

# Cooper

## APPETIZERS & BITES

### CHICKEN SHOTS

Bite size chicken breast, lightly breaded and tossed in our Honey Whiskey Glaze. Served with ranch 10

### REUBEN ROLLS

Corned beef, Swiss cheese, sauerkraut, thousand island 10

[Add a Roll 2](#)

### ARTICHOKE DIP

Artichoke hearts, sundried tomatoes, bell pepper, garlic & smoked gouda 11

### CRISPY PAKORA DUMPLINGS

Beer battered dumplings with potato, cauliflower, spinach, onions & curry sauce 8

### WEE BURGERS

Three petite burgers with yellow cheddar & smoked tomato chutney 10 | [Add a burger 3.50](#)

### TOMATO SOUP

Creamy tomato basil soup, croutons, cheddar cheese Cup 3.75 | Bowl 6

### CORNED BEEF POUTINE

Shoe string fries, pulled corned beef, cheese curds, pickles, whiskey peppercorn sauce 10

### PUB PRETZELS

**Tillamook** cheddar cheese sauce & spicy mustard 10

[Add one pretzel 2.75](#)

### WILD MUSHROOM FLATBREAD

Wild mushrooms, roasted garlic cream sauce, white cheddar, and pickled onion on flat bread 10 | [Add Chicken 3.50](#)

### WHITE BEAN HUMMUS

Dukka, olive oil, grilled Naan, ciabatta & vegetable 10

### SOUP O'DAY

Ask your server for todays delicious chef made creation

Cup 3.75 | Bowl 6



## SALADS

[ADD CHICKEN 4.50](#) | [ADD SALMON, SHRIMP, TUNA OR STEAK 6](#)



### CHOPPED SALAD

Romaine and kale tossed in a dijon vinaigrette with chicken, bacon, grilled onion, grape tomatoes, cheese curd, fried soft boiled egg with a drizzle of creamy shallot dressing 14

### NICOISE SALAD

Rare seared tuna, bib lettuce, tomatoes, egg, black olives, green beans, red bliss potatoes, dijon vinaigrette 14.75

### STEAK SALAD

Green beans, sweet potato, fingerling potatoes, black olives, pickled peppers, dijon vinaigrette & green goddess dressing 16.75

### BERRIES & BRIE SALAD

Mixed greens, spiced almonds, sweet croutons, fresh & pickled berries, brie cheese, poppy seed dressing 11

### QUINOA SALAD

Sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, basil, tossed in a lime vinaigrette 11.50

### BEET SALAD

Halloumi cheese, beets, smoked almonds, watermelon radishes, Baba ghanoush, poppy seed dressing 11

### CAESAR SALAD

Crisp romaine, croutons, grape tomatoes & shaved parmesan 9.50

## COOPER SPECIALTIES

### FISH & CHIPS

Beer battered North Atlantic Cod, tartar sauce 14.75

### CORNED BEEF & CABBAGE

Slow roasted, braised cabbage, carrots, potatoes, parsley sauce 15

### STEAK & MUSHROOM PIE

Braised beef, mushrooms, mashed potatoes, wee greens salad 16

### PUNJAB GLORY

House curry, chickpeas, spinach, onion, red & green bell pepper, cauliflower, basmati rice. Vegetarian 12.50 | With Chicken 15.50

### FRESH SALMON OF THE MOMENT

Inspired by our chefs 18

### MAC & CHEESE

Gobetti pasta, bell peppers, peas, sharp cheddar, parmesan, breadcrumb, wee greens salad 12.50

[Add Blackened Chicken 4.50, Steak or Blackened Shrimp 6](#)

### CHICKEN PUB PIE

Roasted chicken, tarragon cream sauce with seasonal vegetables topped with a pie crust. Served with a wee greens salad 14.50

## BURGERS & SANDWICHES

[CHOICE OF MIXED GREENS, FRIES, MASHED POTATOES & GRAVY, OR CUP OF SOUP. SUBSTITUTE SWEET POTATO FRIES 1.00](#)

### REUBEN OR RACHEL

Slow roasted corned beef or turkey, sauerkraut, Tillamook Swiss, 1000 island & caraway rye 13.50

### CHICKEN SANDWICH

Honey whiskey glaze, pepper jack cheese, bacon, tomato, lettuce & onion 13.50

### CARA CLUB

Candied bacon, pulled turkey, spinach, tomato & mayonnaise on toasted ciabatta 13.50

### VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty, stuffed with (or without) Havarti cheese. Topped with basil aioli, onion, tomato & avocado 13.50



### MINNESOTA BURGER

Angus beef from Revier Cattle Company in Olivia MN, Caves of Faribault's Fini cheddar, lettuce, tomato, onion & pickles 14

[Add Bacon 2](#)

### VINCENT BURGER

Stuffed with braised short rib and smoked gouda. Gherkin sauce, tomato, lettuce & onion 14.75

### BISON BURGER

Silver Bison Ranch in Baldwin Wisconsin, sharp cheddar, red onion, grilled tomato, pickles, shredded lettuce dressed with garlic aioli 15

### SALMON BURGER

Fresh herbs, ginger, preserved lemon, red bell pepper tartar, pickled jicama slaw on an egg bun 16.50

PROUDLY PREPARED FOR YOU BY OUR CHEFS: *Vincent, Jake & Colleen*