

COPPER
KETTLE

SHARABLES

WINGS	HALF DOZEN 10 DOZEN 20	BANG BANG CAULIFLOWER	9
Choice of Buffalo, Sweet Chili , BBQ, Tamarind Chipotle Glaze or Brown Sugar Dry Rub. Ranch or Bleu Cheese dressing.		Lightly battered and flash fried cauliflower tossed in bang Bang sauce. Served with a side of Ranch dressing	
TEMPURA CHICKEN TENDERS & FRIES	12	BAKED BRIE	14
Sweet chili dipping sauce.		Toasted walnuts & balsamic fig glaze. Served with crostini	
ULTIMATE NACHOS	14	BAVARIAN PRETZEL	12
Smoked brisket chili, hatch chili queso, tomatoes, onions, pickled jalapenos, cheddar jack cheese, shredded lettuce, & served with sour cream		House-made honey mustard or hatch chili queso	

SOUPS & SALADS

ADD CHICKEN 8 SALMON 10 STEAK 10 AHI TUNA 10		COPPER CAESAR	13
		Crisp romaine, parmesan cheese, and croutons tossed in a classic Caesar dressing.	
BEEF BRISKET SMOKED CHILI CROCK	10	SIDE CAESAR	7
With cheddar cheese & green onion			
PHOGA	16	HARVEST SALAD	15
Warming aromatic Southeast Asian chicken broth, vermicelli rice noodles, shredded chicken breast, jalapeno, green onion, cilantro. Served with hoisin and siracha		Mixed greens, shaved brussels sprouts, toasted walnuts, crumbled goat cheese, sundried cranberries. Served with a side of roasted shallot maple vinaigrette	
HOUSE SALAD	13	TUNA NICOISE SALAD**	25
Crisp romaine, cherry tomatoes, cucumbers, red onion, croutons & choice of dressing.		Sesame-seared Ahi tuna served over a bed of mixed greens, haricot verts, fingerling potatoes, cherry tomatoes, kalamata olives, hard boiled egg. Served with a lemon dijon vinaigrette	
SIDE SALAD	7	*House-made dressings: Ranch, Bleu Cheese, Honey Mustard, Roasted Shallot Maple Vinaigrette, Lemon Dijon Vinaigrette	

FLATBREAD PIZZAS

CHEESE	10	ALPINE GOAT	14
		House-made white sauce, mozzarella, goat cheese crumbles, caramelized onions, peppadews, arugula & balsamic fig glaze	
MEAT LOVERS	13		
Topped with pepperoni, sausage, and bacon.			
MEXICANA	14	*ADDITIONAL TOPPINGS	\$1 EACH
Hatch chili queso, mozzarella, roasted red peppers, diced tomatoes, Mexican chorizo, salsa roja & fresh cilantro		Sausage, pepperoni, bacon, mushrooms, onion, banana peppers.	
		*Cauliflower crust available \$1	

BURGERS

ADD CHEESE 1 ADD BACON 2 ADD MUSHROOMS 1		SMOKED GOUDA BURGER**	17
		8 oz. Angus beef patty topped with smoked gouda, caramelized onions, horseradish aioli, arugula on a toasted brioche bun.	
KETTLE BURGER**	15		
8 oz Angus beef patty with lettuce, tomato, and onion served on a toasted brioche bun.			
BRAXTON BURGER**	17	GRILLED PORTOBELLO	16
Peppercorn seared 8 oz. Angus beef patty, grilled mushrooms, caramelized onions, Copper sauce, melted brie on a toasted brioche bun.		Balsamic marinated Portobello mushroom cap, fresh mozzarella, crisp arugula, onion, tomato, chipotle aioli on a toasted brioche bun	

*All burgers come with fries or onion rings
Substitute a side salad for \$3.
Cheeses: American, Swiss, Cheddar, Gouda, Bleu. Add Brie \$2

SANDWICHES

BRYCE DIP	17	CLASSIC BLT	13
USDA shaved sirloin, caramelized onions, melted gruyere on a toasted Vienna roll		Applewood smoked bacon, lettuce, tomato, mayo on toasted multigrain bread.	
BLUEBIRD	16	CHIMICHURRI STEAK TACOS	17
Grilled chicken breast with a tamarind chipotle glaze, tomato, onion & arugula on a toasted brioche bun		Marinated tender strips of steak, pickled red onion, fresh jalapenos, queso fresco, chimichurri sauce served in warm tortillas	

*All sandwiches come with fries or onion rings.
Substitute a side salad for \$3.

ENTREES

BROWN BUTTER SWEET POTATO RISOTTO	18	PORK RIBEYE	30
<i>Toasted walnut gremolata, brown butter, fresh sage and parmesan. Add: Chicken 10, Ahi Tuna 10, Salmon 10, Steak 10</i>		<i>12oz. pork ribeye chop pan-seared and topped with herb compound butter. Served with parmesan potato gnocchi & winter root vegetables</i>	
GRILLED RIBEYE CHIMICHURRI**	32	CEDAR PLANK SALMON	30
<i>12oz. center cut ribeye served with whipped potatoes, vegetable du jour, & house-made chimichurri sauce</i>		<i>Roasted North Atlantic salmon on cedar wood, infused with smoky aromatics, steamed jasmine rice, vegetable du jour, and bourbon maple glaze</i>	
CHICKEN PICATTA	28	TUNA KASAWARA**	32
<i>Lightly dusted chicken breast cutlets, shitake mushrooms, cappellini, vegetable du jour, and a white wine, lemon, and caper sauce</i>		<i>Sesame seared Ahi tuna, wasabi mashed potatoes, stir fried vegetables, and a ginger-soy glaze</i>	
<i>** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness</i>			



BRYCE