

COPPER RIVER

RESTAURANT & BAR



Appetizers

SCRATCH MADE CORN FRITTERS
savory treats of corn, eggs,
flour and milk with house-made
honey butter 9.99

SOFT BAKED PRETZELS
beer cheese fondue, roasted
jalapeño 13.99

AHI POKE NACHOS
wonton chips, sriracha aioli,
mango, red onion, avocado,
radish, wasabi aioli 14.99

CHILE VERDE NACHOS
pulled pork, corn, cheddar,
avocado, tomatoes, cilantro,
black beans, crema 15.99

SALT & PEPPER CALAMARI
hand cut calamari, onions,
sriracha aioli 14.99

WAGYU BEEF SLIDERS
gouda cheese, bourbon onions,
garlic aioli, arugula,
tomato 16.99

FRIED BRUSSELS SPROUTS
red peppers, parmesan 10.99

NEW ORLEANS PRAWNS
tiger prawns, coconut milk,
shallots, red peppers, creole
seasoning, grilled bread 14.99

GRILLED BRUSCHETTA FLATBREAD
mozzarella, provolone, spinach
cherry tomatoes, basil
balsamic reduction 12.99

CALIFORNIA ROLL
crab, avocado, cucumber,
soy glaze, wasabi 11.99

SPICY TUNA ROLL*
soy glaze, wasabi, sriracha
aioli 14.99

**ARTICHOKE, SPINACH &
CHEESE DIP**
cotija, monterey jack, tortilla
chips 13.99

**CRISPY BUTTERMILK CHICKEN
TENDERLOINS**
buttermilk ranch, bbq sauce,
hand cut fries 13.99

HOT SCRATCH MADE DONUTS
ricotta, vanilla, cinnamon,
house-made caramel sauce 5.99



The Grill

steaks are USDA upper choice, 28 day aged, hand selected

OREGON WILD KING SALMON*
wild rice, seasonal vegetables 26.99

MISO SALMON*
miso marinated northwest salmon
filet, beurre blanc, soy glaze,
sticky white rice, roasted glazed
carrots 24.99

TOP SIRLOIN STEAK*
10 oz. aged sirloin, garlic
sautéed mushrooms, buttermilk
mashed potatoes, seasonal
vegetables 28.99

GRILLED RIB EYE*
14 oz. aged rib eye,
buttermilk mashed potatoes,
seasonal vegetables 38.99

FILET MIGNON*
7 oz. aged center cut tenderloin,
demi-glaze, buttermilk
mashed potatoes, seasonal
vegetables 38.99

HOUSE-MADE POT PIE
grilled chicken breast,
vegetables, homemade
crust, garlic bread 17.99

**BUTTERMILK BATTERED
CRISPY FRIED CHICKEN**
buttermilk mashed potatoes,
country gravy, coleslaw 19.99

FISH TACOS
chipotle ranch dressed
cabbage, jack cheese,
pico de gallo, wild rice
pacific cod 16.99
bronzed salmon 17.99

KUNG PAO CHICKEN**
peanuts, garlic, szechuan
chili peppers, green onions,
white rice 17.99

SPICY MAC & CHEESE
italian spicy sausage, cayenne
pepper, gorgonzola, cheddar,
monterey jack, parmesan,
garlic bread 16.99

SCRATCH MADE MEATLOAF
veal, pork, ground chuck,
bacon, coffee mushroom stout
gravy, buttermilk mashed potatoes,
glazed carrots 21.99

JAMBALAYA
andouille sausage, chicken, okra,
tiger prawns, garlic, white rice,
spicy jambalaya sauce, onion,
tomato 19.99

CHICKEN MARSALA
mushrooms, marsala wine sauce,
buttermilk mashed potatoes,
seasonal vegetables 19.99

STUFFED SALMON
northwest salmon filet, crab,
shrimp, brie, beurre blanc,
wild rice, seasonal vegetables
25.99

ORANGE CHICKEN
szechuan chili peppers,
onions, garlic, orange sauce,
white rice 17.99

CABERNET TENDERLOIN TIPS*
cabernet balsamic demi-glaze,
mushrooms, buttermilk
mashed potatoes, seasonal
vegetables 26.99

**BLACKENED CHICKEN
FETA PASTA**
white wine sauce, garlic,
tomatoes, basil, spinach, feta,
red pepper chili flakes
parmesan 18.99

LOBSTER FETTUCCINE
sautéed lobster, asparagus,
red peppers, artichoke hearts,
pancetta, fried capers,
white wine alfredo sauce,
parmesan 28.99

BEER BATTERED FISH & CHIPS
coleslaw, tartar sauce 18.99

Specialties

all burgers are a half pound of
USDA fresh ground chuck

burgers and sandwiches served with fresh hand cut fries

CHEESEBURGER*
onion, lettuce, tomato,
scratch made sauce
(choice of cheddar, swiss,
or pepperjack) 14.99

BBQ BACON CHEESEBURGER*
house bbq sauce, cheddar,
smoked bacon, onion, lettuce,
tomato, garlic aioli 16.99

JALAPEÑO BURGER*
pepper jack cheese, crispy onion,
sriracha aioli, fried jalapeño,
guacamole 16.99

PB&J BURGER* **
peanut butter, jalapeño grape jelly,
cheddar, crispy onions 14.99

GRASS FED BISON BURGER*
cheddar, lettuce, tomato, onion,
scratch made sauce - America's
original red meat - an extra lean,
more flavorful alternative to beef
or chicken 17.99

IMPOSSIBLE BURGER™
plant based protein burger,
mustard aioli, garlic aioli,
monterey jack, avocado, lettuce,
tomato, onion 15.99

*Items are served raw or undercooked. Consuming raw or undercooked meats,
seafood, shellfish, eggs or poultry may increase your risk of foodborne
illness.

**Recipe may contain nuts. For those who have food allergies,
please inform your server, we will be happy to discuss any necessary changes.



BOWLS, SALADS & SOUP

**STRAWBERRY,
PEAR & APPLE SALAD****
wild organic arugula, grapes,
gorgonzola, candied walnuts,
char-grilled chicken breast,
lemon vinaigrette 16.99

GRILLED SALMON POWER BOWL* **
roasted sweet potatoes, avocado,
candied walnuts, blueberries,
mango, peach quinoa, pomegranate,
kale, lemon vinaigrette 17.99

AHI POKE BOWL*
ahi tuna, sweet chili, sambal,
sticky rice, mixed greens, mango,
avocado, onions, carrots 17.99

GRILLED CHICKEN CAESAR
romaine, parmesan, garlic
croutons 14.99

SANTA FE SALMON SALAD*
blackened salmon, bbq sauce,
avocado, corn salsa, spring mix,
pico, tortilla strips, cilantro,
cotija, chipotle ranch 17.99

**CRISPY BUTTERMILK
CHICKEN TENDERLOIN SALAD**
spring mix, romaine, cucumbers,
cherry tomatoes, garlic croutons,
cabbage, buttermilk ranch 16.99

SALMON HARVEST BOWL* **
arugula, brussels sprouts,
apples, bing cherries, diced
almonds, red pepper,
butternut squash, goat cheese,
whole grain mustard vinaigrette
17.99

SUPERFOOD SALMON BOWL*
arugula, spinach, beets, avocado,
peppers, chia, pumpkin and
sunflower seeds, raspberry,
blueberry yogurt dressing 17.99

GRILLED STEAK SALAD*
grilled romaine hearts,
flash fried brussels sprouts,
cherry tomatoes, parmesan,
lemon caesar dressing 19.99

GRILLED CHICKEN COBB SALAD
crisp greens, bacon, tomatoes,
avocado, egg, bleu cheese
crumbles, bleu cheese
dressing 16.99

STARTER SALADS & SOUP
house salad 7.99
caesar salad 7.99
pear & gorgonzola salad 8.49**
scratch made soup
cup 6.99 / bowl 8.49

SANDWICHES &

GRILLED CHICKEN
monterey jack, smoked bacon,
lettuce, tomato, garlic aioli,
onion, ciabatta bun 15.99

GRILLED TURKEY BLT
maple pepper bacon, arugula
white cheddar, avocado,
mustard aioli, tomato,
rustic white bread 15.99

FRENCH DIP
roasted sirloin, white cheddar,
french roll, horseradish cream,
au jus 17.99

REUBEN
corned beef, swiss, sauerkraut,
thousand island, marble rye
bread 16.99

SPICY HONEY CHICKEN SANDWICH
honey butter, sweet heat pickles,
coleslaw, sweet peppers,
sriracha aioli, ciabatta bun
16.99

BURGERS

Locally Sourced, Scratch Made

52 CRAFT BEERS ON TAP

FLIGHTS

CAN'T DECIDE? YOU DON'T HAVE TO! BEER FLIGHTS AVAILABLE. PICK YOUR TOP 5 TAP CHOICES

LAGER

SESSION PREMIUM - FULL SAIL BREWING COMPANY
malt lager crisp, smooth, refreshing | hood river, or 5.1% abv

BUD LIGHT - ANHEUSER-BUSCH
light, pale lager | st. louis, mo 4.1% abv

COORS LIGHT - COORS BREWING COMPANY
cold filtered certified | golden, co 4.2% abv

MODELO ESPECIAL - GRUPO MODELO
pilsner style lager | mexico city, mx 4.4% abv

CANADIAN LAGER - STEEPLEJACK BREWING
light, crisp | portland, or 5.0% abv

MEXICAN DARK LAGER - STEEPLEJACK BREWING
toffee, mocha, toasted grains | portland, or 5.0% abv

PILSNER

BREAKSIDE PILSNER - BREAKSIDE BREWERY
traditional german style lager, clean bitterness,
crisp, refreshing | portland, or 5.2% abv

STELLA ARTOIS
grain, wheat, pale malts | belgium 5.2% abv

CRUX PILZ - CRUX FERMENTATION PROJECT
pilsner malts, imported czech saaz, oregon sterling hops |
bend, or 5.2% abv

PALE ALE

MIRROR POND - DESCHUTES BREWERY
cascade hops, smooth | bend, or 5% abv

MANNY'S - GEORGETOWN BREWING COMPANY
snappy hop finish, crisp, clean, smooth | seattle, wa 5.4% abv

CIDER

BRIGHT CIDER - 2 TOWN CIDER HOUSE
refreshing apple, balanced | corvallis, or 6% abv

KINDA DRY - PORTLAND CIDER COMPANY
balanced and crisp | Portland, or 6.9% abv

AVID-SEASONAL ROTATOR
ask your server about our seasonal rotator | bend, or

RED

DIABLO ROJO - BONEYARD BEER
deep amber ale | bend, or 5.5% abv

IPA

LAGUNITAS - LAGUNITAS BREWING COMPANY
classic california IPA, caramel, malt, citrus zip |
petaluma, ca 6.2% abv

FRESH SQUEEZED - DESCHUTES BREWERY
heavy helping of citra, mosaic hops | bend, or 6% abv

APOCALYPSE - 10 BARREL BREWING COMPANY
fruity, pine, crisp | bend, or 6.5% abv

WANDERLUST - BREAKSIDE BREWERY
bold citrus flavor | portland, or 6.6% abv

CITRUS MISTRESS - HOP VALLEY BREWING COMPANY
grapefruit peel, peach, tropical finish |
springfield, or 6.5% abv

RPM - BONEYARD BEER
pineapple, citrus | bend, or 6.5% abv

***IPA - PFRIEM FAMILY BREWERS**
pine, citrus, candy-like malt | hood river, or 6.8% abv

HAZY IPA

MO HAZE IC - MIGRATION BREWING
pineapple, citrus | bend, or 6.1% abv

TROPIC HAZE - SILVER CITY BREWERY
oats, wheat, tropical fruit | bremerton, wa 6.4% abv

PHASER - ECLIPTIC BREWING
fruity, hoppy | portland, or 6.5% abv

DOUBLE IPA

***HOPS VENOM - BONEYARD BEER**
tangerine, pine | bend, or 9.0% abv

WHEAT

OCCIDENTAL HEFEWEIZEN - OCCIDENTAL BREWING CO.
refreshing, slightly dry | portland, or 5.0% abv

WIDMER HEFEWEIZEN - WIDMER BROTHERS BREWING
unfiltered wheat beer | portland, or 4.9% abv

BELGIAN

BLUE MOON BELGIAN WHITE
unfiltered, spicy, citrus, smooth | golden, co 5.4% abv

AMBER

AFRICAN AMBER - MAC & JACKS BREWERY
floral, hoppy | redmond, wa 5.8% abv

COPPERLINE AMBER ALE - BACKWOODS BREWING
notes of orange & spices | portland, or 5.5% abv

SOURS

CARINA PEACH SOUR ALE - ECLIPTIC BREWING
peach, pale malt, tart | portland, or 5.0% abv

CREAM ALE

KIWANDA - PELICAN BREWING
floral aroma, refreshing, snappy finish | pacific city, or 5.4% abv

STOUT & PORTER

TSUNAMI STOUT - PELICAN BREWING
chocolate malt, roasted barley | pacific city, or 7.0% abv

BLACK BUTTE PORTER - DESCHUTES BREWERY
rich chocolate, coffee, roasted finish | bend, or 5.2% abv

KÖLSCH

KÖLSCH - OCCIDENTAL BREWING CO.
crisp, dry lager style, spicy | portland, or 4.5% abv

NITRO

GUINNESS - ST. JAMES GATE BREWERY
the irish classic | ireland 4.2% abv

ROTATING

boneyard | breakside | bridgeport | elysian | lompop
deschutes | ecliptic | full sail | gigantic | hub |
laurelwood | ninkasi | oakshire | pelican | pyramid |
rogue | sasquatch | southern oregon | 10 barrel | widmer |
hop valley | good life | atlas | vertigo | big sky | pfriem |
silver moon | 2 towns | double mountain | ace |
hair of the dog | bend brewing | kona | bridge 99 |
cascade lakes | crux | immersion | riverbend |
sunriver brewing co. | three creeks | worthy |
astoria brewing | bouy beer co. | fort george |
terminal gravity | base camp | mt. hood brewing | alameda |
coalition | migration | occidental brewing co. | ancestry

BOTTLES & CANS

michelob ultra | corona light | corona | budweiser | heineken |
heineken 00 | miller lite | white claw

*beers 7% abv and over are served in a 13oz imperial glass