



# COPPER SPOON

— DRINK MENU —

## COCKTAILS \$120 FOR 10 SERVINGS

### MEZCAL

#### Thug Rose

Union Mezcal, Tamarind, Lime, Amaro  
*Tart - Earthy*

#### Down the Rabbit Hole \$70 for 5 Servings

El Silencio Mezcal, Gin,  
Carrot-Turmeric Shrub,  
Ashwagandha, Lemon  
*Alcoholic Elixer - Earthy*

### TEQUILA

#### Sexy Chula

Spicy Tequila, Vida Mezcal,  
Passion Fruit-Ginger, Lime  
*Spicy - Refreshing*

### GIN

#### Can't Duplicate You #3

St. George Terroir Gin, Chateau,  
Celery, Shiso-Pea Flower Shrub, Lime  
*Grassy - Bright - Created to pair with oysters*

### RUM

#### Not Mad at That

Rum, Elderflower, Apricot, Hibiscus, Lime  
*Herbalicious - Refreshing*

### VODKA

#### Give Me the Light

Ketel One Vodka, Pimms,  
Hibiscus Tea, Lemon  
*Easy - Light - Refreshing*

### WHISKEY

#### Trust Me

Dickle Rye, Carpano Antica Vermouth,  
Guava Jelly, Lemon, Syrah Float  
*Refreshing, yet bold*

#### Legends Never Die

Uncle Nearest 1856, Home Base Bitters,  
Coffee, Cap Corse China-China  
*Spirit forward with a coffee back note*

#### 100's on the Outside

Dickle 12, Melter I  
Amaro Pommeau-Finnriver  
Apple Wine, Carpano Antica  
*Boozy - You'll wanna turn the lights down low*

## FLIGHTS \$25 PER PERSON

#### Del Maguey Mezcal Tasting

Vida, Vida De Muertos, Madrecruix

More Options Upon Request

## WINE

### GLASS

#### Chloe 12/48

Rose, Sonoma Draft/Craft

#### Benziger 12/48

Sauvignon Blanc, North Coast  
Draft/Craft

### BOTTLE

#### Martin Ray /19

Pinot Noir, Sonoma Coast Split Bottle

#### Anna De Codorniu /14

Blanc De Blancs (sparkling), Spain  
Split Bottle

#### Wine & Champagne Options

Seasonal Wine and Champagne  
Bottle Options Upon Request

## BEER/SOUR/CIDER

#### Line 51 IPA /7

One Inch Punch, 6.59% ABV, Oakland

#### Ghost Town Geister Faust Pilsner /7

5.6% ABV, Oakland

#### Samuel Smith (18.7 fl oz) /15

Organic Cider, 5% ABV, Oakland

#### Golden State Dry Apple Cider /11

6.3% ABV

#### Seasonal Sour /10

Local Brands, Changes Monthly /15

## MOCKTAILS \$100 FOR 10 SERVINGS

#### The Virgin Rabbit

Carrot - Turmeric Shrub, Ginger,  
Ashwagandha, Lemon, Soda

#### Hibiscus

Hibiscus, Ginger, Lime, Soda

#### Shiso-Celery

Celery, Shiso-Pea Flower Shrub,  
Lime, Soda



# COPPER SPOON

— DINNER MENU —

## SMALL BITE - MINIMUM OF \$100

### Deviled Eggs\* (GF) /10

Four Halves - Pickled Mustard Seeds, Togarashi, Crispy Broccoli Florets

### Cauliflower Bites (GF) (V) /13

Shareable for Two - Tossed in our House Fermented Hot Sauce with Coconut Milk

### Fried Sweet Plantains (GF) /9

Shareable for Two - Tossed in a Sweet & Spicy Mix Served with Honey Turmeric Yogurt

### Raw Oysters\* (GF) /20

Six Oysters Served on the Half Shell with Shallot Mignonette

### House Buffalo Style Wings\* (GF) /13

Six Seasoned and Tossed in our House Fermented Buffalo Sauce

### Seasoned Fries (GF) /9

Served with a side of Harissa Aioli and Ketchup

### Spiced Lamb Meatballs\* (GF) /15

Four House made Savory Lamb Served with Tzatziki and Baba Ganoush

### Fried Artichoke Hearts (GF) (V) /13

Shareable for Two - Served with Green Garlic Tahini Sauce

### Red Little Gem Salad (GF) (V) /16

Shareable for Two - Red Little Gems, Radish, Roasted Squash, House Made Seaweed Kraut, Roasted Pepitas, Drizzled in a Sesame Herb Dressing.

## BIG BITES - \$10 PER SLIDER MIN. 15 ORDERS

### Natto's Burger\* Slider

Niman Ranch Ground Chuck, Melted Cheddar & Havarti, Lonely Island Sauce, Diced Onions, Sliced Tomato, Pickles, and Shredded Romain on a Brioche Bun

### Spicy Fried Chicken\* Slider

Fermented Hot Sauce, Herb Aioli, Red Cabbage Slaw, on a Brioche Bun

### BBQ Jackfruit Slider

BBQ Jackfruit, Red Cabbage Slaw, on a Brioche Bun

## DINNER - \$10 PER PERSON MIN. 10 ORDERS

### Carrot Cake Waffle & Buttermilk Fried Chicken\* (GF)

Served with a side of Spicy Syrup  
*If you're in the mood for comfort food with a twist, this is it!*

### Mushroom Risotto (GF) (V)

Shiitake Mushrooms with Cashew Cream Sauce and Sauce Verte

## DESSERT - MIN. 10 ORDERS

### Pinched Apple Empanadas /11 Per Person

Two Apple Empanadas with Vanilla Ice Cream and Salted Caramel. Dairy Free Ice Cream Option Available, Caramel Substitute of Amaro & Pomegranate Syrup Blend

### Yaya's Cardamom Chocolate Mousse /6 Per Person

Scalded Coconut Milk, Coffee, and a Special Amaro Blend  
*A Cocktail of a Dessert, Savory!*

(GF) Gluten Free  
(V) Vegan

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness

20% Fair Wage Service Fee  
added to each check - Thank you!

Rice bran oil is used for frying  
& wheat products are never fried.  
Separate fryer used for our vegan items.  
Please inform us of any allergies!