LOCALLY OWNED & OPERATED

SCRATCH MADE KITCHEN

LOCALLY SOURCED PRODUCTS

52 CRAFT BEERS ON TAP

HAPPY HOUR EVERYDAY* (3-6 & 9-CLOSE)

LARGE PARTY DINING ACCOMODATIONS

PRIVATE MEETING SPACE AVAILABLE

FEATURED SEASONAL CHEF SPECIALS

GLUTEN FREE OPTIONS

WATCH YOUR GAME HERE

PATIO SEATING

AND MORE.....

reserve your table on our website
www.CopperRiverRestaurant.com

*happy hour will not be available on major holidays
COPPER RIVER SIDECAR
tusca, cointreau, sweet & sour 9.75

SNAKE EYE
red ale, cider 6.50

OREGON SOUR
bourbon, lemon sour, erath pinot noir 10.50

COPPERBACK
smoky bourbon, lemonade, stella 7.25

MANDARIN MOON
belgian white beer, mandarin vodka 9.00

BLACK & TAN
dark meets light 6.75

HEFE SUNRISE
unfiltered wheat beer, lemonade 6.00

CORONA RITA
infused margarita, crisp beer 7.95

HOOD RIVER OLD FASHIONED
whiskey, bitters 10.25

ELDER MULE
vodka, elderflower liqueur, ginger beer, lime 9.50

PASSIONFRUIT SPRITZER
vodka, passionfruit puree, cranberry juice, sparkling wine, sugar rim 7.25

IRISH TRAIL
irish whiskey, lemon/lim, splash of berry, big block cube 8.00

SALTED CARAMEL MARTINI
caramel salted vodka, bailey’s, cream 7.75

MOSCOW MULE
vodka, ginger beer, mint, lime 8.25

WATERMELON SLOPE
vodka, melon liquor, cranberry 6.50

HUCKLEBERRY COSMO
huckleberry vodka, cranberry juice, lime, sweet & sour 7.75

POMEGRANATE SANGRIA
red wine, citrus, pomegranate puree 8.25

SPICY MARGARITA
spicy heat margarita, citrus 7.75

MOJITO
run, mint, lime 8.25

BLOOD ORANGE MOJITO
bacardi run, mint, simple syrup, blood orange juice, lime juice 8.50

STRAWBERRY PUNCH
long island iced tea, berry twist 7.25

TROPICAL SANGRIA
citrus, passionfruit, raspberry, pinot grigio 8.00

COPPER MELTING PASSION
vodka, spicy passionfruit 8.50

COPPER RITA
premium tequila, grand marnier 9.75

FRUIT DROP
vodka, fruit purees, lemon 8.25
(passionfruit, wildberry, raspberry or mango)

BAKON BLOODY MARY
bakon vodka, house-made bloody mary mix 8.25

PEAR COSMO
pear vodka, pear puree, lime, cranberry 8.75

MOUNTAIN MARY
spiced rum, citrus, sweet chambord, sprite, big block cube 8.00
# FLIGHTS

**CAN’T DECIDE? – YOU DON’T HAVE TO!**

*Pick your top 5 tap choices*

## LAGER

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Brewery</th>
<th>Style</th>
<th>Description</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SESSION PREMIUM</strong></td>
<td>FULL SAIL BREWING COMPANY</td>
<td>Malt Lager</td>
<td>Crisp, refreshing</td>
<td>Hood River, OR</td>
<td>5.1%</td>
</tr>
<tr>
<td><strong>BUD LIGHT</strong></td>
<td>ANHEUSER-BUSCH</td>
<td>Light, Pale Lager</td>
<td>Clean, refreshing</td>
<td>St. Louis, MO</td>
<td>4.7%</td>
</tr>
<tr>
<td><strong>COORS LIGHT</strong></td>
<td>COORS BREWING COMPANY</td>
<td>Cold Filtered Certified</td>
<td>Golden, CO</td>
<td>4.2%</td>
<td></td>
</tr>
<tr>
<td><strong>BREAKSIDE PILSNER</strong></td>
<td>BREAKSIDE BREWERY</td>
<td>Traditional German Style Lager</td>
<td>Clean Bitterness, Crisp, Refreshing</td>
<td>Portland, OR</td>
<td>5.2%</td>
</tr>
<tr>
<td><strong>STELLA ARTOIS</strong></td>
<td></td>
<td>Grain, Wheat, Pale Malts</td>
<td></td>
<td>Belgium</td>
<td>5.2%</td>
</tr>
<tr>
<td><strong>TINY HOUSE PILSNER</strong></td>
<td>BRIDGEPORT BREWING CO.</td>
<td>Malt, Willamette Valley Hops</td>
<td></td>
<td>Portland, OR</td>
<td>5.2%</td>
</tr>
</tbody>
</table>

## PALE ALE

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Brewery</th>
<th>Style</th>
<th>Description</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MIRROR POND</strong></td>
<td>DESCHUTES BREWERY</td>
<td>Cascade Hops, Smooth</td>
<td></td>
<td>Bend, OR</td>
<td>5.4%</td>
</tr>
<tr>
<td><strong>MANNY’S</strong></td>
<td>GRODBERTOWN BREWERY</td>
<td>Snappy Hop Finish, Crisp, Clean, Smooth</td>
<td>Seattle, WA</td>
<td>5.4%</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET AS!</strong></td>
<td>GOOD LIFE BREWING</td>
<td>Pale Ale, Grapefruit</td>
<td></td>
<td>Bend, OR</td>
<td>5.6%</td>
</tr>
<tr>
<td><strong>TINY HORSE PILSNER</strong></td>
<td>BRIDGEPORT BREWING CO.</td>
<td>Malt, Willamette Valley Hops</td>
<td></td>
<td>Portland, OR</td>
<td>5.6%</td>
</tr>
<tr>
<td><strong>AFRICAN AMBER</strong></td>
<td>MAC &amp; JACKS BREWERY</td>
<td>Floral, Hoppy</td>
<td></td>
<td>Redmond, WA</td>
<td>5.8%</td>
</tr>
<tr>
<td><strong>DROP TOP</strong></td>
<td>WIDMER BROTHERS BREWING</td>
<td>Smooth, Soft Bitterness</td>
<td></td>
<td>Portland, OR</td>
<td>5.3%</td>
</tr>
<tr>
<td><strong>AMBER ALE</strong></td>
<td>OAKSHIRE BREWING</td>
<td>Chocolate, Caramel, Malt</td>
<td></td>
<td>Eugene, OR</td>
<td>5.4%</td>
</tr>
</tbody>
</table>

## IPA

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Brewery</th>
<th>Style</th>
<th>Description</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LAGUNITAS</strong></td>
<td>LAGUNITAS BREWING COMPANY</td>
<td>Classic California IPA</td>
<td>Caramel Malt, Citrus Zip</td>
<td>Petaluma, CA</td>
<td>6.2%</td>
</tr>
<tr>
<td><strong>FRESH SQUEEZED</strong></td>
<td>DESCHUTES BREWERY</td>
<td>Heavy Hopping of Citra, Mosaic Hops</td>
<td></td>
<td>Bend, OR</td>
<td>6.8%</td>
</tr>
<tr>
<td><strong>TOTAL DOMINATION</strong></td>
<td>HIKARI BREWING</td>
<td>Multiple Hops</td>
<td></td>
<td>Eugene, OR</td>
<td>6.7%</td>
</tr>
<tr>
<td><strong>APOCALYPSE</strong></td>
<td>10 BARREL BREWING COMPANY</td>
<td>Fruity, Pine, Crisp</td>
<td></td>
<td>Bend, OR</td>
<td>6.5%</td>
</tr>
<tr>
<td><strong>WANDERLUST</strong></td>
<td>BREAKSIDE BREWERY</td>
<td>Bold Citrus Flavor</td>
<td></td>
<td>Portland, OR</td>
<td>6.0%</td>
</tr>
<tr>
<td><strong>CITRUS MISTRESS</strong></td>
<td>HOP VALLEY BREWING COMPANY</td>
<td>Grapefruit Peel, Peach, Tropical Finish</td>
<td></td>
<td>Springfield, OR</td>
<td>6.5%</td>
</tr>
<tr>
<td><strong>RPM</strong></td>
<td>BONEYARD BEER</td>
<td>Pineapple, Citrus</td>
<td></td>
<td>Bend, OR</td>
<td>6.5%</td>
</tr>
<tr>
<td><strong>IPA 97</strong></td>
<td>SILVER MOON BREWING</td>
<td>Tropical Fruit, Light Pine</td>
<td></td>
<td>Bend, OR</td>
<td>7.0%</td>
</tr>
<tr>
<td><strong>WORKHOUSE</strong></td>
<td>LAURELWOOD BREWING COMPANY</td>
<td>Heavy Handed Dose of Hops, Light Pine</td>
<td></td>
<td>Portland, OR</td>
<td>7.5%</td>
</tr>
<tr>
<td><strong>GIGANTIC</strong></td>
<td>GIGANTIC BREWING COMPANY</td>
<td>Citrus, Bitter Kick</td>
<td></td>
<td>Portland, OR</td>
<td>7.3%</td>
</tr>
<tr>
<td><strong>IPA</strong></td>
<td>PFRIEM FAMILY BREWERS</td>
<td>Pine, Candy-like Malt</td>
<td></td>
<td>Hood River, OR</td>
<td>7.2%</td>
</tr>
</tbody>
</table>
**WHEAT**

**OCCIDENTAL HEPFHEWIZEN** - **OCCIDENTAL BREWING CO.**
refreshing, slightly dry | portland, or 4.5% abv

**WINNER HEPFHEWIZEN** - **WINNER BROTHERS BREWING**
unfiltered wheat beer | portland, or 4.7% abv

**BELGIAN**

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

**RED**

**DOWN OF THE RED** - **MINKASt BREWING**
mango, papaya, pineapple | eugene, or 7% abv

**FREE RANGE RED** - **LAURELWOOD BREWING COMPANY**
caramel sweetness, grapefruit | portland, or 6.2% abv

**INDIA RED ALE** - **DOUBLE MOUNTAIN BREWERY**
spice, fruit, caramel toffee | hood river, or 6.5% abv

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

**SOURS**

**CARINA PEACH SOUR ALE** - **ECLIPTIC BREWING**
peach, pale malt, tart | portland, or 5.5% abv

**BROWN**

**OXFORD BROWN** - **SCHUBERT BREWING**
caramel, toasted malt, slightly sweet finish | newfoundland 4.7% abv

**HAZELNUT BROWN NECTAR** - **ROGUE ALES**
oregon hazelnuts | newport, or 6% abv

**MOOSE SHOOL** - **BIG SKY BREWING CO.**
coffee, cocoa | missoula, mt 5.1% abv

**CREAM ALE**

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

**STOUT & PORTER**

**OAKSHIRE ESPRESSO STOUT** - **OAKSHIRE BREWING**
dark, silky stout, coffee beans | eugene, or 5.8% abv

**GUINNESS**

the irish classic | ireland 4.2% abv

**SINTJOSTOR BLACK ALE** - **10 BARREL BREWING COMPANY**
smooth, hints of chocolate and coffee | bend, or 5.7% abv

**CAPILLA PORTER** - **ECLIPTIC BREWING**
sweet dark malt aromas, chocolate, caramel | portland, or 5.2% abv

**GERMAN MAIBOCK**

**DEAD GUT MAIBOCK**
german maibock inspired, malty aroma | newport, or 6.6% abv

**KÜLSCH**

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

**ROTATING**

Boneyard | brendshide | bridgeport | burnside | commons | rogue | deschutes | elliptic | full sail | gigantic | hub | pyramid | laurelwood | ninkasi | oakshire | pelican | widmer | pFriess | sausquatch | southern oregon | 10 barrel | vertigo | big sky | hop valley | good life | atlas | silver moon | double mountain | 2 towns | ace | bridge 99 | hair of the dog | bend brewing | cascade lakes | crux | immersion | riverbend | elysian | ski | astoria brewing | sunriver brewing co. | three creeks | worthy | lompoc | boxy beer co. | fort george | terminal gravity | allagash | st. hofbrewing | base camp | coalition | migration | occidental brewing co. | ancestry

**BOTTLES & CANS**

pbr | omission lps | omission lager | corona | corona light | budweiser | heineken | kaliber | miller lite

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

## REDS

<table>
<thead>
<tr>
<th>Winery/Maker</th>
<th>Wine Type</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Columbia Winery</td>
<td>Merlot</td>
<td>WA</td>
<td>$7.25 / $9.25 / $25</td>
</tr>
<tr>
<td>14 Hands</td>
<td>Cabernet Sauvignon</td>
<td>OR/CA</td>
<td>$7.75 / $10.75 / $27</td>
</tr>
<tr>
<td>William Hill</td>
<td>Cabernet Sauvignon</td>
<td>CA</td>
<td>$8 / $11 / $28</td>
</tr>
<tr>
<td>Chateau Ste. Michelle</td>
<td>Cabernet Sauvignon</td>
<td>WA</td>
<td>$9.5 / $12.5 / $34</td>
</tr>
<tr>
<td>Brown Heritage</td>
<td>Cabernet Sauvignon</td>
<td>WA</td>
<td>$8 / $11 / $28</td>
</tr>
<tr>
<td>Joel Gott 815</td>
<td>Cabernet Sauvignon</td>
<td>CA</td>
<td>$11.5 / $14.5 / $41</td>
</tr>
<tr>
<td>Kiona Hills</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$8.5 / $11.5 / $30</td>
</tr>
<tr>
<td>Elouan</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$11.75 / $14.75 / $43</td>
</tr>
<tr>
<td>Erath Vineyard</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$12 / $15 / $44</td>
</tr>
<tr>
<td>Trapiche Oak Cask</td>
<td>Malbec</td>
<td>Argentina</td>
<td>$7.5 / $10.5 / $26</td>
</tr>
<tr>
<td>Braza</td>
<td>Old Vine Zinfandel</td>
<td>CA</td>
<td>$9.5 / $12.5 / $34</td>
</tr>
<tr>
<td>Ghirardelli 1924 Double Black</td>
<td>Cabernet Sauvignon</td>
<td>CA</td>
<td>$8 / $11 / $28</td>
</tr>
<tr>
<td>Stag’s Leap Hands of Time</td>
<td>Cabernet Sauvignon</td>
<td>CA</td>
<td>$70</td>
</tr>
<tr>
<td>Willakenzie Giselle</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$55</td>
</tr>
<tr>
<td>Domain Drouhin</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$90</td>
</tr>
</tbody>
</table>

## WHITES

<table>
<thead>
<tr>
<th>Winery/Maker</th>
<th>Wine Type</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primarius Rosé</td>
<td>Pinot Noir</td>
<td>OR</td>
<td>$8.5 / $11.5 / $30</td>
</tr>
<tr>
<td>Archery Summit</td>
<td>Pinot Gris</td>
<td>OR</td>
<td>$9.75 / $12.75 / $35</td>
</tr>
<tr>
<td>Chateau Ste. Michelle</td>
<td>Riesling</td>
<td>WA</td>
<td>$7.25 / $9.25 / $25</td>
</tr>
<tr>
<td>Hogue Cellars</td>
<td>Pinot Gris</td>
<td>WA</td>
<td>$7 / $9 / $24</td>
</tr>
<tr>
<td>Acrobat</td>
<td>Pinot Gris</td>
<td>OR</td>
<td>$9 / $12 / $32</td>
</tr>
<tr>
<td>Villa Maria Marlborough</td>
<td>Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$9.75 / $12.75 / $35</td>
</tr>
<tr>
<td>Chateau Ste. Michelle</td>
<td>Chardonnay</td>
<td>WA</td>
<td>$8.25 / $11.25 / $29</td>
</tr>
<tr>
<td>Kendall Jackson VR</td>
<td>Chardonnay</td>
<td>CA</td>
<td>$9.5 / $12.5 / $34</td>
</tr>
<tr>
<td>Martindale</td>
<td>Sauvignon Blanc</td>
<td>WA</td>
<td>$9 / $12 / $32</td>
</tr>
<tr>
<td>La Crema</td>
<td>Chardonnay</td>
<td>CA</td>
<td>$45</td>
</tr>
</tbody>
</table>

## BUBBLES

<table>
<thead>
<tr>
<th>Winery/Maker</th>
<th>Sparkling Type</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KORBEL</td>
<td>Brut</td>
<td>CA</td>
<td>$8.5</td>
</tr>
<tr>
<td>LA MARCA</td>
<td>Prosecco</td>
<td>Italy</td>
<td>$8.5</td>
</tr>
<tr>
<td>Argyle Sparkling</td>
<td>Brut</td>
<td>OR</td>
<td>$42</td>
</tr>
</tbody>
</table>

Please ask your server about our current featured wine selection: $6.5 / $9
DESSERTS

HOT SCRATCH MADE DONUTS
ricotta, vanilla, cinnamon, house-made caramel sauce 4.99

HOMEMADE FRESH BAKED “HOT FROM THE OVEN” COOKIE
baked in a cast iron skillet, vanilla ice cream, chilled glass of milk 6.99

APPLE WALNUT COBBLER
caramel, brown sugar, granny smith apples, vanilla ice cream 6.99

NEW YORK STYLE CHEESECAKE
house-made, marionberry sauce, whipped cream 6.99

CRÈME BRÛLÉE
fresh seasonal berries 5.99

Warmers

SPANISH COFFEE
coffee with a small kick 8.75

MOGUL MASHERS
peppermint, hot cocoa 8.00

TIMBER’S EDGE
bold & nutty, aged bourbon 8.00

ALPS COFFEE
baileys, brandy, whipped cream 7.50

SPICED BUTTER TODDY
spiced rum, house-made honey butter, hot water, sweet cream 7.50

NON-ALCOHOLIC

KOMBUCHA
(ask your server about our rotating flavors)

SODA

ICED TEA

FLAVORED ICED TEA

LEMONADE

FLAVORED LEMONADE

COFFEE

www.CopperRiverRestaurant.com