



MENU

FROM THE START

OYSTERS IN THE HALF SHELL 18/36
Miyagi oysters with mignonette and cocktail sauce

GREEN EGGS & HAM 14
deviled eggs, pesto, dijon, crispy bacon crumbles

CHICKEN WINGS 14
classic buffalo sauce, bleu cheese 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

BAKED GOAT CHEESE 17
topped with pesto, red pepper relish, served with sliced sourdough

GRILLED ASPARAGUS 17
served with a breaded 7 minute egg and charred lemon

JUMBO SHRIMP 14
cocktail sauce

SOUP OF THE DAY 10

COOP CLASSICS

COOP BURGER* 20
white cheddar, grilled onions, dijon aioli, lettuce, tomato, brioche bun
(Add avocado +2, bacon +2.50)

FRIED CHICKEN SANDWICH 19
cole slaw, honey mustard, pickles, toasted brioche

FRENCH DIP 26
smoked prime rib, swiss cheese, au jus, horseradish cream, Boudin Italian

CHICKEN POT PIE 23
peas, carrots, celery, onions, and homemade flaky crust

PASTA BOLOGNESE 24
classic Bolognese sauce, fresh pappardelle pasta

EGGPLANT PARMIGIANA 22
tomato, mozzarella, basil, pappardelle pasta

CHICKEN PARMIGIANA 25
tomato, mozzarella, basil, pappardelle pasta

FROM THE BUTCHER

COOP FRIED CHICKEN 28
crispy boneless chicken thigh, mashed potatoes, cabbage slaw, and spicy syrup

STEAK FRITES* 38
12oz flat iron served with herbed butter, French fries, and a small salad

PETIT FILET* 44
6oz filet mignon, mashed potatoes, seasonal vegetables, served with a red wine demi glace

FROM THE GARDEN

BROWN DERBY 24
grilled chicken, bacon, bleu cheese crumbles, avocado, tomato, sliced farm eggs, tarragon vinaigrette

NIÇOISE SALAD* 26
arugula, green beans, nicoise olives, roasted red bell pepper, hard boiled egg, taragon vinaigrette

ROASTED BEET SALAD 19
red and golden beets, arugula, fennel, orange segments, pistachio butter

GRILLED STEAK SALAD* 28
8oz grilled flat iron steak, spring mix, bleu cheese dressing, marinated cherry tomatoes, shaved red onion, crispy shallots

CLASSIC WEDGE 14
iceberg wedge, shaved red onions, tomatoes, bacon, bleu cheese dressing

CAESAR 15
romaine, shaved parmesan, croutons, caesar dressing

Add ons: Chicken +8, Salmon +14, Prawns +10, Steak +12

FROM THE SEA

GRILLED FISH TACOS 23
mango pineapple salsa, coleslaw, chipotle cream (sub prawns +2)

AHI TUNA BURGER* 24
seared ahi, miso sesame coleslaw, fried shallots, wasabi aioli

FISH & CHIPS 24
beer battered and fried ling cod, cole slaw, fries, tartar sauce and malt vinegar

LINGUINE & CLAMS 24
Manila clams, linguine, white wine butter sauce

PAN SEARED SCALLOPS 39
roasted red pepper emulsion and forbidden rice

SALMON 36
Pan-seared Atlantic salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions

SEABASS 38
Pan-seared Chilean Seabass, sauteed spinach, fondant potatoes, provencal sauce

SIDES 8

seasonal vegetables
garlic mashed potatoes
mac & cheese
beer-battered onion rings
garlic cheese bread
truffle fries

*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 Canyon Club Kolsch Morgan Territory Snapshot Lager Tierra Madre Mexican Lager Fort Point Amber Weihestane Hef Alvarado Street Tropical IPA Almanac Love Hazy Fieldwork Hazy Original Pattern West Coast IPA Altamont Hella Hoppy DIPA Seasonal Rotating</p>	<p>Humboldt Cider (seasonal) Stella Artois Coors Light Bullmastiff Pale Ale Guinness Heineken 0</p>		
		NON ALCOHOLIC	
		<p>Pellegrino • Aqua Panna • Raspberry Limeade Henry Weinhard's Rootbeer • Iced Tea Lemonade • Pepsi • Diet Pepsi • Starry</p>	