

Welcome



to

The Copper Door

Kitchen Hours

11:00am - 10:00pm

Appetizers

Bar Nuts \$4.00

Sweet and Savory Peanuts made in house w/ Cinnamon, Cardamom, Ginger and Cayenne. GF V

Cheese Bread \$8.00

Our Housemade Pizza Crust topped w/ Garlic Butter, Mozzarella and Marinara. V

The Ashton \$8.00

A Plate of Bacon. Yep. GF
+ Add Bacon - \$3.00

Copper Door Nachos \$9.00

A generous stack of corn tortilla chips topped w/ Four Cheese Blend, Black Olives, Green Onions, and Jalapenos. Pico de Gallo & Sour Cream GF V
+ Add Shredded Chicken or Pulled Pork - \$3.00

Pulled Pork Sliders \$9.00

Two mini Brioche Buns w/ tender Pulled Pork, classic Slaw and thin sliced pickles made in-house. These flavor morsels melt in your mouth.
+ Ask for them Saucy!

Cheese Plate \$12.00

A Selection of Specialty Cheeses from Peterson's. Served w/ Bar Nuts, Crustinis, and Olives. V

Charcuterie Plate \$16.00

A Selection of Cured Meats from Peterson's. Served w/ Bar Nuts, Crustinis, and Olives.

Charcuterie & Cheese Plate \$20.00

A Selection of Cured Meats and Specialty Cheeses from Peterson's. Served w/ Bar Nuts, Crustinis, and Olives.

Stews, Pastas & Greens

Belgian Lamb Stew \$14.00

A Belgian Lamb and Onion Stew made w/ a Dark Belgian Style Ale and fresh Herbs. Served over our housemade Mashed Potatoes. Guaranteed to warm the soul!

Macaroni & Cheese \$8.00

Creamy, Cheesy, Savory; your childhood memories but all grown up. V
+ Add Pulled Pork - \$3.00

Sage Pesto Mac & Cheese \$12.00

Our own creamy Sage Pesto sauce over Macaroni, topped w/ Gorgonzola and Goat Cheese. It's more than Mac & Cheese. V
+ Add Pulled Pork - \$3.00

House Salad \$5.00

Greens, Gorgonzola Cheese and Onions w/ Balsamic Vinaigrette. Classic and Delicious. GF V
+ Add Chicken - \$3.00

Brussel Sprouts \$9.00

Roasted Brussel Sprouts tossed in Lemon Vinaigrette and topped w/ shaved Parmesan. V
+ Pairs great with Lager!

Honey Brussel Sprouts \$10.00

Roasted Brussel Sprouts tossed in Lemon Vinaigrette and topped w/ local Honey and Goat Cheese. V
+ Pairs great with a crisp Kolsch!

Menu Key

GF = GLUTEN FREE V = VEGETARIAN

Please Order Food and Drinks at the Bar.

Pizzas

Salvatore Tessio \$12.00

Housemade Marinara, Bourbon Onions, Jalapenos, Fennel Pollen Salami, Mozzarella and Gorgonzola Cheese.

+ Pairs great with Dark Lager or Brown Ale

Da Bears \$12.00

Housemade Marinara, Roasted Peppers and Onions, sweet Italian Sausage and Mozzarella.

+ Pairs great with a NW IPA!

The Vegitron \$12.00

Housemade Marinara, Roasted Brussel Sprouts, Mushrooms and Mozzarella.

+ Pairs great with a Pale Ale!

Tobes Muh' Goats \$14.00

Sage Pesto Sauce, Fennel Pollen Salami, Bourbon Onions, Mozzarella, and Goat Cheese.

+ Pairs great with a Farmhouse Ale

ALL PIZZAS ARE SERVED ON A 7" CRUST, MADE FROM SCRATCH HERE AT THE COPPER DOOR.

Burgers & Sandwiches

ALL OF OUR BURGERS ARE 100% GRASS FED BEEF, HAND-PRESSED INTO PATTIES HERE AT THE COPPER DOOR. BURGERS ARE COOKED TO ORDER AND SERVED ON A SWEET BRIOCHE BUN WITH YOUR CHOICE OF A SIDE-SALAD, KETTLE CHIPS OR OOGIE'S GOURMET POPCORN. SUBSTITUTE ANY SIDE DISH FOR ADDITIONAL CHARGE.

ADD A SUNNY-SIDE UP EGG TO ANY BURGER - \$2.00

SUBSTITUTE ANY BURGER W/ A GRILLED CHICKEN BREAST FOR NO ADDITIONAL CHARGE.

Copper Door Burger* \$12.00

Bacon Jam, house-made Pickles, Field Greens, Onion and Cheddar Cheese.

+ Pairs great with Stouts and Porters!

Smokestack Burger* \$12.00

Campfire Smoked Jack Cheese from Mt. Townsend Creamery, Sautéed Mushrooms and Bourbon Onion Jam.

+ Pairs great with Stouts and Porters

Cheeseburger* \$10.00

Cheddar Cheese, Field Greens, Tomato, Onions, house-made Pickles and Mayo.

Mushroom Trufflestack* \$14.00

Sautéed Mushrooms, Trufflestack Cheese from Mt. Townsend Creamery, and Fresh Dill.

+ Pairs great with a Saison!

Bleu Burger* \$12.00

Gorgonzola, Blackened Seasoning, Field Greens and Onions.

Bacon Cheeseburger* \$12.00

Cheddar Cheese, Bacon, Field Greens, Tomato, Onions and Mayo.

Sweet Bourbon BBQ Pulled Pork Sandwich \$12.00

Our succulent Pulled Pork drowned in sweet Carolina BBQ Sauce and classic Coleslaw, served on a Brioche Bun.

+ Add Bacon - \$3.00 +

Korean BBQ Pulled Pork Sandwich \$12.00

Our succulent Pulled Pork with a spicy Korean BBQ Sauce and a side of Red Pickled Cabbage, served on a Brioche Bun.

Veggie Burger \$10.00

A grilled Veggie Patty w/ Cheddar Cheese, Field Greens, Red Onions, Tomatoes and Bourbon Onion Jam.

*BURGERS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Sides Dishes

Side of Mac \$4.00

Still your childhood memories, just a smaller portion of them.

+ Add Pulled Pork - \$3.00

Side of Sprouts \$5.00

A half portion of our classic Roasted Brussel Sprouts.

Kettle Chips \$2.00

Sea Salt, BBQ, Salt and Pepper, Jalapeno or Salt and Vinegar.

Mashed Potatoes \$3.00

Creamy, lightly chunky, skin-on Mashed Potatoes made in-house from scratch.

+ Mmmmmmmmmmm. Butter.

Side of Honey Sprouts \$6.00

A half portion of our Honey Brussel Sprouts.
+ Honestly who would even order a half portion though?

Oogies Gourmet Popcorn \$2.00

Movie Butter, Kettlecorn or Spicy Nacho Cheddar.

Happy Hour

DAILY

2:00PM - 6:00PM

All Draft Pints - \$1.00 off!

Bar Nuts

\$2.00

Mashed Potatoes

\$2.00

Cheese Bread

\$6.00

Copper Door Nachos

A generous stack of corn tortilla chips topped w/ Four Cheese Blend, Mozzarella, Black Olives, Green Onions and Jalapenos. Finished w/ Pico de Gallo and Sour Cream. GF V

\$7.00

+ Add Shredded Chicken or Pulled Pork - \$3.00 +

Copper Door Burger*

Bacon Jam, house-made Pickles, Lettuce, Onion and Cheddar Cheese.

\$11.00

Sage Pesto Mac & Cheese

Our own creamy Sage Pesto sauce over Macaroni, topped w/ Gorgonzola and Goat Cheese. V

\$11.00

+ Add Pulled Pork - \$3.00 +

Pulled Pork Sliders

\$9.00

+ Same price, an extra slider! +

Please Order Food and Drinks at the Bar.