

PDX



ORE

COOPERS HALL

WINERY AND TAPROOM

SMALLER

BREAD & BUTTER demi baguette, beurre de baratte, sea salt \$5

COOPERS FRIES lemon oil, fines herbes, citric acid \$5

NATURALLY CURED OLIVES & MARCONAS gordal, cornicabra, cuquillo, verdial, zorzaleña olives \$9

FRESH SHEEP CHEESE MADELEINES pepita brittle butter \$10

FRIED BRUSSELS SPROUTS fermented pepper vinaigrette, pear, pumpkin seeds \$12

GRILLED CABBAGE PAPRIKAS smoked & fried fingerlings, bacon, crème fraiche, dill \$11

CHARCUTERIE coppa, speck, salami ungherese, smoked duck breast, pickles, baguette \$17

CHICORIES pickled pear vinaigrette, shaved fennel, delicata, piave, hazelnuts \$12

FALL GREENS mountain rose apple, moscatel vinaigrette, fromage blanc, walnuts \$12

add rotisserie chicken to any salad \$5

CHEESE

A SELECTION OF 3, 4 OR 5 seasonal fruit, baguette \$15/ \$18/ \$21

#1 saint servais bio, cow, DE (roasted meat, elastic paste, fun)

#2 manchego pasamontes 12 month, sheep (complex, big, long finish)

#3 secret de compestelle, sheep, FR (nutty, sweet, olive)

#4 l'amuse gouda, goat, NL (salted caramel, brown butter, creamy)

#5 24-30m comte, cow* (special, 2015 milk, toasted butter)

LARGER

BURGER* 6oz patty, cured tomato jam, arugula, aioli, fontina, brioche bun \$13

add house bacon \$2

VEGGIE BURGER* beet-jasmine rice patty, dill aioli, blackberry mostarda, pickled onion,

gruyere, arugula, brioche bun \$12

GRILLED TROUT SANDO pickled green tomato, dill aioli, mizuna, horseradish, ciabatta \$12

all sandwiches served with dill pickle

ORECCHIETTE Oregon mushrooms, futsu squash, kale, celery-apple butter, mahon \$22

add chicken \$5

HALF ROTISSERIE CHICKEN CHAUSSEUR summer tomato preserves, parsnips, Oregon mushrooms, fine herbs \$25

please allow 35 minutes

SEARED SALMON kohlrabi-apple remoulade, glazed radish, sorrel vinaigrette, crispy shallot \$26

DESSERT

BRIOCHE DONUTS apricot preserves, almond sugar \$9

EXECUTIVE CHEF KEITH MORRIS
SOUS CHEF JEREMY PRATT

* some cheeses may contain unpasteurized milk * aioli contains raw egg * burgers and steaks are cooked to order
* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

TALK ABOUT LOVE vodka, grapefruit, cava \$10

COOPERS HALL OLD FASHIONED overproof rye, funky rum, demerara, bitters \$10

REMEMBER ME reposado tequila, gentian, blanc vermouth, lemon, mezcal rinse \$12

SHERRY VACATION anejo rum, amontillado sherry, Czech liqueur, orange & lime juices \$13

FUNKY THYME rye, funky rum, amaretto, lemon, vegan egg white, thyme \$13

A BREAK IN THE CLOUDS a medley of Italian Amari, lemon, honey \$14

AUTUMNAL NEGRONI gin, vermouth, pineapple cinnamon campari \$13

OH, HONEY bonded apple brandy, cacao liqueur, honey, bitters \$12

PAPA COLLINS bourbon, absinthe, lemon, rootbeer \$11

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

N/A BEVERAGES

HOMEMADE HIBISCUS SODA \$4

HOUSE GINGER BEER \$5

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 MEAD

#22 KOLSH, OCCIDENTAL BREWING, PORTLAND, OR 5.7% ABV, 16OZ. \$6

#23 WILD FERMENTED CIDER, DRAGON'S HEAD, VASHON ISLAND, WA 6.9% ABV, 10OZ. \$7

#24 BASQUE CIDER, SON OF MAN BREWING, CASCADE LOCKS, OR 6.2% ABV, 10OZ. \$10

#25 PILSNER, PFRIEM FAMILY BREWERS, HOOD RIVER, OR 4.9% ABV, 16OZ. \$6

#26 IPA, BREAKSIDE BREWING CO., PORTLAND, OR 7.1% ABV, 16OZ. \$6

#27 PORTER, MT TABOR BREWING, PORTLAND, OR 6% ABV, 16OZ. \$6

#28 HAZY PALE, FAIR STATE BREWING, ST PAUL, MN 5% ABV, 16OZ. \$6

NECTARADE LEMON LIME SESSION MEAD, NECTAR CREEK, PHILOMATH, OR 6.9% ABV
12OZ. CAN \$6

RAINIER TALL BOY \$4



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