

SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 4
 CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 | BRAISED CHICKEN EMPANADAS 7 |
 IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■● | GRILLED MEXICAN STREET CORN 6 ■●

TO START

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Garnished with diced cucumber, aji crema and fresh cilantro 9

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

BACON-BRAISED BRUSSELS SPROUTS ● 12

QUESO FUNDIDO WITH CHORIZO

Queso chihuahua, shaved jalapeño, crispy corn tortillas 12

GENERAL TSO'S CAULIFLOWER ■●

Flash-fried & tossed in classic sweet & spicy sauce 12

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 17

CRISPY PORK BELLY ●

Sweet corn puree, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

KOREAN LAMB RIBS ●

24 hour, Korean style marinated slow roasted and char-grilled, accompanied by traditional kimchee & dipping sauce 16

SALADS

COOPER CHOPPED SALAD ■●

Grilled asparagus and carrots, crispy celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

WALT'S HEIRLOOM TOMATO SALAD

Cambazola, North County greens, tomato vinaigrette, Fleur de sel, garlic-herb ciabatta croutons 12

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic-herb croutons 9

KALE & FLORIDA WATERMELON SALAD ■●

Kai Kai Farm arugula & kale, radicchio, red & black quinoa, toasted pepitas, French Feta, piment d' espelette | 14

TUSCAN SALAD ●

Kai Kai Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 12

"BLT" WEDGE ●

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, Point Point Reyes blue cheese dressing 12

BURRATA AND PROSCIUTTO SAN DANIELLE ●

Baby heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

Add to any salad: grilled chicken 6 | grilled Black Pearl salmon 9 |

grilled Denver steak 11 | grilled shrimp 10 | seared tuna 11

HANDHELDS

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 15

BARBECUE BISON BURGER

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, Kai Kai Farm mizuna, sliced tomato on a whole wheat kaiser bun 18

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, multi-grain kaiser roll, hand-cut fries or coleslaw 13

ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula-pesto, watercress, multigrain kaiser roll, hand-cut fries or coleslaw 12

SHORT RIB GRILLED CHEESE

Braised & shredded short rib, "Triple Play" cheddar, roasted red peppers, watercress, herb mayo, horseradish crema, on thick-cut multi grain 16

FALAFEL & KALE HUMMUS WRAP ■

Cucumbers, baby heirloom tomatoes, chiffonade lettuce, tzatziki 12

BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce, heirloom tomato, herbed mayo, fries or coleslaw 14

BLACKENED OR GRILLED FISH SANDWICH

Tartar sauce, watercress, tomato, toasted challah bun, hand-cut fries or coleslaw MP

BLACKENED OR GRILLED FISH TACOS

Tomatillo salsa, shredded cabbage and cilantro slaw, aji crema, warm corn tortillas, hand-cut fries or coleslaw MP

JERRY'S MEATLOAF MELT

Served open-faced on toasted ciabatta, ancho barbecue sauce, aged cheddar and manchego, hand-cut fries or coleslaw 13

TUNISIAN TUNA SANDWICH

Olive oil-marinated albacore tuna, heirloom tomatoes, cucumbers, fingerling potatoes, hard-boiled Lake Meadow Farms egg, preserved lemon-olive and harissa spread, warm naan bread, accompanied by an artisanal greens salad 13

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

Heirloom tomatoes, pesto vinaigrette, spicy arugula, served open-faced with an artichoke, roasted pepper, and Kalamata olive salad 14

Add to any burger: pecanwood bacon 2 | fried egg 2 | avocado 2

TO FOLLOW

ZUCCHINI & HEIRLOOM TOMATO OMELETTE ●

Creamy goat cheese, rainbow swiss chard served with an artisanal greens salad 12

ZAATAR GRILLED BSALMON ●

Zucchini pancakes, red & black quinoa pilaf, pomegranate-beet citronette, mint yogurt, local shoots and sprouts 19

JUMBO SHRIMP BUCATINI

Shaved garlic, crushed grape tomatoes, escarole, white wine, butter, arugula pesto 19

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Berberbe-spiced cauliflower T-bone, broccolini, roasted rainbow carrots, roasted corn & quinoa pilaf, baby bok choy, swiss chard, heirloom tomato emulsion & sweet pea puree, local shoots & sprouts 17

SESAME-SEARED YELLOWFIN TUNA

Seared rare & sliced thin, over chilled green tea soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso orange emulsion & crispy wontons 17

MURRAY'S ROASTED HALF CHICKEN

Hand-cut fries, salsa verde 19

GRILLED DENVER STEAK SALAD ●

Local arugula, romaine, radicchio, roasted corn, Point Reyes blue cheese, avocado, cherry tomatoes, pecanwood bacon, red wine vinaigrette 16

THE "GREEK" CHICKEN PAILLARD

Heirloom tomatoes, cucumbers, Kalamata olives, local arugula, shaved red onions, warm naan bread, French feta, lemon-oregano dressing 19

RAINBOW TROUT "A LA PLANCHA" ●

Warm mizuna, roasted baby beet & green bean salad, toasted hazelnut vinaigrette 17