

COPPER ROOM

TAPAS MENU

3 FOR \$22

PAIR 3 TAPAS WITH WINE \$20 (3OZ POURS)

PAIR 3 TAPAS WITH BEER \$9 (5OZ POURS)

MINI FISH CAKE

BLACK WALNUT AIOLI, GARDEN HERBS

7

SAUVIGNON BLANC – BORTHWICK, NEW ZEALAND

DARK MILD - RIOT BREWING CO

GRILLED LOVAGE & FENNEL MARINATED ROCKFISH

SHADY LANE STRAWBERRY, FENNEL SALAD,
SHAVED CUCUMBER

8

ALLEGRO – UNSWORTH VINEYARD

SIMPLICITY BLONDE ALE – CATEGORY 12 BREWERY

KOREAN BBQ TAMARI GLAZED BERKSHIRE PORK

HARBOUR HOUSE KIMCHEE, GRILLED GARLIC
SCAPE

9

PELAVERGA, CANTINA TERRE DE BAROLA, ITALY

SUMMER HAZE HEFEWEIZEN - HOYNE BREWING CO

DRINK SPECIALS

WINE

RED – BORDEAUX BLEND – BLUE GROUSE

WHITE – ALLEGRO – UNSWORTH VINEYARD

ROSE – BLUE GROUSE – BLUE GROUSE

7

FEATURE COCKTAIL

ISLAND STORM

CROWN ROYALE, RHUBARB BITTERS, GINGER ALE,
LIME

8

DOMESTIC BOTTLED BEER

5

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