



SCRATCH KITCHEN

HAND CUT PREMIUM STEAKS

HOUSE MADE BRASS EXTRUDED
DURUM WHEAT PASTA

FRESH OVERNIGHTED FISH

EXTENSIVE BEVERAGE PROGRAM

OPEN 4 PM - 10PM

MONDAY THROUGH SATURDAY

2.5% CREDIT CARD FEE MAY BE APPLIED

18% GRATUITY AUTOMATICLY ADDED TO PARTIES OF 8 OR MORE



+21 ONLY

RED

CABERNET SAUVIGNON

EHLERS ESTATE 1886 Napa Valley, CA	244
SHAHER ONE FIVE POINT Stags Leap, CA	43/206
KENEFICK RANCH Napa Valley, CA	100
RAYMOND Napa Valley, CA	90
BONANZA Napa Valley, CA	50
SIMI Alexander Valley, CA	13/58
EHLERS ESTATE Napa Valley, CA	25/122

CHIANTI

BADIA A CLASSICO Napa Valley, CA	COLTIBUONO	CHIANTI	45
--	-------------------	----------------	-----------

MERLOT

GEN5 Lodi, CA	7/30
LA STORIA Alexander Valley, CA	50

MALBEC

PORTILLO Mendoza, Argentina	8/35
SIESTA EN EL TAHUANTINSUYO Mendoza, Argentina	50

PINOT NOIR

PIKE ROAD Willamette Valley, OR	8/35
MEIOMI Acampo, CA	60

SHIRAZ/SYRAH

KIONA Yakima Valley, WA	11/48
MOLLYDOOKER THE BOXER South Australia	60
BLUE EYED BOY South Australia	106

ZINFANDEL

OZV Lodi, CA	9/40
------------------------	-------------

SWEET RED

SERENA Asti, Italy	8/35
------------------------------	-------------

RED BLEND

THE PRISONER Napa Valley, CA	19/90
DISCIPLES Napa Valley, CA	70
MONGRANA Maremma Toscana, Italy	60

WHITE

CHARDONNAY

PIKE ROAD Willamette Valley, OR	10/43
DUMOL Sanoma County, CA	106
J VINEYARDS Russian River Valley, CA	60

PINOT GRIGIO

RIFF Veneto, Italy	8 / 30
------------------------------	---------------

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand	11/50
---	--------------

RIESLING

DR. LOOSEN Mosel, Germany	8/35
-------------------------------------	-------------

MOSCATO

BRICCO RIELLA Mango D'alba, Italy	8/35
---	-------------

OTHER WHITE

CONUNDRUM Napa Valley, CA	30
SOAVE CLASSICO Veneto, Italy	45
ALBARINO Rias Baixas, Spain	36

CHAMPAGNE

GONET-MEDEVILLE BRUT TRADITION PREMIER CRU Champagne, France 750ml	90
TRENTADUE WINERY OPR Lodi, CA 750ml *Rosé	40

LOCAL TAPS &
Domestic / Import
Bottles



WHISKEY

Angels Envy 12
Barrell Gray Label 48
Barrell Seagrass 19
Barrell Whiskey 17
Basil Hayden 13
Blanton's 19
Bookers 22
Bulleit Bourbon 10
Bulleit Rye 8
Calumet 16yr 32
Canadian Club 5
Crown 18yr 37
Crown Apple 10
Crown Black 10
Crown Royal 10
Elijah Craig 8
Gentleman's Jack 9
High West Double Rye 11
Jefferson's Ocean Aged 22
Jack Daniels 8
Jim Beam Black Label 6
Knob Creek 12yr 15
Knob Creek Bourbon 11
Knob Creek Rye 11
Maker's 46 10
Maker's Cask Strength 15
Pendleton 20 yr 37
Pendleton 8
Rittenhouse Rye 8
Stellum Bourbon 10
Stellum Rye 10
Templeton Rye 9
Watkins Spiced Orange 9
WP PiggyBack 14
WP SummerStock 20
Woodford Reserve 12
Yellowstone Select 13

SCOTCH

The Balvenie 15
The Balvenie 16yr 40
Chivas Regal 11
The Classic Laddie 16
Claxton's Islay 4yr 28
Claxton's Glen Spey 10yr 35
Compass Box Hedonism 22
Compass Box Spice Tree 13
The Dalmore 18yr 60
Glendronach 12yr 16
Glenfiddich 12yr 14
Glenlivet 15yr 23
Glenlivet 12yr 15
Glenmorangie 12yr 15
Glenmorangie 25yr 67
Johnnie Walker Black 13
Johnnie Walker Blue 34
Johnnie Walker Red 6
Lagavulin 16yr 27
Laphroaig 10yr 14
McCallan 12yr 20
McCallan Rare Cask 38
Oban 14yr 20
Tullibardine 12yr 15
Tullibardine 15yr 17

RUM

Appleton 7
Bacardi Silver 6
Dos Maderas 9
Mt. Gay Black Barrel 12
Ron Zacapa 8

VODKA

Absolute 6
Grey Goose 11
Kettle One 9
Titos 8

TEQUILA

Casamigos Blanco 15
MJ's Cincoro 20
Clase Azul 37
Don Julio 1942 41
Don Julio Blanco 14
Patron Silver 13
Sombra Mezcal 9
Tres Generaciones 8

COGNAC & BRANDY

Christian Brothers 5
Dom B&B 12
St. Remy XO 8
Remy Martin 1738 21
Remy Martin VSOP 18

GIN

Beefeater 7
Bombay Sapphire 8
The Botanist 9
Gunpowder 12
Hendricks 11
Indoggo 7
Tanqueray 8
Tanqueray ten 10

CLASSIC COCKTAILS

OLD FASHIONED

Angostura Aromatic and Orange Bitters,
simple, *Bourbon, orange and a cherry.

7

MINT JULEP

Mint, simple, lime, *whiskey

7

BLUE HAWAIIAN

*White Rum, blue curacao, pineapple juice,
coconut

8

MOSCOW MULE

Ginger beer, lime juice, simple, *Vodka

7

LONG ISLAND ICED TEA

Vodka, Gin, Tequila, White Rum, Lemon,
Coke

8

PALOMA

*Tequila, lime, salt, grapefruit soda

7

* Well liquors can be upgraded
to liquor of your liking

HOUSE COCKTAILS

APPLE CIDER OLD FASHIONED 9

Dom B&B, House made apple cider,
Bitters, burnt orange and cinnamon stick

CARAMEL APPLE MULE 8

Caramel vodka, Crown Apple, lemon juice,
ginger beer

BLUEBERRY MARTINI 10

Vodka, Blue Curacao, lemon, house
made blueberry puree

CRANBERRY ORANGE MARGARITA 9

Tequila, Triple Sec, lemon Cranberry,
Agave

WHITE MAPLE 13

Caramel vodka, Kahlua, Maple Walnut
liquor, Ice cream

OUTLAW 16

Bulleit Bourbon, Domaine de Canton,
Peychaud's Bitters, Oak Wine Barrel
smoke, burnt orange, ice ball



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

STARTERS

Rockets	20	Tallow Candle	13
Hand made bacon wrapped jalapenos stuffed with house made pimento cheese and brisket burnt ends		House aged tallow, butter, herbs, grilled bread, salt	
Spinach & Artichoke Dip	15	Nebraska Cheese Fries	18
Artichoke heart, spinach, herbs, spices, creamy cheese blend, corn chips		House cut fries, blackened chopped prime rib, house made cheese sauce, BBQ, bacon, scallions	
Lobster Mushrooms	20	Cactus Straws	13
Large mushrooms stuffed with lobster, cheese, herbs, citrus, and spices		Fried onion slices with chipotle aioli	

SANDWICHES & BURGERS *

*All sandwiches & burgers are served with house cut potato fries
Sustitioins to sides may require an upcharge*

BBQ Bacon Burger	17	Rocket Burger	19	Cooks burger	18
8oz house grind steak burger, bacon, BBQ sauce, cheddar, fried onions, local brioche bun		8oz house grind steak burger, house made bacon wrapped pimento cheese and brisket stuffed jalapeno, local brioche bun, house fries		8oz house grind steak burger, gouda cheese, house bacon sauce, truffle aioli, lettuce, local brioche roll, house fries	
Steak sandwich	20	French dip	18	Prime Rib Sandwich	26
Grilled strip steak, bacon jam, sauteed mushrooms, melted swiss, chimichurri aioli , local hoagie		Thinly shaved prime rib, swiss cheese, house jus, local hoagie		Stockyards Angus house prime rib grilled over open flame, local grilled hoagie roll, house jus,	

SALADS

Grilled Chicken Breast +7 | Grilled Steak +12* | Fresh Salmon +13* | Butter Poached Shrimp +14 **

Caesar	12	Wedge	12	Loaded Salad	14
Chopped fresh romaine, house caesar dressing, parmesan, and croutons		Iceberg steak, house gorgonzola dressing, gorgonzola cheese, bacon, tomato, crouton, cracked pepper		Fresh greens, cheddar, bacon, egg, tomato, onion, crouton, house made dressing of choice	

DESSERT

Creme Brulee		Cheesecake		Snickerdoodle	
House vanilla bean creme brulee with raw sugar crust	10	Housemade NY style cheesecake with strawberry	16	Half baked snickerdoodle with cinnamon and brown sugar ice cream	14



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

MAINS & PASTA

<p>Salmon* 40 Grilled fresh salmon, dry hung and cured, house made fresh toasted black pepper infused casarecce pasta, calabrese, sweet pea, leek, roasted garlic, citrus asparagus</p> <p>Lobster Ravioli 37 House made fresh local egg pasta, lobster, cheese, herbs, tossed in cream, leeks, fried caper, lemon, parmesan, parsley</p> <p>Spaghetti Pesto 20 House made fresh spaghetti pasta, basil pesto, wine roasted tomato Grilled Chicken Breast* +7 Grilled Steak* +12 Fresh Salmon* +13 Butter Poached Shrimp* +14</p> <p>Surf N Turf* 48 10oz strip steak, garlic butter poached shrimp, whipped potatoes, asparagus</p>	<p>Big Red Steak* 33 USDA Prime 8oz sirloin, whipped potatoes, roasted red pepper cream sauce made with green peppercorns, whiskey, roasted garlic, peppers, and mushrooms</p> <p>Stroganoff* 29 House made fresh linguini pasta, mushroom, onion, red wine, cream, cut beef, herbs, crème fresh, and rosemary</p> <p>Tuscan Pasta 20 House made fresh casarecce pasta, garlic, shallot, white wine, infused oil, cream, parmesan, spinach, and tomato Grilled Chicken Breast* +7 Grilled Steak* +12 Fresh Salmon* +13 Butter Poached Shrimp* +14</p>
--	--

BUTCHER BLOCK*

All of our steaks are aged in house for a minimum of 30 days and cut by hand daily using only the finest Prime and Choice Stockyards Angus Beef.

NY Strip 10oz Stockyards Angus 34	Ribeye 14oz Stockyards Angus 47	Sirloin USDA Prime Sirloin 25
Prime Rib Slow roasted Stockyards Angus 10oz - 33 16oz - 53 Tues - Sat		Filet Stockyards Angus 6oz filet 50

All steaks are served with house whipped potatoes or baked potato
Sustitioins to sides may require an upcharge

SIDES

Asparagus Bacon Wrap +3	\$8
Brussel Sprouts	\$7
Whipped potatoes Loaded +2	\$6
Cheesy Pasta	\$8
House Cut Fries	\$6
Broccolini	\$8
Sauteed Button Mushrooms	\$9
Baked Potato Loaded +2	\$5

STEAK TOPPINGS

Tallow Candle	\$13
Blackening Seasoning	\$4
Sauteed Mushrooms	\$5
Sauteed Onion	\$4
Poached Shrimp	\$14
Pittsburg Blue Extra Rare	\$7
Chimichurri	\$6
House Jus	\$6

COPPERMILL STEAKHOUSE

KIDS MENU

SERVED WITH CHOICE OF DRINK
AND ONE SIDE

MAIN

HAMBURGER

11.00

CHEESEBURGER

12.00

GRILLED CHEESE

9.00

MACARONI & CHEESE

9.00

CHICKEN STRIPS

10.00

6OZ SIRLION STEAK

14.00

DESSERT

TWO SCOOPS OF ICE
CREAM WITH
CHOCOLATE SAUCE

5.00

SIDES

MASHED POTATOES

ASPARAGUS

MACARONI & CHESSE

HOUSE FRIES

LOADED BAKED POTATO

LOADED MASHED

POTATOES

DRINKS

COKE

DIET COKE

SPRITE

LEMONADE

ROOTBEER

DR. PEPPER

MELLO YELLOW

ICED TEA

MILK