



COPPER RIVER

RESTAURANT & BAR

Happy Hour Eats

Everyday* 3pm - 6pm & 9pm - Close

Rosemary Focaccia

House-baked focaccia bread served with olive oil and marinated olives. 2.99

Spicy Mac & Cheese

Italian spicy sausage, cayenne pepper, gorgonzola, cheddar, Monterey Jack and Parmesan Cheese. Topped with green onions. 5.99

Caesar Salad

Crisp romaine, grated and shredded parmesan, house-made croutons and our creamy Caesar dressing. 3.99

California Roll

Crab, avocado, cucumber, rolled tightly in nori and rice and topped with toasted sesame seeds. 4.99

Fish Tacos

Pacific cod, chipotle dressed cabbage and pico de gallo. Served on corn tortillas with grilled tomato salsa. 4.99

Kung Pao Lettuce Wrap

Chicken breast sautéed with fresh garlic, green onions, pepper flakes and Kung Pao sauce. Topped with roasted peanuts and served with fresh iceberg lettuce. 4.99

Artichoke, Spinach & Cheese Dip

A blend of cotija cheese, artichokes and spinach. Served with made to order tortilla chips. 4.99

Cheeseburger*

Quarter pound fresh ground chuck, cooked over a grill. Topped with cheddar cheese, lettuce, tomato, Bermuda onion and our scratch made sauce. Served with hand cut fries. 5.99

Soup Of The Day

Made fresh daily. 3.99

Steak Bites*

Beef tenderloin steak marinated, char-grilled and garnished with a balsamic glaze. Served with spring greens tossed in balsamic vinaigrette. 6.99

Corn Fritters

Traditional savory treats. Scratch made mixture of corn, eggs, flour, milk and melted butter. Served with house-made honey butter. 3.99

Soft Baked Pretzels

Served with scratch-made Red Ale beer cheese fondue. 5.99

Oyster Shooters

Two Willapa Bay oysters served over house-made cocktail sauce and topped with a frozen shaved spicy tomato sauce. Rimmed with a chili infused salt. 3.99

Traditional Fried Chicken Tenderloins

Crispy fried buttermilk battered chicken, hand breaded and served with scratch made gravy and barbeque sauce. 5.99

Grilled Pepperoni Flatbread

House-made flatbread grilled and topped with tomato sauce, mozzarella, provolone cheese and zesty pepperoni. 4.99

Truffle Fries

Truffle oil, fresh rosemary and Parmesan. 2.99

Hot Fudge Sundae

Two scoops of vanilla ice cream, house-made whipped cream, candied walnuts and served with hot fudge. WOW! 3.99

Hot Scratch Made Donuts

Scratch made ricotta cheese and vanilla donuts, rolled in cinnamon sugar and dusted with powdered sugar. Served with house-made caramel sauce. 3.99

Happy Hour from the Bar

Everyday 3pm - 6pm & 9pm - Midnight

\$4.95 Margarita

\$4.95 Well Drinks

\$4.95 Featured Wine

\$4.50 Select Craft Beer Pints

Minimum Beverage Purchase of \$3.25 per Person Required. No Substitutions. Not Available for Take-Out. Must Be Consumed on Premises.

*Consuming raw or under cooked meats or seafood may increase your risk of food borne illness.

*Happy Hour will not be available on major holidays

(Flights)

Can't decide? You don't have to! Beer flights available. Pick your top 5 tap choices

Craft Infused

Raspberry Blonde

Unfiltered wheat beer, hint of raspberry flavor. 7.50

Snakebite

Red ale with note of cider served in a pint. 6.50

Berry Light

Sweet strawberry mix with crisp light beer. 5.50

Copperback

Chilled lemonade with smoky bourbon, and Stella beer. 7.00

Mandarin Moon

Belgian white beer with mandarin notes served in a pint glass. 9.00

Black & Tan

Dark meets light beer combo. 6.50

Hefe Sunrise

Chilled lemonade with unfiltered wheat beer. 5.50

Corona Rita

Infused margarita and crisp beer. 7.50

Weissen Sour

Bourbon with citrus, sweet flavors, touch of Belgian beer served with our big block cube in a bucket glass. 7.50

Martinis & Cocktails

Passionfruit Spritzer

Fresh passionfruit puree, vodka and a splash of cranberry juice shaken and topped with sparkling wine. Served in a champagne flute with a sugar rim. 6.95

Irish Trail

Jameson Irish Whiskey muddled lemon and lime, topped with sprite and grenadine on a block cube. 7.75

Salted Caramel Martini

Shaken then strained with caramel salted vodka, Bailey's, and cream in a martini glass. 7.50

Moscow Mule

Muddled mint and limes, ginger beer and vodka poured into a copper mug. 7.75

Watermelon Slope

Mixed with vodka, melon liquor, and cranberry juice served up in a martini glass. 6.00

Oatmeal Cookie

Bailey's, butterscotch and spicy cinnamon schnapps served in a highball. 6.50

Huckleberry Cosmo

Infused huckleberry vodka with cranberry, lime and sweet & sour served up in a martini glass. 7.50

Pomegranate Sangría

House red wine, citrus fruits, pomegranate puree swirled in a pint glass over ice. 7.95

Spicy Margarita

Delicious spicy heat margarita with a touch of citrus. 7.50

Mojito

Fresh mint, lime, and bubbles with rum served in a pint glass and crushed ice. 7.95

Blood Orange Mojito

Bacardi Rum, fresh mint, simple syrup, blood orange juice and lime juice. 8.25

Strawberry Punch

The long island iced tea with a berry twist. 7.25

Tropical Sangría

Fresh muddled citrus fruits shaken with fresh passionfruit, raspberry and topped with pinot grigio. 7.75

Copper Melting Passion

Vodka with spicy passionfruit flavors served up in a martini glass. 8.50

Copper Rita

Upscale house rita, with a touch of Grand Marnier. 9.50

Fruit Drop

Your choice of fruit, vodka, and lime, chilled and served up in a martini glass. 7.95 (Passionfruit, Wildberry, Raspberry or Mango)

Tennessee Harvest

Sweet Jack Honey, muddled flavors of cherry and orange served up in a martini glass. 9.00

Bakon Bloody Mary

Infused Bakon vodka and house-made bloody mary mix over ice in a pint glass. 8.00

Pear Cosmo

Pear vodka with pear puree, lime juice and cranberry, strained and served up in martini glass. 8.75

Mountain Haze

Spiced rum with citrus, sweet Chambord, and Sprite served in a bucket glass with our big block cube. 7.50



Ask a Manager about Private Dining and Large Party Area

Reserve your table on www.CopperRiverRestaurant.com

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