with herb mayo, lettuce, tomatoes, and bacon. Served with our hand-cut fries.

GRILLED SALMON \$22

Fresh salmon fillet cooked to order, char-grilled and topped with lemon butter. Served with mashed potatoes with gravy and seasonal vegetables.

ANCHOR BURGER \$13

Gourmet blend patty cooked to order on a buttery challah bun served with tomatoes, lettuce, onions, pickle spear and hand-cut fries.

COOPERS SIGNATURE BURGER \$16

Gourmet blend patty cooked to order on a buttery challah bun served with mustard aioli, chipotle mayo, bacon, grilled jalapenos, lettuce, tomato, fried egg, and served with hand-cut fries.

CHICKEN FRIED CHICKEN \$17

Chicken breast battered and breaded, topped with cream gravy. Served with seasonal vegetables and mashed potatoes with gravy.

STEAK SANDWICH \$18

Ribeye steak cooked to order on a ciabatta bun with herb mayo, Havarti, grilled onions, and mushrooms with a side of au jus. Served with hand-cut fries.

CHICKEN MELT \$16

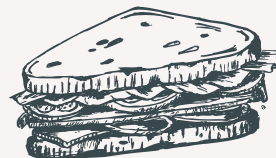
Your choice of grilled or fried or blackened chicken breast with smashed avocado, green leaf lettuce, sliced tomato, bacon, pesto mayo, and creamy Havarti on toasted sourdough. Served with hand-cut fries.

FISH OR SHRIMP TACOS (2) \$15

Choice of grilled, blackened, or fried shrimp or fish with mixed cabbage, pineapple pico de gallo, chipotle mayo and avocado. Served on your choice of corn or flour tortillas and served with your choice of hand-cut fries or rice pilaf.

COUNTRY FRIED STEAK \$16

8oz cubed steak breaded and fried until golden brown, topped with cream gravy. Served with seasonal vegetables and mashed potatoes with gravy.



ADDITIONS: CAESAR OR HOUSE SALAD \$5 / SUBSTITUTE ANY SIDE FOR \$2



Dinner

SERVED 4PM - CLOSE

FRESH SEAFOOD

SEARED TUNA \$28

8oz seared yellowfin tuna cooked to order, covered with black and white sesame seeds, sliced and served on a bed of sauteed spinach, topped with a balsamic reduction and side of wasabi aioli.

SEARED CHILEAN SEA BASS WITH SCALLOPS \$45

Topped with caper-lemon butter and served with rice pilaf and asparagus.

COOPER'S SIGNATURE SALMON \$33

Crispy, skin-on fish fillet cooked to order topped with creamy dill sauce, accompanied with roasted potatoes and seasonal vegetables.

GULF COAST CRAB CAKES \$29

Two pan-seared crab cakes topped with pico de gallo and lemon butter, served with seasonal vegetables and mashed potatoes with gravy.

BAKED STUFFED SHRIMP* \$32

Jumbo shrimp stuffed with crab cake meat, topped with lemon butter and served with seasonal vegetables and mashed potatoes with gravy.

BACON-WRAPPED SCALLOPS \$31

Topped with our mango pico de gallo and served with seasonal vegetables and mashed potatoes with gravy

COCONUT CRUST RED SNAPPER FILET \$40

Fresh filet crusted with coconut flakes, topped with on scallop, one jumbo shrimp, citrus butter, and tropical mango pico de gallo. Served with roasted potatoes and asparagus.

CHEF'S CHOICE: THE NO BRAINER \$45

Red fish fillet stuffed with crab meat, topped with sugar rose vodka crawfish sauce and one scallop, accompanied with roasted potatoes and grilled asparagus.

PASTA

ADDITIONS: CAESAR OR HOUSE SALAD \$5 / SUBSTITUTE ANY SIDE FOR \$2

COOPER'S PASTA \$24

Choice of vegetables, chicken, or shrimp tossed in your choice of house alfredo, marinara, or garlic butter sauce with choice of fettuccine, penne, or angel hair pasta. Served with garlic bread.

SEAFOOD PASTA \$32

Shrimp, scallops, and fish tossed in your choice of a white wine garlic sauce, alfredo, or marinara over your choice of fettuccine, angel hair, or penne. Served with garlic bread.

DIABLO MUSSELS* \$31

Gulf Shrimp and mussels with black and green olives tossed in a spicy marinara sauce over your choice of angel hair, fettuccine, or penne. Served with garlic bread.

SHRIMP SCAMPI TORTELLINI \$29

Four cheese tortellini, simmered in scampi sauce, topped with five jumbo shrimp. Served with garlic bread.



FARM RAISED

ADDITIONS: CAESAR OR HOUSE SALAD \$5 / SUBSTITUTE ANY SIDE FOR \$2

BEEF TENDERLOIN SKEWERS \$27

Beef skewers with cherry tomatoes, bell peppers, and onions. Served over rice pilaf with seasonal vegetables and a side of au jus.

DEEP FRIED PORK CHOPS \$23

Panko breaded, fried to golden brown, topped with cream gravy. Served with seasonal vegetables and mashed potatoes with gravy.

COOPER'S SIGNATURE BURGER* \$16

Gourmet blend patty made to order on a buttery challah bun with mustard aioli, chipotle mayo, bacon, grilled jalapenos, lettuce, tomato and topped with a fried egg. Served with hand-cut fries.

BONELESS RIBEYE \$54

16oz Certified Black Angus Beef ribeye cooked to order and topped with garlic butter. Accompanied with any two sides.

ADD FIVE SHRIMP \$8 / ADD CRAB MEAT \$10
ADD OSCAR STYLE \$9

NEW YORK STRIP \$40

12oz New York Strip Steak served with mashed potatoes and gravy and seasonal vegetables

FILET \$45

6oz Filet served with garlic mashed potatoes and gravy and seasonal vegetables

OVEN ROASTED PRIME RIB*

FRIDAY & SATURDAY ONLY

Oven roasted, with your choice of asparagus or seasonal vegetables, and mashed potatoes with gravy.
Served with a side au jus sauce and horseradish sour cream.

ADD FIVE SHRIMP \$8 / ADD CRAB MEAT \$10
ADD OSCAR STYLE \$9

STEAK NIGHT THURSDAY

4PM – 9PM

Includes House or Caesar salad, garlic mashed potatoes with gravy & seasonal vegetables.

12OZ RIBEYE / 12OZ NY STRIP
6OZ FILET +\$2

UPGRADE TO A BAKED POTATO OR ANY SIDE FOR \$2

SHAREABLE SIDES

Dinner sides are a reduced portion.

EACH \$8

MASHED POTATOES

SAUTEED SPINACH

ROASTED BRUSSEL SPROUTS

ROASTED POTATOES

SEASONAL VEGETABLES

MUSHROOM RISOTTO

CHAR-GRILLED ASPARAGUS

HAND-CUT FRIES

RICE PILAF

Desserts

DESSERTS CREATED DAILY IN-HOUSE

\$12

CHOCOLATE CAKE

CREME BRULEE

BREAD PUDDING WITH ICE CREAM

COCONUT CREAM PIE

KEY LIME PIE

CARROT CAKE

