



COPPER
— MONTANA'S
WHISKEY BAR —
BOZEMAN, MONTANA

EXECUTIVE CHEF JOHN WALLACE
CHEF DE CUISINE ZANE DAVIN
SOUS CHEF MATTHEW GÉROULD

GENERAL MANAGER MADELEINE THIES
ASSISTANT GENERAL MANAGER MORGAN DEMUTH

HAPPY HOUR

MONDAY THRU FRIDAY 3 TO 5

Local Drafts \$4

BOZEMAN BREWING CO. Bozeman, MT
BLACKFOOT BREWING CO. Helena, MT

MAP BREWING CO. Bozeman, MT
KETTLEHOUSE BREWING CO. Missoula, MT

Bourbon Cocktails \$5

MANHATTAN
bourbon, sweet vermouth & *COPPER BITTERS*

KENTUCKY MULE
bourbon, ginger beer & fresh lime

WHISKEY SOUR
bourbon, lemon, simple, egg white & cherry

BEST WHISKEY & COKE EVER
Cardamom infused bourbon, coke & lemon

Bar Snacks \$6

BOURBON & HONEY HOT NUTS
mixed nuts, honey, house dry rub & rosemary

THREE DRY RUB WINGS
with choice of dipping sauce

POT ROAST POUTINE
french fries & pot roast debris

DROPS OF HEAVEN
Dates, blue cheese & candied bacon

DAILY DEALS

WHEN THEY'RE GONE, THEY'RE GONE...

SUNDAY: FAMILY RIBS NIGHT FOR 4 39
1.5 pounds of St. Louis Ribs, french fries & Copper side salad

MONDAY: \$5 OFF BISON MEATLOAF

TUESDAY: 2 FOR 1 TACOS
brisket verde tacos on flour tortillas, lettuce, cilantro, onion, lime crema

WEDNESDAY: COPPER BURGER & DRAFT BEER 16

THURSDAY: POT ROAST PLATTER 25
Slow-roasted beef, braised vegetables, mashed potatoes, pan jus

House Cocktails

COAL MINER'S DAUGHTER 11
lavender-infused bourbon, lemon juice, honey, house-made curaçao & soda

SMOKED MAPLE OLD FASHIONED 21
Elijah Craig bourbon, maple syrup, house-made orange bitters & cherry wood smoke & orange peel

COPPER OLD FASHIONED 15
DRY HILLS bourbon, demerara sugar, orange peel & *COPPER BITTERS*

BOURBON JULIUS* 12
Four Roses yellow label bourbon, orange, vanilla, egg white, lemon & *COPPER BITTERS*



411 13
WILD RYE vodka, elderflower, lemon, watermelon & Prosecco

SNOW BIRD 11
pear vodka, grapefruit, rosemary, lemon & *COPPER BITTERS*

MAYFLOWER 14
gin, cucumber, elderflower, grapefruit, lemon

PEACH STREET 12
COPPER FLASHBANG house-made cinnamon whiskey, house-made curaçao, peach purée, lemon & hellfire Habanero shrub

WHY IS THE RUM GONE? 11
plantation 3 stars rum, house-made curaçao, vanilla, pineapple, lime, bordeaux cherry syrup & orange peel

PURPLE RAIN, PURPLE RAIN* 12
Empress gin, lemon, rosemary & egg white

HUCKLEBERRY-SPICE MARGARITA 14
jalapeño-infused blanco tequila, huckleberry, lime, house-made curaçao & salt rim

ASK ABOUT OUR ROTATING DRAFT BEERS

DRAFT

- HAYBAG HEFEWEIZEN** Phillipsburg Brewing - Phillipsburg, MT 6
- BOZONE AMBER ALE** Bozeman Brewing Co. - Bozeman, MT 6
- COLD SMOKE SCOTCH ALE** Kettlehouse Brewing Co. - Missoula, MT 6
- PARTY! MEXICAN LAGER** MAP Brewing Co. - Bozeman, MT 6
- PINE CREEK PALE ALE** Neptune's Brewery. - Livingston, MT 6
- 41 PEAKS IPA** By All Means Brewing - Billings, MT 8
- BLACKFOOT SINGLE-MALT IPA** Blackfoot Brewing Co. - Helena, MT 6
- HIGHWAYMAN PILSNER** Roadhouse Brewing Co. - Jackson, WY 7
- MILK TRUCK LATTE STOUT (NITRO)** Mother Earth Brew Co. - Nampa, ID 7
- GUINNESS 6**

BOTTLED

- BOZEMAN UNDERGROUND 8**
Bozeman Brewing Co. - Bozeman, MT
- GHOST FISH (GLUTEN-FREE) ROTATOR 6**
Ghost Fish Brewing - Seattle, WA
- LOCAL LEGEND HARD CIDER 6**
Schilling Cider House - Seattle, WA
- COORS LIGHT 4**
- CORONA 4**
- ATHLETIC BREWING N/A 5**

WE CHARGE A 3.33% DEBIT/CREDIT CARD PROCESSING FEE PER TRANSACTION. 20% GRATUITY TO PARTIES OF 6+

COPPER FAVORITES

VEGAN OR VEGETARIAN

MONTANA PRODUCTS *RAW FOODS CAN BE HARMFUL

WINE

By the Glass

HOUSE SPARKLING 10/50

HOUSE WHITE 7/35

SPY VALLEY | SAUVIGNON BLANC 13/65
Marlborough, New Zealand

RAEBURN | CHARDONNAY 14/70
Russian River Valley, CA

 LE PARADOU | ROSÉ 9/45
France

HOUSE RED 7/35

OBSIDIAN RIDGE | CABERNET SAUVIGNON 16/80
Sonoma, California

PARTS AND LABOR | RED BLEND 12/60
Santa Rosa, California

 CARMEL ROAD | PINOT NOIR 12/60
Monterey, California

FELINO | MALBEC 13/65
Argentina

By the Bottle

GRUET BRUT | SPARKLING WINE 65
Albuquerque, New Mexico

 ALMACITA | SPARKLING ROSÉ 60
Mendoza, Argentina

BURGANS | ALBARINO 60
Galicia, Spain

GUY ROBIN | CHABLIS 110
Chablis, France

ROMBAUER | CHARDONNAY 100
Los Carneros, California

LEVIATHON | RED BLEND 95
California

ILLAHE | PINOT NOIR 85
Willamette Valley, Oregon

 ROBERT SINSKEY | PINOT NOIR 120
Los Carneros, California

 BROCK LOVE | RED BLEND 75
North Coast, California

K VINTERS | GRENACHE 95
Walla Walla, Washington

DUCKHORN 'CANVASBACK' | CABERNET SAUVIGNON 110
Washington

SILVER OAK | CABERNET SAUVIGNON 240
Alexander Valley, California

PLEASE ASK YOUR SERVER ABOUT OUR
RESERVE WINES LIST

WHISKEY

The Short List

Rye

Bulleit 13
High West Double Rye Barrel Select 20
Templeton Barrel Strength 11
Whistle Pig, Piggyback 12
Rabbitohle 9

JAPANESE

Ohishi 8 Years 13
Ichiro Pure Malt 19
Suntory Toki 12
Nikka Coffee Malt 19

ELSEWHERE

Wyoming Whiskey 13
Pendleton Canadian 10
Tin Cup 10 Years 9
Kavalan Single Malt 15


SCOTCH

Aberlour 12 Years 17
Glenmorangie 10 Years 14
Macallan 12 Years 15
Talisker 10 Years 16
Dalwhinnie 15 Years 14

MONTANA

 Dry Hills Bin No. 7 10
Dry Hills Running Iron 11
Lolo Creek, Haunted Waters 12
Willie's Big Horn 13
Bozeman Spirits 1889 10
Wildrye 5 Drops Bourbon 12

BOURBON

Woodford Reserve 14
Woodford Reserve Double-Oaked 19
Kentucky Owl Confiscated 40
Bulleit 13
Bulleit 10 Years 15
Elijah Craig Small Batch 13
Maker's Mark 12
Four Roses Single Barrel 14
Four Roses Small Batch 14
Old Forester Statesman 14
Yellowstone Select 13
Jefferson's Reserve 16
 Jefferson's Ocean-Aged 16



How would you like your Whiskey served?

MULE +2	OLD FASHIONED +4	BOULEVARDIER +8
SOUR +3	SAZERAC +4	WOOD SMOKED +2
NY SOUR +4	MANHATTAN +5	DOUBLE (2.5oz) +50%

WANT TO BUILD YOUR OWN *WHISKEY FLIGHT*?
WE HAVE THE *BIGGEST & BEST RARE WHISKEY LIST*
ASK YOUR SERVER FOR A COPY, OR SCAN THIS QR CODE:



APPETIZERS

CRISPY BRUSSELS SPROUTS 16
fig-balsamic vinegar, lemon zest, goat cheese crème fraîche

CHARCUTERIE BOARD 19
house-smoked and local meats, local cheeses, pickled vegetables, whole grain mustard, crostinis

PRETZEL BITES 13
hand-rolled, proofed in house with jalapeño-beer cheese

MONTANA FRIED PICKLES 12
PLATE & PANTRY sweet-garlic pickle chips fried in beer-batter, green tabasco-mayonnaise

CHEF'S DAILY POPOVER 9
baked fresh & herb butter basted

FRIED CHEESE CURDS 12
beer battered & fried cheese curds, spicy ranch

CAST IRON SPINACH & ARTICHOKE DIP 14
four cheese blend, breadcrumbs, warm baguette

SMOKED BRISKET TACOS 17
three brisket verde tacos on flour tortillas topped with lettuce chiffonade, cilantro, onion, lime crema.

BBQ DRY RUB WINGS 15
house barbecue rub, celery.
ADD Housemade Ranch or Housemade Blue Cheese *1

SOUPS & SALADS

SOUP DU JOUR 12
please ask your server about tonight's offering

BACON & BLUE CHEESE WEDGE SALAD 16
1/2 iceberg head, applewood smoked bacon, blue cheese crumbles, marinated tomatoes, blue cheese dressing, chives

CLASSIC CHOPPED CAESAR SALAD 14
chopped romaine lettuce tossed, House-made caesar dressing, parmesan cheese, herbed croutons

CAPRESE SALAD 15
arugula, basil pesto, mozzarella pearls, fresh tomatoes, fig-balsamic reduction

SALAD ADD-ONS +11

Grilled Steak, Smoked Trout, Chicken, or Portobello Mushroom Caps



SHAREABLE SIDES

ROASTED SEASONAL VEG 9 TRUFFLE FRIES 12 COPPER SIDE SALAD 10 JUST FRIES 10
CAESAR SIDE SALAD 10 BAKED MAC & CHEESE 11 MASHED POTATOES 9 JASMINE RICE 9

All Sides are Vegetarian

ENTRÉES

STEELHEAD TROUT 29
CRYSTAL SPRINGS SHARE RIVER Steelhead trout, lemon bearnaise, grilled vegetables, jasmine rice, crispy shallots

MUSHROOM STROGANOFF 24
egg noodles, mushrooms, cream sauce, fresh herbs
ADD grilled steak or chicken *11

ROASTED HALF CHICKEN 32
maple-bourbon jus, mashed potatoes, roasted vegetables

BISON SHORT RIBS 39
red wine braised short ribs, mashed potatoes, roasted vegetables, mushroom & veal demi-glace

BISON MEATLOAF 34
applewood smoked bacon-wrapped bison, mustard demi-glace, mashed potatoes, roasted vegetables

GRILLED MUSHROOM CAPS 26
fig-balsamic glaze, jasmine rice, roasted vegetables, chimichurri

Two-Handers

BRISKET SANDWICH 23
brisket, slaw, house barbecue sauce, crispy shallots, fries

UNDERGROUND BURGER 17
beef patty, pickled onion, arugula, lemon bearnaise, blackened poblanos, pickle spear, fries

COPPER BURGER 19
COPPER ground in-house beef & bacon patty, white cheddar, lettuce, tomato, red onion, dijon, mayonnaise, pickle spear, fries

SLUSHMAN'S BURGER 21
bison patty, bacon jam, bleu cheese, white cheddar, arugula, Dijon, tomatoes, onion, pickle spear, fries

SUB

mushroom cap, veggie patty or bison patty +2

ADD-ONS

bacon, jalapeño-beer cheese, bacon jam, blue cheese +3

*OUR BURGERS ARE GROUND IN HOUSE BY HAND

HAND-OUT STEAKS

HAND-OUT STEAKS are served with red wine demi glace, compound butter, mashed potatoes & roasted veggies.

Upgrade to any other **SHAREABLE SIDES** for +2 each.

HERB-MARINATED STEAK FRITES 29
Truffle fries & Choice of dipping sauce

14 OZ. NEW YORK STRIP 45

8 OZ. TENDERLOIN FILET 49

16 OZ. RIBEYE 59

PRIME RIB (fri & sat only)
12 OZ. 49 / 16 OZ. 59

CHEF'S BUTCHER BLOCK MP
fresh selection of Beef, Pork or game meats.
PLEASE ASK YOUR SERVER ABOUT TONIGHT'S OFFERING

STEAK ADD-ONS +3

blue cheese crumbles, bacon jam, sautéed mushrooms, chimichurri

IC

