

## COCKTAILS

Handcrafted Martinis and Highballs

### **Fleur De Lis**

A beautiful balance of Tito's Handmade Vodka and Elderflower Liqueur which brings out the fresh flavors of tropical fruit 13

### **Añejo Smash**

A refreshing twist on tequila with Milagro Añejo Tequila, Orange Liqueur, fresh squeezed lemon juice, mint and agave nectar 13

### **Elite Margarita**

A refreshing blend of Patron Citronage, Orange Liqueur and Lunazul Tequila. Made with fresh Agave nectar 13

### **Irish Gold**

Slane Irish Whiskey with Bols peach schnapps, fresh orange juice, and topped off with ginger ale 13

## STARTERS

**Iron Skillet Cornbread** 6

**House or Caesar Salad** 8

**Chicken Tenders** 10

**Fiesta Eggrolls** 14

**Spinach & Artichoke Dip** 15

**Tortilla Soup** 8

## SIDES

**Cole Slaw** 6

**Green Beans** 6

**Spinach** 6

**Mashed Potatoes** 6

**Bacon Mac & Cheese** 8

## DESSERTS

**Key Lime Pie** 8

**Bread Pudding** 8

## BURGERS & SANDWICHES

### **"The Stanford" Cheeseburger\***

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with French fries 15<sup>50</sup>

### **Crispy Chicken**

Buttermilk chicken breast, topped with cole slaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 16<sup>50</sup>

### **The Impossible Burger**

Hardwood grilled, plant based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles. Served on a toasted sesame seed bun 18<sup>50</sup>

### **California Burger**

Hardwood grilled Angus Beef topped with Dill Havarti, 1000 Island Dressing, avocado, dressed arugula, tomatoes and onions. Served with French Fries 15<sup>50</sup>

## SALADS

### **Club Salad**

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 16<sup>50</sup>

### **Rotisserie Chicken Salad**

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing and BBQ sauce 17<sup>50</sup>

### **Caesar Salad**

Fresh Romain, cornbread croutons, and julian red peppers, all tossed in our housemade cesar dressing and topped with grated parmesan cheese. 11 Add Chicken 4

## ENTRÉE PLATES

### **"Our Specialties"**

#### **Wood-Fired Rotisserie Chicken**

Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans 19<sup>50</sup>

#### **Barbeque Pork Ribs**

Slow cooked St. Louis cut ribs topped with BBQ sauce, served with french fried and cole slaw 27<sup>50</sup>

### **Chicken Pot Pie**

Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes 15<sup>50</sup>

### **Rattlesnake Pasta**

Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese and chopped cilantro 17<sup>50</sup>

### **Hardwood Grilled Salmon\***

Marinated, quickly smoked and finish on the grill, topped with mustard sauce and served with mashed potatoes 27<sup>50</sup>

### **Hickory Grilled Tenderloin Filet\***

Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach 35<sup>50</sup>



*All our beef is hand selected, aged, and hand cut by Halpern's Steak*

*Copper Canyon Grill proudly serves only Halpern's beef*

Asterisk (\*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness  
Please inform your server of any food allergies.

**Dine In Menu**