

Copperleaf

Restaurant & Bar

BAR BITES MENU

Available 2pm-10pm

focaccia	<i>olive oil, roasted garlic, za'atar</i> 12
jamón serrano	<i>roasted grapes, aged balsamico</i> 16
trio of artisan cheese	<i>chef's daily selection</i> 21
portobello mushroom fries	<i>harissa aioli</i> 16
chicken wings	<i>buffalo sauce, blue cheese, celery</i> 18
french fries	<i>hand cut</i> 10
marinated olives	<i>olive oil, rosemary, thyme, orange, coriander</i> 8
holmquist hazelnuts	<i>maple, aleppo, sea salt</i> 7
tomato-fennel soup	<i>cup 6 bowl 12</i>
clam chowder	<i>cup 12 bowl 22</i>
steak salad*	<i>chile-rubbed flat iron, blue cheese, dried cherries, chili cashews, pickled red onion, blue cheese-buttermilk dressing</i> 24
caesar salad*	<i>romaine, lacinato kale, 8-minute egg, boquerones, croutons, parmesan snow</i> 18
fancy grilled cheese	<i>white cheddar, fig jam, roasted garlic toum, tomato-fennel soup</i> 19
wild alaskan cod & chips	<i>tartar sauce, lemon</i> 28
wa dry-aged beef burger*	<i>cave-aged cheddar, garlic aioli, lettuce, onion, tomato, fries</i> 25
butcher's cut steak frites*	<i>steak MP choice of red wine demi-glace, café de paris butter OR pt. reyes blue cheese 6 ea to add on</i>

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel..