

COPPER RIVER

RESTAURANT & BAR

SEASONAL FEATURE SHEET

Appetizers

HAWAIIAN BBQ PULLED PORK SLIDERS

chipotle pulled pork, grilled fresh pineapple, crispy fried onions, coleslaw
14.99

AHI TUNA POKE*

layers of ahi tuna, crab salad, avocado, white rice, crispy wontons
15.99

Entrées

PEPPERCORN AND BLUE CHEESE BURGER*

half pound grilled burger, peppercorn seasoning, demi glace, blue cheese crumbles, arugula, tomato, garlic aioli, ciabatta bun
17.99

SESAME SEARED AHI SALAD*

seared rare ahi, spinach, arugula, shredded cabbage, sweet peppers, carrots, crispy wonton strips, grapefruit, sesame ginger dressing
18.99

SOUTHWEST PRAWN BOWL

prawns, santa fe black beans, wild rice, avocado, cotija cheese, tomato, corn salsa, pico de gallo, cilantro, tortilla chips, sour cream, cilantro lime vinaigrette
18.99

SAUSAGE AND SEAFOOD PAELLA*

black mussels, tiger prawns, salmon, andouille sausage, saffron, white wine, rice, asparagus, yellow sweet peppers, red onion
22.99

GRILLED CURRY SALMON*

fresh grilled salmon, sticky white rice, sautéed spinach, red pepper, curry ginger cream sauce
24.99

Dessert

HOUSE-MADE BREAD PUDDING

warm bread pudding, southern comfort caramel sauce, vanilla ice cream
9.49

Cocktails

COPPER BULLEIT MANHATTAN

bulleit rye whiskey, chocolate bitters 10.75

SPICY MARGARITA

tequila, jalapeño purée, citrus 10.75

copper river features 52 local craft beers on tap, see our complete beer list for your selection

*consuming raw or under-cooked meats or seafood may increase your risk of food borne illness

**recipe contains nuts