



BRUNCH MENU

{served Saturday & Sunday until 2:30pm}

BREAKFAST

CLASSIC BREAKFAST* 16

2 eggs, choice of meat, roasted potatoes, sourdough toast

SMOKED SALMON FRITTATA* 21

egg, mozzarella, white cheddar, cherry tomatoes, arugula, onion, pesto, smoked salmon

MUSHROOM OMELET* 18

roasted mushrooms, bell peppers, spinach, caramelized onions, goat cheese, choice of toast

FRENCH TOAST or WAFFLE 16

fresh berries, butter, whipped cream

CLASSIC BENEDICT* 19

poached farm eggs, ham, Hollandaise sauce, English muffin served with roasted potatoes

SMOKED SALMON BENEDICT* 22

smoked salmon, poached egg, hollandaise, English muffin served with roasted potatoes

GREEN CHILAQUILES 19

smoked chicken, queso fresco, black beans

SHORT RIB HASH* 19

short ribs, roasted potatoes, farm eggs, caramelized onions, rosemary demi, choice of toast

STEAK & EGGS* 26

grilled steak, eggs, served with roasted potatoes

CHICKEN & WAFFLES 19

boneless chicken thighs, Belgian waffles, spicy syrup, strawberries

SHRIMP & GRITS 19

Tiger prawns, cheese grits, tomato chutney, avocado crema

STARTERS & SALADS

AVOCADO TOAST 14

sourdough toast, cream cheese, cucumber, radish, arugula
{add egg +\$2.50}

BAKED GOAT CHEESE 17

topped with pesto, red pepper relish, served with sliced sourdough

GREEN EGGS & HAM 14

deviled eggs, pesto, dijon, crispy bacon crumbles

HEIRLOOM TOMATO BURRATA 18

heirloom tomatoes, burrata, pesto, crostini

TUNA TARTARE* 21

ahi tuna, tamari, lime, sweet chili sauce

WARM SHAVED BRUSSELS SPROUTS* 17

poached egg, bacon, crispy shallots, bacon vinaigrette, balsamic glaze

CHICKEN WINGS 16

classic buffalo sauce, bleu cheese crumbles

BROWN DERBY 24

mixed greens, grilled chicken, bacon, bleu cheese crumbles, avocado, tomatoes, sliced farm eggs, tarragon vinaigrette

SHRIMP & MANGO SALAD 26

spinach, mango, jalapeño lime vinaigrette

GRILLED STEAK SALAD* 28

8oz grilled flat iron steak, spring mix, bleu cheese dressing, marinated cherry tomatoes, shaved red onion, crispy shallots

{salad add-ons}

grilled chicken +8

grilled prawns +10

grilled steak +12

grilled salmon +14

SANDWICHES & ENTREES

GRILLED FISH TACOS 23

mango pineapple salsa, coleslaw, chipotle cream (sub prawns +2)

FRIED CHICKEN SANDWICH 19

cole slaw, honey mustard, pickles, toasted brioche

AHI TUNA BURGER* 24

seared ahi, miso sesame coleslaw, fried shallots, wasabi aioli

FRENCH DIP 26

sliced prime rib, swiss cheese, au jus, French roll horseradish cream

COOP BURGER 20

white cheddar cheese, grilled onions, dijon aioli, brioche bun {add avocado and bacon +2.50}

SALMON 36

Pan-seared Atlantic salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions

BREAKFAST COCKTAILS

COOP BLOODY MARY

House-made bloody mary mix
14 / 50 (Pitcher)

MIMOSA

Orange or Grapefruit 10 / 40 (Pitcher)
Raspberry or Blood Orange 12 / 45 (Pitcher)

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BEVERAGE MENU

COCKTAILS		BARREL-AGED COCKTAILS	
<p>G & Ts</p> <hr/> <p>THE COOP 16 St. George Terroir Gin, sliced lime, sage, bay leaf, juniper</p> <p>THE SPANISH 16 Aviation Gin, sliced grapefruit, rosemary, juniper</p> <p>BUTTERFLY EFFECT 16 Empress Gin, sliced grapefruit, juniper</p> <p>COOP CLASSICS</p> <hr/> <p>BEE'S KNEES 15 Aviation Gin, lavender honey syrup, fresh lemon juice</p> <p>SOMETHING SCARLET 15 Aviation Gin, Cocchi Americano, lemon, strawberry basil shrub, Peychaud's bitters</p> <p>SHADES OF BLUE 16 Aviation Gin infused with elderberry, Pasubio, apple, lemon, Peychaud's bitters</p> <p>ESPRESSO MARTINI 15 Ketel One, Midtown Cold Brew Coffee liqueur, Somrus Coffee Cream Liqueur</p> <p>GARDEN ELIXIR 18 Titos Vodka, lavender honey syrup, fresh lemon juice, topped with prosecco</p> <p>LADY MARMALADE 15 Green tea infused Ketel One, Singani 63, Mandarine Napoleon, lemon marmalade</p> <p>BOSTON DON 16 Habenero infused Don Julio Blanco, Pisco, brown sugar pineapple syrup, fresh lime juice, orange bitters</p> <p>COOP CLASSIC MARGARITA 14 Don Julio Blanco, Orange Curacao, fresh lime juice</p> <p>KENTUCKY BOUTONNIERE 15 Bulleit Rye, elderflower, orgeat, Peychaud's bitters</p> <p>PAPER PLANE 16 Michter's Rye, Aperol, Amaro, lemon juice</p> <p>FATHER & SON 28 Whistle Pig 10yr, Singani, cherry bark vanilla, Peychaud's bitters</p>		<p>NEGRONI 18 Aviation Gin, St. George Bruto Americano, Carpano Antica Sweet Vermouth</p> <p>BOULEVARDIER 18 Templeton Rye, St. George Bruto Americano, Carpano Antica Sweet Vermouth</p> <p>RICK HOUSE BLUES 18 Buffalo Trace, Amaro Cio Ciaro, root beer reduction, Black Walnut Bitters</p> <p>BARREL RUN 20 Michters Rye, Cocchi do Torino, Gran Marnier, Orange & Angostura bitters</p>	
		WINES	
		<p>BUBBLES & ROSE</p> <p>La Marca Prosecco • Italy 13/63 Roederer • Anderson Valley, CA 15/73 Schramsberg Blanc de Blanc • Calistoga, CA 17/83 Veuve Clicquot Yellow Label • France 120 Cremant de Loire Rose • France 13/63 Moet Rose Split • France 24 Bieler Rose • Aix en Provence, France 12/46 Whispering Angel Rose • Cotes de Provence, France 15/58 Studio by Miraval • Provence, France 14/54 Justin Rose • Paso Robles, CA 12/46</p> <p>WHITE</p> <p>Terlato Pinot Grigio • Italy 13/50 Saldo Chenin Blanc • California 14/54 Harvey & Harriet White Blend • San Luis Obispo, CA 14/54 White Haven Sauvignon Blanc • Malborough, NZ 12/46 Duckhorn Sauvignon Blanc • North Coast, CA 15/58 Kunde Sauvignon Blanc • Sonoma, CA 13/50 Truth Be Told Sauvignon Blanc • Columbia Valley, WA 14/54 Hindsight Chardonnay • Napa Valley, CA 16/62 Heritage Chardonnay • Columbia Valley, WA 13/50 Frank Family Chardonnay • Napa Valley, CA 16/62</p> <p>RED</p> <p>Flowers Pinot Noir • Sonoma, CA 92 Davis Bynum Pinot Noir • Russian River, CA 17/65 Sea Sun Pinot Noir • California 12/46 Belle Glos C+T Pinot Noir • Santa Barbara, CA 20/78 Abstract by Orin Swift • California 20/78 "The Prisoner" Red Blend • Napa Valley, CA 24/94 Delas Cote Du Rhone • Cote du Rhone, France 12/46 Seghesio Zinfandel • Sonoma County, CA 16/62 Nieto Senetiner Malbec • Mendoza, Argentina 12/46 Emmolo Merlot • Napa Valley, CA 20/78 Justin Cabernet • Paso Robles, CA 18/70 Tribute Cabernet Sauvignon • Paso Robles, CA 14/54 Caymus Cabernet Sauvignon • Napa Valley, CA 32/172 Groth Cabernet Sauvignon • Napa Valley, CA 138 Faust Cabernet Sauvignon • Napa, CA 125 Antinori il Bruciato Super Tuscan • Tuscany, Italy 20/78</p>	
BEERS ON TAP 9	BOTTLED 7		
<p>East Bay Brother's Pilsner</p> <p>Canyon Club Kolsch</p> <p>Morgan Territory Snapshot Lager</p> <p>Tierra Madre Mexican Lager</p> <p>Fort Point Amber</p> <p>Weihestane Hef</p> <p>Alvarado Street Tropical IPA</p> <p>Almanac Love Hazy</p> <p>Fieldwork Hazy</p> <p>Original Pattern West Coast IPA</p> <p>Altamont Hella Hoppy DIPA</p> <p>Seasonal Rotating</p>	<p>Humboldt Cider (seasonal)</p> <p>Stella Artois</p> <p>Coors Light</p> <p>Bullmastiff Pale Ale</p> <p>Guinness</p> <p>Heineken 0</p>		
		NON ALCOHOLIC	
		<p>Pellegrino • Aqua Panna • Raspberry Limeade Henry Weinhard's Rootbeer • Iced Tea Lemonade • Pepsi • Diet Pepsi • Starry</p>	