



COOPERS HALL

WINERY AND TAPROOM

COOPERS FRIES

sumac salt, green garlic aioli
\$8

THREE CHEESE

with apple, preserves, & baguette
12yr Aged Comte (FR, raw, cow's milk) semi firm, nutty, fruity
Il Canet (IT, goat & cow's milk) salt water & annatto washed rind, creamy, citrus
La Marotte (FR, raw sheep's milk) dense creamy paste, a la girolle
\$18

CHARCUTERIE

with mustard, pickles & baguette
culatta, Hungarian salami, capicola, country pork pate
\$20

CHICORIES SALAD

bagna cauda vinaigrette, parmesan, brown butter crostini
\$14

FRIED BRUSSELS SPROUTS & THEIR BLANCHED LEAVES

sherry-sazon vinaigrette, pumpkin seed brittle, scallions
\$15

CRISPY YAMS

poblano crema, guajillo honey, pumpkin seeds, cilantro
\$14

SMOKED BRISKET SANDWICH

sesame french roll, sweet potato-hazelnut romesco, fresh mozzarella
\$18

MIMOLETTE MAC & CHEESE

vesuvio pasta, 12 month mimolette mornay, bbq breadcrumbs
\$18

CHEESECAKE PROFITEROLE

choux pastry, cheesecake pastry cream, salted chocolate, pretzel streusel
\$7

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

EXECUTIVE CHEF KEITH MORRIS
CHEF DE CUISINE JEREMY PRATT
SOUS CHEF TYLER WEEKS

COCKTAILS

FOLLOW SUIT reposado tequila, suze gentian liqueur, apricot liqueur, lemon \$12

WELL AQUAINTED cognac, cointreau, ginger, lemon \$14

SAZERAC rye, peychaud's bitters, simple syrup, absinthe rinse \$11

AUTUMN DAIQUIRI rum, demerara syrup, allspice dram, lime \$12

NEGRONI gin, sweet vermouth, camapri \$12

CURRENT EVENTS Ardbeg scotch, Cynar, cherry heering, sweet vermouth,
orange bitters \$14

UNDERBERG DIGESTIF BITTERS \$4

*IN AN EFFORT TO REDUCE WASTE COOPERS HALL WILL PROVIDE
COMPOSTABLE STRAWS BY REQUEST*

N/A BEVERAGES

HOUSE LEMONADE OR LIMEADE \$4

STEELHEAD ROOT BEER \$4

COKE / DIET COKE / SPRITE / GINGER ALE \$3

SMITH TEA MAKER ICED TEA \$3

SMITH TEA MAKER BLACK, GREEN, OR HERBAL HOT TEA \$3

PORTLAND ROASTING COFFEE \$3

BEER / CIDER

#21 SAGARDO BASQUE STYLE CIDER, Son of Man
Cascade Locks, OR 6.0% ABV, 10 oz. \$11

#25 PILSNER, Pfriem Family Brewers, Hood River, OR 4.9% ABV, 16oz. \$6

#26 WANDERLUST IPA, Breakside Brewing Co., Portland, OR 6.2% ABV, 16oz. \$6

#27 PASSIONFRUIT SOUR, Breakside Brewing Co., Portland, OR 5.0% ABV 12 oz. \$6

#28 TRADEWAR EXPORT STOUT, Bend Brewing, Bend, OR 7.5% ABV, 12 oz. \$6

RAINIER TALL BOY \$4



404 SE 6TH AVENUE
PORTLAND, OREGON 97214 USA
WWW.COOPERSHALL.COM