



STAND UP LIVE

OPENERS

- BRUSCHETTA** (V) 9.5
HERBED RICOTTA | MARINATED TOMATO
ARUGULA | CIABATTA BREAD
- HUMMUS PLATE** (V) (GF) 9
ROASTED GARLIC CHICKPEA HUMMUS | CUCUMBER
TOMATO | OLIVES | GRILLED PITA
- SPINACH AND ARTICHOKE DIP** 13
MELTED MOZZARELLA | CRISPY BACON
GREEN ONION | TORTILLA CHIPS
- COPPER BLUES QUESADILLA** 11.5
HAND PULLED CHICKEN | ROASTED PEPPER & ONION
CHIPOTLE SOUR CREAM | CHARRED TOMATO SALSA
- CHICKEN NACHOS** 15.5
SHREDDED CHEDDAR AND JACK CHEESE | HAND PULLED CHICKEN
BLACK BEANS | PICO DE GALLO | PICKLED JALAPEÑO | BEER CHEESE
ADD GUACAMOLE 2
SUBSTITUTE STEAK* 2
- SOFT PRETZELS** (V) 9.5
GARLIC BUTTER | SMOKED SALT | WHITE CHEDDAR BEER CHEESE
- FRIED SHRIMP** 13.5
HAND BREADED SHRIMP | LEMON GARLIC REMOULADE
- HOUSE CHICKEN TENDERS** 11.5
HAND BREADED SERVED WITH FRENCH FRIES
- COPPER WINGS** (GF) 12
BUFFALO, CAROLINA BBQ OR BOURBON BACON BBQ
FRIED AND TOSSED
- COPPER WING TRIO** (GF) 19
BUFFALO | CAROLINA BBQ | BOURBON BACON BBQ
FRIED AND TOSSED
- BASKET OF FRIES** (V) (GF) 7.5
COPPER SEASONING | SRIRACHA RANCH

GREENS

- CAESAR SALAD** (V) 10
LITTLE GEM LETTUCE | PARMESAN
CROUTONS | HOUSE CAESAR DRESSING
- MIXED GREEN SALAD** (V) (GF) 7
MIXED SEASONAL LETTUCE | SHAVED RED ONION
CUCUMBER | CHERRY TOMATO | BALSAMIC VINAIGRETTE
- CHINESE CHICKEN SALAD** 14
PULLED CHICKEN | SHAVED CABBAGE | MIXED GREENS
CARROT | FRIED WONTON | SESAME GINGER DRESSING
- GREEK KALE SALAD** (V) (GF) 12
BABY KALE | MARINATED CUCUMBER & TOMATO | FETA
OLIVES | RED ONION | RED WINE OREGANO VINAIGRETTE

ADD PROTEIN

- CHICKEN 4
- STEAK* 7.5
- SALMON* 8
- SHRIMP 6

(V) VEGETARIAN (GF) GLUTEN FREE

ON the BUN

- COPPER BURGER*** 15
ANGUS BEEF | CARAMELIZED ONION | SHARP WHITE CHEDDAR
LETTUCE | TOMATO | BACON | COPPER SAUCE | TOASTED BRIOCHE BUN
- IMPOSSIBLE™ BURGER** (V) 15
AVOCADO CREMA | SHREDDED LETTUCE
TOMATO | PICKLED RED ONION | FLAXSEED BUN
- CHICKEN SANDWICH** 13
GRILLED CHICKEN | CARAMELIZED ONION | WHITE CHEDDAR
BACON JALAPEÑO JAM | AVOCADO CREMA | ARUGULA
TOASTED BRIOCHE BUN
- COPPER SLIDERS*** 13
ANGUS BEEF | MELTED SWISS | CRISPY ONION
GARLIC AIOLI | TOASTED BRIOCHE BUN

MAIN PLATES

- MAC & CHEESE** (V) 10
CAVATAPPI PASTA | COPPER CRAFT CHEESE
HERBED BREAD CRUMB
ADD CHICKEN 4
ADD STEAK* 7.5
ADD BACON 3
ADD SHRIMP 6
- BAJA FISH TACOS** 13
FRIED FISH | HOUSE SLAW | PICKLED RADISH | SALSA FRESCA
FLOUR TORTILLA SERVED WITH MIXED GREEN SALAD
- CHEF'S CUT OF STEAK*** (GF) 24
POTATOES | SEASONAL VEGETABLES | CHEF'S SAUCE
- ROASTED CHICKEN** 16.5
POLENTA | BROWN BUTTER SQUASH | WILTED KALE | GRAVY
- RICOTTA GNOCCHI** (V) 17
PAN SEARED WILD MUSHROOMS | PESTO
PARMIGIANO-REGGIANO
- PAN SEARED SALMON*** (GF) 18.5
FARRO RISSOTTO | ROASTED VEGETABLES | TOMATO AGRODOLCE

DESSERTS

- CHEESECAKE** (V) 8.5
BLACKBERRY SAUCE
- CHOCOLATE CAKE** (V) 9.5
STRAWBERRY COULIS



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

