

Copperleaf

Bar & Terrace



SMALL BITES

SOUP D' JOUR 9

CRISPY PORTOBELLO FRIES 8
Roasted Garlic Aioli

YUKON GOLD POTATO CHIPS 8
Smoked Shallot- Clam Dip



FIRECRACKER ROCKSHRIMP 14
Tempura Fried, Sambal Glazed, Garlic Herbs

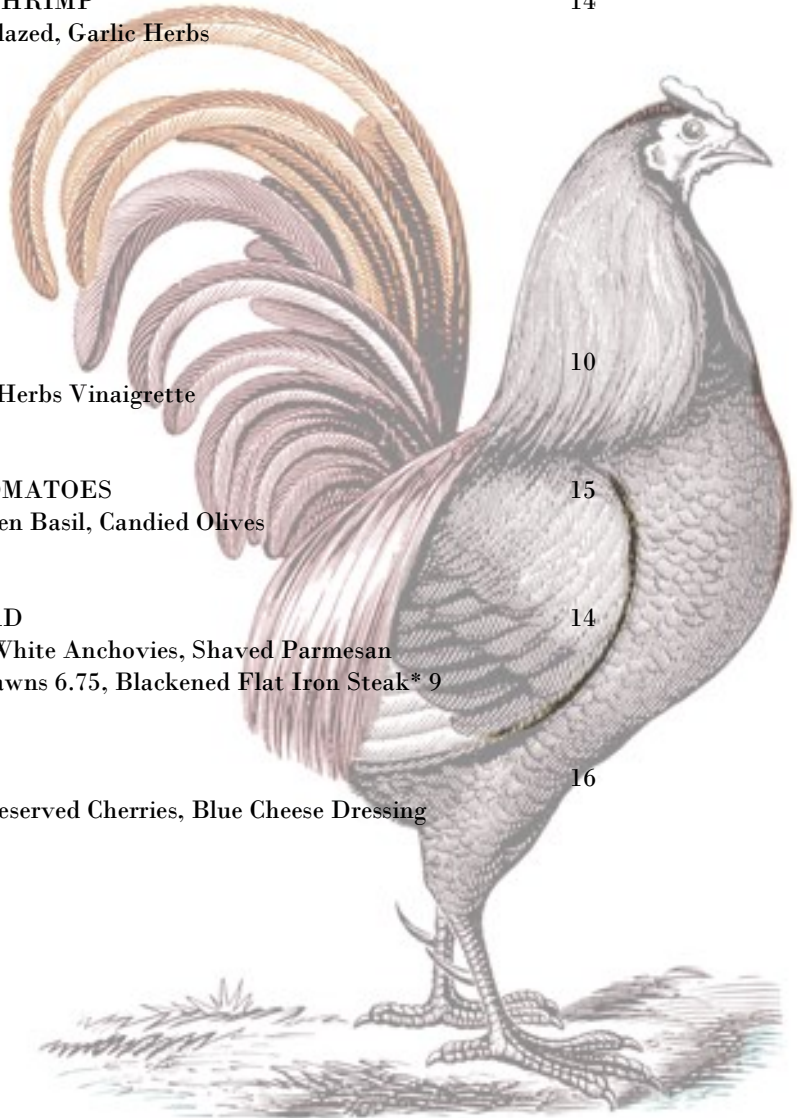
GARDEN

BABY GEM LETTUCES 10
Toasted Hazelnuts, Fines Herbs Vinaigrette

SLICED HEIRLOOM TOMATOES 15
Yakima Sweet Corn, Garden Basil, Candied Olives

CLASSIC CAESAR SALAD 14
Chilled Romaine Hearts, White Anchovies, Shaved Parmesan
Add Grilled Chicken 6, Prawns 6.75, Blackened Flat Iron Steak* 9

BLACK & BLEU SALAD 16
Blackened Sirloin Tips, Preserved Cherries, Blue Cheese Dressing



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ARTISAN SANDWICHES

Sandwiches Served with Your Choice of French Fries or Fresh Farm Greens

PAINTED HILLS BACON CHEESE BURGER*

Dijonaise, Tomato Jam, Butter Lettuce, Sesame Roll

15

BLACKENED ALBACORE SANDWICH

Sesame Cabbage Slaw, Onion Rings, Cherry Pepper Mayonnaise

18

BUTTERMILK FRIED CHICKEN SANDWICH

Butter Brioche Bun, Provolone, Bourbon Onion Jam

16

CLASSIC REUBEN

Thinly Sliced Pastrami, Grain Mustard Kraut, Marble Rye

16

GRILLED CUBANO

Tasso Ham, Pepperoni, Smoked Gouda, Cherry Peppers, Pistou

18

CRAFTED SPECIALITIES

ALASKAN TRUE COD "FISH & CHIPS"

Beer Battered, French Fries, Caper Remoulade

18

PAINTED HILLS "STEAK FRITES"*

Blackened Flat Iron, Young Greens, Black Truffle Aioli

24

RED CHILI GLAZED CRISPY DUCK & WAFFLES

Toasted Cashews, Fresh Cilantro, Garlic Chili Glaze

26

PASTA & FLATBREADS

SMOKED BACON CARBONARA

Semolina Rigatoni, English Peas, Parmesan- Shallot Crème

21

WILD MUSHROOM, ARTICHOKE, ROASTED GARLIC FLATBREAD

Heirloom Tomato Raisins, Marinated Mushrooms, Virgin Olive Oil

18

GRILLED PRAWNS, PEPPERONI FLATBREAD

Garden Basil, Manchego, Cherry Peppers, Roast Garlic

18

