**BLOODY MARY BAR**

$15 BOTTOMLESS BLOODY MARYS
(No sharing, must order entrée.)
Start with The Cooper’s signature Bloody Mary mix and Tito’s Handmade Vodka, or one of our house-infused vodkas (habanero or pecanwood-smoked bacon.)
Then our bartender will assist you in creating a cocktail that is exactly how you want it

**GARNISH & EAT**
Choose from a various selection of accoutrements to garnish your Bloody Mary.

$15 BOTTOMLESS MIMOSAS
(are also available)

$23 BOTTOMLESS BLOODY MARYS AND MIMOSAS
(if you would like to switch between the two.)

---

**CRAFT COCKTAILS**

**FEELING MISUNDERSTOOD**
Tito’s Vodka, St Germain, Lime Juice, honey syrup, lavender bitters 13

**TROPIC LIKE ITS HOT**
Jalapeño and cilantro infused Ja Ja Tequila, Pineapple, Orange and Lemon juices, Agave, Cilantro and Jalapeño Garnish 10

**BROOKLYN BRIDGE**
Buffalo Trace Bourbon, Dry Vermouth, China China Maraschino, Absinthe Rinse 11

**CRIME AND PASSION**
Angel’s Envy Bourbon, Passion fruit, Grapefruit and Lemon Juices, Aperol 11

**TEQUILING ME SOFTLY**
Siete Leguas Blanco, cinnamon syrup, lemon juice, cucumber slices 10

**COOPER IN THE RYE**
Old Overholt Rye, Yellow Chartreuse, Grapefruit and Lemon Juices 12

**PAINKILLER**
Plantation 5 year aged rum, Coco Lopez, Pineapple and Orange Juices, Shaved nutmeg 11

---

**THE MITCHELL**
Rittenhouse rye, Martell VS, bitters, simple syrup 11

**WINTER IS COMING**
Mt Gay Black Barrel Rum, Demerara, Fresh Lime 11

**2ND BEST**
Tito’s Vodka, Grapefruit Juice, St Germain 13

**MAR-TONI**
Wheatley Vodka, Domaine Canton, Grapefruit juice, Agave 10

**PASION DE FRESA**
Avion Reposado, Applejack Brandy, Joel’s Strawberry Shrub, Framboise, lime juice 10

**MONKEY SEE MONKEY DO**
Monkey Shoulder Scotch, George spiced pear, St Germain, demerara, banana slices 14

**DUTCH MULE**
Ketel One Vodka, Ginger Beer, Lime

---

**WINE BY THE GLASS**

**SAUVIGNON BLANC**
Brancott, Marlborough, New Zealand 12 | 44
Sancerre, Hubert Brochard, Chavignol 15 | 52
Max Family Cuvee, Sonoma, California 9 | 36

**RIESLING**
"Incline," Selbach, Germany 9 | 33

**RED WINE**
Malbec, La Linda, Mendoza, Argentina 9 | 32
Cotes du Rhone, Jean Luc Colombo, France 10 | 36
Zinfandel, Foxglove, San Miguel, California 13 | 48

**MERLOT**
Seven Falls, Washington 10 | 36

---

**BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUD LIGHT</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>BUCKLER (NA)</td>
<td>5</td>
<td>5.00</td>
</tr>
<tr>
<td>COORS LIGHT</td>
<td>5</td>
<td>5.50</td>
</tr>
<tr>
<td>CORONA</td>
<td>6</td>
<td>6.00</td>
</tr>
<tr>
<td>GUINNESS (CAN)</td>
<td>8</td>
<td>8.00</td>
</tr>
<tr>
<td>SAM ADAMS BOSTON LAGER</td>
<td>5.50</td>
<td>IPA 9</td>
</tr>
<tr>
<td>DOGFISH HEAD 90 MINUTE</td>
<td>5.00</td>
<td>IPA 9</td>
</tr>
<tr>
<td>FOUNDERS ALL DAY IPA</td>
<td>6.50</td>
<td>IPA 9</td>
</tr>
<tr>
<td>ABITA PURPLE HAZE</td>
<td>6.00</td>
<td>IPA 9</td>
</tr>
<tr>
<td>HEINEKEN</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>MICHELOB ULTRA</td>
<td>5</td>
<td>6.00</td>
</tr>
</tbody>
</table>

*Item is Gluten-free.*