



COOPER'S HAWK™
WINERY & RESTAURANTS

GLUTEN-FREE

We are proud to offer this gluten-free menu and are happy to answer any questions or concerns you may have.

We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

Cheers!

A handwritten signature in black ink that reads "Tim McEnery".

TIM McENERY, FOUNDER & CEO
COOPER'S HAWK WINERY & RESTAURANTS

WINE

No Risk Policy: Ask for a taste before ordering a glass to challenge yourself to try something new!

BIN	SPARKLING	<i>glass</i>	<i>bottle</i>
30	Cooper's Hawk Lux Sparkling	9.50	37.99
31	Sparkling Rosé	8.00	27.99
32	Prosecco	8.00	27.99
37	Blanc de Blanc	7.00	23.99
36	Moscato	7.00	23.99
35	Almond	7.00	23.99
33	Raspberry	7.00	23.99
39	Sweet Sparkling Red	7.00	23.99

BIN	WHITE	<i>glass</i>	<i>bottle</i>
78	Sauvignon Blanc	8.00	27.99
71	Pinot Gris	7.50	25.99
70	Unoaked Chardonnay	7.50	25.99
79	Chardonnay	7.50	25.99
74	Cooper's Hawk Lux Chardonnay	10.50	37.99
76	Viognier	7.50	25.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>	6.75	22.99
77	Riesling	7.75	26.99
73	Gewürztraminer	7.50	25.99
72	Moscato	7.75	26.99

BIN	BLUSH	<i>glass</i>	<i>bottle</i>
66	White Zinfandel	6.50	21.99

BIN	RED	<i>glass</i>	<i>bottle</i>
85	Pinot Noir	8.75	30.99
87	Cooper's Hawk Lux Pinot Noir	13.00	47.99
90	Barbera	8.75	30.99
97	Merlot	7.75	26.99
96	Malbec	8.75	30.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>	7.00	23.99
95	Zinfandel	7.75	26.99
94	Cabernet Zinfandel	8.75	30.99
92	Petite Sirah	7.75	26.99
99	Cabernet Sauvignon	8.75	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
84	Cooper's Hawk Lux Meritage	13.00	47.99

BIN	INTERNATIONAL WINES	<i>glass</i>	<i>bottle</i>
41	Tempranillo <i>Rioja, Spain</i>	9.50	33.99
40	Super Tuscan <i>IGT Italy</i>	9.25	32.99
42	Shiraz <i>Barossa Valley, Australia</i>	10.75	38.99

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

glass 9.00 | 750 ml decanter 31.99

BIN 80



FLIGHTS

SPARKLING

Blanc de Blanc · Sparkling Rosé
Almond · Raspberry
13.99

WHITE

Sauvignon Blanc · Pinot Gris
Cooper's Hawk White · Chardonnay
13.99

RED

Super Tuscan · Zinfandel
Petite Sirah · Cabernet Sauvignon
14.99

COOPER'S HAWK LUX

Chardonnay · Pinot Noir
Cabernet Sauvignon · Meritage
18.99

DESSERT

Rhubarb · Sweet Red
Raspberry · Blueberry
12.99

CREATE YOUR OWN

16.99

Limit 2 Cooper's Hawk Lux Wines, Please

WINE

BIN SWEET RED glass bottle

86 Sweet Red 6.75 22.99

83 Romance Red 6.75 22.99

Concord grapes with hints of maraschino cherry and spice.

BIN DESSERT glass bottle


63 Ice Wine (375 ml) 10.50 37.99

61 Nightjar (375 ml) *Port-Style Wine* 8.00 27.99

FRUIT glass bottle

Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit 6.75 22.99

SPECIALTIES glass pitcher

 Sangria 7.25 23.99

Classic Red · White · Peach · Raspberry · Passion Fruit

Cooper's Hawk Bellini 8.25

Blood Orange Purée, Grand Marnier, Sparkling Moscato

Champagne Cocktail 8.25

Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel

Cooper's Hawk Mimosa 7.25

Fresh-Squeezed Orange Juice, Sparkling Moscato

LARGE FORMAT CABERNET SAUVIGNON

Check for availability. bottle

MAGNUM 1.5 liter 43.99

DOUBLE MAGNUM 3 liter 87.99

IMPERIAL 6 liter 175.99

SALMANAZAR 9 liter 263.99

There is an \$8 corkage fee for all wines not purchased in the dining room.

SPECIALTY COCKTAILS & MARTINIS

HARVEST PEACH COLLINS

Slaughter House Whiskey,
White Peach, Lemon, Mint **9.00**

BLACKBERRY CAIPIRINHA

Leblon Cachaça, Cabernet Sauvignon,
Lime, Sour **9.50**

AMERICAN MULE

Tito's Handmade Vodka,
Ginger Beer, Lime **9.00**

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour,
Cranberry Juice **9.75**

PEARTINI

Grey Goose La Poire, Disaronno,
Pineapple Juice, Sour **12.25**

DIRTY NASTY MARTINI

Belvedere, Bleu Cheese Olives **12.50**

🍷 DANA'S PINEAPPLETINI

Svedka Vodka, Malibu Rum,
Pineapple Juice, Sparkling Wine **9.75**

POMEGRANATE MARTINI

Absolut Citron, PAMA Liqueur,
Cranberry Juice, Sparkling Wine **9.75**

PINK GRAPEFRUIT MARTINI

Belvedere Pink Grapefruit Vodka,
St. Germain, Pink Grapefruit Juice,
Lime **12.50**

BLOOD ORANGE

PALOMA MARTINI

Casa Noble Tequila, Lime, Ruby
Grapefruit, Prosecco, Orange **11.25**

BURNT CITRUS MARTINI

Absolut Citron, Cointreau, Lemon,
Caramelized Orange **9.75**

BURNT LEMON SANGRIA

Cointreau, White Sangria,
Citrus Juices **8.25**

CITRUS GIN SANGRIA

Botanist Gin, White Sangria,
St. Germain, Citrus, Rosemary **8.25**

NIGHTJAR SANGRIA

Remy Martin V.S.O.P., Red Sangria,
Bitters, Soda **8.25**

SANGRIA-TINI

Botanist Gin, Cointreau,
Red Sangria, Sour, Prosecco,
Caramelized Orange **11.25**

APPETIZERS

THAI LETTUCE WRAPS **BIN 78**

Grilled Chicken, Julienne Vegetables,
Bibb Lettuce, Cashew Sauce **12.99**

ARTISAN HUMMUS & ROASTED VEGETABLES 🍷 **BIN 71**

Tricolor Carrots, Cauliflower, Sweet Onion,
Harissa **8.99**

PLAIN OL' HOUSE SALAD 🍷 **BIN 78**

Cucumber, Carrot, Tomato, Dressing on the Side **5.99**

CHOPPED WEDGE SALAD **BIN 84**

Applewood Smoked Bacon, Bleu Cheese, Red Onion,
Sweet Grape Tomatoes, Italian Vinaigrette,
Bleu Cheese Dressing **6.99**

CAESAR SALAD **BIN 70**

Romaine, Shaved Parmesan,
Creamy Caesar Pesto Dressing **6.99**

MEXICAN DRUNKEN SHRIMP

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce,
Fresh Guacamole **13.99**

BIN 73

🍷 SHAVED BRUSSELS

SPROUTS SALAD 🍷 **BIN 76**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,
Marcona Almonds, Balsamic Glaze **7.99**

🍷 Cooper's Hawk Favorites | 🍷 Vegetarian | 🍷 Vegan

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

ENTRÉES

BEEF

FILET MIGNON* BIN 89

Steak Butter, Grilled Broccoli, Choice of Side **33.99**

GRILLED TENDERLOIN

MEDALLIONS* BIN 80

Ancho Chili, Garlic, Tomato-Braised Kale,
Yukon Gold Potatoes, Sweet Grape Tomatoes **30.99**

SHORT RIB RISOTTO BIN 42

Carnaroli Rice, Mushroom, Sweet Onion, White Wine,
Shaved Parmesan, White Truffle Oil **24.99**

SIGNATURE SIDES

All sides are **3.99**

MARY'S POTATOES 🍴

Whipped Potatoes, Butter, Cream

WASABI-BUTTERED MASHED POTATOES 🍴

SHERRY-GLAZED MUSHROOMS

OVEN-ROASTED VEGETABLES 🍴

ASPARAGUS 🍴

GRILLED BROCCOLI 🍴

TOMATO-BRAISED KALE

GARLIC GREEN BEANS 🍴

SEAFOOD

SEARED ATLANTIC SALMON* BIN 66

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,
Sweet San Marzano Tomato Sauce **23.99**

BROILED FRESH

FILET OF GROUPER BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus **27.99**

SOUTHERN GRILLED SHRIMP & POLENTA BIN 85

Andouille, Corn, White Cheddar, Tomato-Braised Kale,
Smoked Paprika Cilantro Oil **19.99**

BLACKENED AHI TUNA* BIN 77

Searched Rare with Wasabi Sauce,
Cilantro Citrus Rice, Asparagus **27.99**

SHRIMP & SCALLOP RISOTTO

Sweet Corn, Asparagus, Peas, Spinach,
Parmesan, White Truffle Oil **25.99**

BIN 30

CHURRASCO GRILLED SHRIMP BIN 96

Cucumber Jicama Slaw, Cilantro Citrus Rice,
Lemon Beurre Blanc **23.99**

PAN-ROASTED BARRAMUNDI BIN 70

Blistered Green Beans, Grape Tomatoes, Ginger Rice,
Thai Lemongrass Sauce **25.99**

**Consumer Advisory:* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

CHICKEN

CHICKEN MADEIRA **BIN 90**

Mushroom, Fontina, Mary's Potatoes, Asparagus **18.99**

🍷 COOPER'S HAWK CHICKEN GIARDINIERA **BIN 70**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary's Potatoes **17.99**

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Betty's Potatoes,
Garlic Green Beans **17.99**

BIN 79

ELLIE'S CHICKEN PICCATA **BIN 71**

Lemon Butter Caper Sauce, Mary's Potatoes, Asparagus **16.99**

PASTA

🍷 PENNE RUSTICA **BIN 95**

Jumbo Shrimp, Italian Sausage, Caramelized Onion,
Tomato-Parmesan Cream **19.99**

🍷 CHICKEN CARBONARA **BIN 74**

Pancetta, Sage, Peas, Parmesan Garlic Cream **18.99**

ROASTED BUTTERNUT SQUASH & BROWN BUTTER CREAM **BIN 85**

Roasted Portabello Mushroom, Sage, Shaved Parmesan **17.99**
add chicken 2.00 | add shrimp 4.00

COUNTRY ITALIAN SAUSAGE **BIN 87**

Mushroom, Chicken, Roasted Grape Tomatoes, Herbs,
Tomato Garlic Cream **16.99**

Featuring Barilla® gluten-free penne pasta.

🍷 Cooper's Hawk Favorites | 🌿 Vegetarian



CHOPPED SALADS

🍷 NAPA CHICKEN **BIN 75**

Apple, Goat Cheese, Dried Cherry, Corn,
Avocado, Toasted Marcona Almonds,
Cilantro, Tomato, Honey Mustard
Vinaigrette **14.99**

BBQ RANCH CHICKEN **BIN 66**

Tomato, Cucumber, Avocado, Cheddar,
Corn and Black Bean Relish, Cilantro,
Ranch Dressing, BBQ Sauce **13.99**

GRILLED CHICKEN CAESAR **BIN 70**

Romaine, Shaved Parmesan,
Creamy Caesar Pesto Dressing **13.99**

MEDITERRANEAN WITH SHRIMP **BIN 78**

Cucumber, Red Onion,
Asparagus, Kalamata Olives,
Zesty Giardiniera, Sweet Grape
Tomatoes, Feta Cheese, Polenta Crisps,
Mediterranean Vinaigrette **15.99**

BLACKENED BLEU SKIRT STEAK* **BIN 84**

Applewood Smoked Bacon,
Bleu Cheese, Red Onion, Sweet
Grape Tomatoes, Italian Vinaigrette,
Bleu Cheese Dressing **17.99**

BURGERS & SANDWICHES

Served on a gluten-free bun with fresh fruit. Any beef patty may be substituted with a fresh ground turkey patty.

CLASSIC CHEESEBURGER* BIN 95

Lettuce, Tomato, Choice of Cheese,
Seasoned Mayo on the Side **11.99**

BLEU CHEESEBURGER* BIN 99

Bleu Cheese, Lettuce, Tomato,
Chipotle Mayo on the Side **12.99**

PEPPERCORN RANCH BURGER* BIN 42

Fontina Cheese, Crispy Onion Strings, Lettuce, Tomato,
Caramelized Onion-Bacon Mayo **12.99**

THE LEONARD BURGER*

A Tribute to Founder Tim McEnery's Father –
Double Patty, Signature Sauce, Caramelized Onion,
American Cheese, Lettuce, Tomato **13.99**

BIN 99

TURKEY BURGER BIN 97

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce,
Tomato, Red Onion, Seasoned Mayo on the Side **11.99**

CILANTRO RANCH CHICKEN SANDWICH BIN 79

Melted Cheddar, Applewood Smoked Bacon, Avocado,
Cilantro Ranch, Seasoned Mayo on the Side **11.99**

SPECIALTIES

**ANCIENT GRAIN &
FIRE-ROASTED VEGETABLES ♻️ BIN 71**
Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa,
Broccoli, Quinoa Salad **14.99**

LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

SEARED ATLANTIC SALMON* BIN 66

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,
Sweet San Marzano Tomato Sauce **19.99**

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter,
Mary's Potatoes, Garlic Green Beans **13.99**

BIN 79

ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Mary's Potatoes,
Asparagus **12.99**

COOPER'S HAWK CHICKEN GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary's Potatoes **13.99**

CHICKEN MADEIRA BIN 90
Mushroom, Fontina, Mary's Potatoes, Asparagus **14.99**

HOUSE-MADE DESSERTS

All desserts are vegetarian, made in-house daily by our chefs, and large enough to be shared.

🍷 S'MORE BUDINO **BIN 61**

Caramel Custard, Valrhona Chocolate Mousse,
Toasted Marshmallow 7.99

LEMON ICE WINE CHEESECAKE

Macerated Berries 7.99
Adults 21 or Older Only, Please

BIN 63

SALTED CARAMEL CRÈME BRÛLÉE **BIN 63**

Fresh Berries, Flaky Sea Salt 7.99

FLOURLESS

CHOCOLATE TORTE **BIN 61**

Vanilla Whipped Cream, Fresh Berries 7.99

WINE & CHOCOLATES

Chocolates and Truffles from our bakery paired with
a flight of three sweet wines. 12.99 *Without Wine 6.99*

CONFECTIONS

CHOCOLATE-COVERED STRAWBERRY 2.99

CHOCOLATE TRUFFLE 2.49

CANDIED WALNUT TURTLE 2.99

BEVERAGES

ESPRESSO

Espresso 2.49
Cappuccino 3.49
Café Mocha 3.99
Latte 3.49

*Also available with
decaffeinated espresso.*

HOT

Hot Chocolate 2.49
Regular or Decaffeinated
Coffee 2.99
Hot Tea 2.99

COLD

Fresh-Squeezed Lemonade 3.29
*Strawberry, Passion Fruit, Raspberry,
or Peach Lemonade 3.49*
Fresh-Brewed Iced Tea 2.99
Raspberry Hibiscus Iced Tea 2.99
Fiji Bottled Water 3.99
San Pellegrino Sparkling Water
Small 2.99 Large 5.99
Soft Drinks 2.99

We proudly serve *Coca-Cola* products.

DESSERT WINES

Ice Wine (375 ml)
glass 10.50 | bottle 37.99

Nightjar (375 ml)
Port-Style Wine
glass 8.00 | bottle 27.99

Prices subject to change.