

COPPERVINE

1962 NORTH HALSTED ST. – CHICAGO, IL – 773.935.1000

OUR THOUGHTS ON PAIRINGS

We are in constant pursuit of the perfect pairing. In it's most basic sense, a great pairing occurs when the food and drink taste better together, than apart – when the flavors of one enhance, complement, or uniquely contrast the other.

Try our suggestions, or create a new pairing – either way, have fun!

W – Wine (3 oz) B – Beer (5 oz) C – Cocktail (2 oz)

CURED MEATS SELECTION 16

Capicola

Bresaola

La Quercia Prosciutto

Spanish Dried Chorizo

Wild Boar Salami

W – 2012 Katas Tempranillo, La Rioja, Spain 4
B – Solitude Abbey Ale, Brewery Vivant, Grand Rapids, MI 4
C – Brown Butter Old Fashioned 5

FLAT BREADS

La Quercia Prosciutto / Roasted Apple / Blue Cheese / Arugula Salad 15

W – 2011 Palmina Arneis, Santa Ynez, California 6

B – Percheron Cider, Virtue, Fennville, MI 5

C – Apple Orchard 5

Royal Trumpet Mushrooms / Fresh Ricotta / Truffle / Pepperoni 15

W – 2012 Domaine Solitude Cote Du Rhone, Rhone Valley, France 6

B – Tripel Karmeliet, Brouwerij Bosteels, Belgium 6

C – Balance Beam 7

Mozzarella di Bufala / Heirloom Tomatoes / Basil / Roasted Garlic 13

W – 2012 Guigal Tavel Rose, Rhone Valley, France 7

B – Wipeout IPA, Port Brewing, San Marcos, CA 4

C – Heirloom Daiquiri 5

SMALL PLATES

Marinated Olives / Marcona Almonds / Lemon Zest 6

W – 2011 Luneau-Papin Muscadet, Loire Valley, France 4

B – Sorachi Ace Saison, Brooklyn Brewery, Brooklyn, NY 5

C – 9 to 5 7

Organic White Popcorn / Parmesan / Thai Chili Oil 6

W – 2011 Yealands Sauvignon Blanc, Marlborough, New Zealand 7

B – Wipeout IPA, Port Brewing, San Marcos, CA 4

C – WWPSD 6

Classic Ahi Tuna Tartare / Hen Egg / Crostini 12

W – 2012 Guigal Tavel Rose, Rhone Valley, France 5

B – Krombacher Pilsner, Kreuztal, Germany 4

C – Apple Orchard 5

Daily Crudo / Crispy Pork Belly / Lemon Curd / Arugula / Fleur de Sel 10

W – 2013 Gotham Project Sauvignon Blanc, Chile 4

B – Sorachi Ace Saison, Brooklyn Brewery, Brooklyn, NY 5

C – 1532 5

Maine Lobster Mac & Cheese / Panko-Romano Crust 12

W – 2012 Qupe Chardonnay Y Block Bien Nacido, Santa Maria Valley 6

B – Wipeout IPA, Port Brewing, San Marcos, CA 4

C – Brown Butter Old Fashioned 5

House Blend Beef Sliders / Blue Goat Cheese Mayo / Pickled Shallots 13

W – 2011 Agricultura (Touriga Nacional, Tempranillo, Tricadera), Portugal 4

B – Boffo Brown Ale, Dark Horse Brewing, Marshall, MI 5

C – Smoke & Mirrors 6

ARTISANAL CHEESES SELECTION 12

Served with Seasonal Garnishes / Walnut Fruit Bread / Quince Paste

Pierre Robert

Cow / Seine-et-Marne, France

P'tite Basque

Sheep / Pyrenees, France

Cypress Grove Bermuda Triangle

Goat / Humboldt County, California

Point Reyes

Blue Cow / Point Reyes Station, California

W – 2012 Jovino Pinot Gris, Willamette Valley, OR 4

B – Percheron Cider, Virtue, Fennville, MI 5

C – Apple Orchard 5





MEDIUM PLATES

Grilled Baby Octopus / Roasted Cherry Tomatoes / Mint Gremolata	13
W – 2012 A Portela Mencia, Valdeorras, Spain	5
B – Solitude Abbey Ale, Brewery Vivant, Grand Rapids, MI	4
C – Modern Man's Manhattan	5
Red Wine Braised Short Rib / Creamy Goat Cheese Polenta / Root Vegetables / Lardons	19
W – 2012 Boneshaker Old Vine Zinfandel, Lodi, CA	6
B – Boffo Brown Ale, Dark Horse Brewing, Marshall, MI	5
C – Smoke & Mirrors	6
Miller Farm Truffled Chicken Thigh Potpie / Roasted Parsnip Puree / Frisee	14
W – 2010 The Pairing White (SB, Semillon, Viognier), CA	6
B – Tripel Karmeliet, Brouwerij Bosteels, Belgium	6
C – 1532	5
Housemade Pappardelle Pasta / Oxtail-Tomato Ragout / Mascarpone	24
W – 2010 Felsina Fanantella Chianti, Tuscany, Italy	6
B – Solitude Abbey Ale, Brewery Vivant, Grand Rapids, MI	4
C – Brown Butter Old Fashioned	5
Simple Green / Point Reyes Blue / Granny Smith Apple / Spiced Walnuts / Aged Balsamic	8
W – 2013 Gotham Project Sauvignon Blanc, Chile	4
B – Percheron Cider, Virtue, Fennville, MI	5
C – Heirloom Daiquiri	5
Caesar Salad / Baby Romaine Lettuce / Garlic Croutons / Spanish White Anchovies	11
W – 2011 Palmina Arneis, Santa Ynez, California	6
B – Krombacher Pilsner, Kreuztal, Germany	4
C – 1532	5
Steamed PEI Mussels / Chimichurri Spice / Dried Chorizo / White Wine Broth	13
W – 2012 Jovino Pinot Gris, Willamette Valley, CA	4
B – Boffo Brown Ale, Dark Horse Brewing, Marshall, MI	5
C – WWPSD	6
Maine Lobster BLT / Nueske's Apple Smoked Bacon / Heirloom Tomatoes / Truffle Mayo	16
W – 2010 The Pairing White (SB, Semillon, Viognier), CA	6
B – Tripel Karmeliet, Brouwerij Bosteels, Belgium	6
C – Modern Man's Manhattan	5

SIDES

Yukon Gold Pommes Frites / Tarragon Lemon Aioli	6
Roasted Market Vegetable / Brown Butter / Aged Balsamic	8
Buttermilk Whipped Potatoes / Cajun Gravy	7

LARGE PLATES

Prime Ribeye / Yukon Gold Pommes Frites / Roasted Mushrooms Bordelaise	43
W – 2011 Aquitania Reserva, Valle de Maipo, Chile	6
B – Solitude Abbey Ale, Brewery Vivant, Grand Rapids, MI	4
C – Smoke & Mirrors	6
Braised Berkshire Pork Shoulder / Artichokes / Cinnamon / Tomatoes / Olives	28
W – 2012 El Rede Malbec, Argentina	4
B – Boffo Brown Ale, Dark Horse Brewing, Marshall, MI	5
C – Balance Beam	7
Crispy Miller Farms Fried Chicken / Buttermilk Whipped Potatoes / Sriracha Mayo	25
W – 2008 Jean-Francois Merieau 'Bulles' Sparkling Wine, Touraine, Loire Valley, France	7
B – Wipeout IPA, Port Brewing, San Marcos, CA	5
C – WWPSD	6
Grilled Striped Bass / Fennel / Tangerines / Herbed Gnocchi / Caperberries	32
W – 2011 Palmina Arneis, Santa Ynez, California	6
B – Krombacher Pilsner, Kreuztal, Germany	4
C – Heirloom Daiquiri	5



Please alert your server if you have special dietary restrictions or food allergies.

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

18% gratuity on parties of six or more.

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W – Wine (3 oz)

B – Beer (5 oz)

C – Cocktail (2 oz)

DESSERTS

Wine Poached Pear Crostata / Blue Cheese Mousse / Honey	8
W – 2010 La Fleur d'Or Sauternes, Bordeaux, France	6
B – Percheron Cider, Virtue, Fennville, MI	5
C – Four Grapes	6
Coffee – Intelligensia El Santos Columbian	6
Warm Valrhona Chocolate Molten Cake / Tahitian Vanilla Chantilly	8
W – NV Quinta do Noval Black Port, Portugal	6
B – Yeti Imperial Stout, Great Divide Brewing, Denver	5
C – House Made Horchata	4
Coffee – Intelligensia El Diablo	6
Daily House-Made Ice Cream	8
W – Ask Your Server	
B – Ask Your Server	
C – Ask Your Server	
Coffee – Ask Your Server	6
Mango Upside down Cake / Greek Yogurt	8
W – 2011 Vigneau Chevreau Vouvray Demi-Sec, Loire Valley, France	7
B – Tripel Karmeliet, Brouwerij Bosteels, Belgium	6
C – House Made Horchata	4
Coffee – Intelligensia El Santos Columbian	6
Crème Brûlée / Gingered Strawberries / Lemon Hazelnut Biscotti	8
W – RWC Historic Series Boston Bual, Madeira, Portugal	13
B – Tripel Karmeliet, Brouwerij Bosteels, Belgium	6
C – Four Grapes	6
Coffee – Intelligensia El Diablo	6



DESSERT DRINKS

	Taste 3 oz
2011 Vigneau Chevreau Vouvray, Chenin Blanc Demi Sec, Loire Valley, France	7
<hr/> Mango Upside Down Cake / Greek Yogurt – 8	
2010 La Fleur d'Or Sauternes, Sauvignon Blanc/Semillon Bordeaux, France	6
<hr/> Wine Poached Pear Crostata / Blue Cheese Mousse / Honey – 8	
RWC Historic Series Madeira, Bual Madeira, Portugal	13
<hr/> Crème Brûlée / Gingered Strawberries / Lemon Hazelnut Biscotti – 8	
NV Quinta do Noval Black Porto, Portugal	6
<hr/> Warm Valrhona Chocolate Molten Cake / Tahitian Vanilla Chantilly – 8	
Intelligencia El Santos Columbian 16 oz Carafe	6
Intelligencia El Diablo 16 oz Carafe	6

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COCKTAILS

	Taste 2 oz	Glass 4 oz
1532 Cachaca, Ginger Root, Citrus, Orgeat	5	10
Daily Crudo / Crispy Pork Belly / Lemon Curd / Arugula / Fleur de Sel – 10		
Four Grapes Campo de Encanto Pisco, Passionfruit, Honey, Egg White, Cranberry Ice	6	12
Mango Upside down Cake / Greek Yogurt – 8		
Apple Orchard Straight Bonded Apple Brandy, Orgeat, Black Walnut Bitters	5	10
Artisanal Cheeses Selection – 12		
House Made Horchata Cinnamon Syrup, Ocho Tequila Blanco	4	7
Warm Valrhona Chocolate Molten Cake / Tahitian Vanilla Chantilly – 8		
9 to 5 Bombay Sapphire Gin, Combiér FDR, Spiced Perique, Apricot Bitters	7	13
Marinated Olives / Marcona Almonds / Lemon Zest – 6		
Balance Beam Hendricks Gin, Yellow Chartreuse, Spiced Kiwi Shrub, Celery Bitters, Cucumber Soda	7	13
Royal Trumpet Mushrooms / Fresh Ricotta / Truffle / Pepperoni – 15		
Heirloom Daiquiri Ocho Blanco Tequila, Luxardo Maraschino, Clarified Tomato / Basil	5	10
Mozzarella di Bufala / Heirloom Tomatoes / Basil / Roasted Garlic – 13		
WWPSD Ocho Plata Tequila, Tapatio Hot Sauce, Cinnamon Syrup, Fresh Basil	6	11
Steamed PEI Mussels / Chimichurri Spice / Dried Chorizo / White Wine Broth – 13		
Smoke & Mirrors Monkey Shoulder Blended Malt, St. Germain, Egg White, Whisky Barrel Aged Bitters	6	11
House Blend Beef Sliders / Blue Goat Cheese Mayo / Pickled Shallots – 13		
Brown Butter Old Fashioned Brown Butter Infused Bourbon, Brown Sugar, Aromatic Bitters	5	10
Maine Lobster Mac & Cheese / Panko-Romano Crust – 12		
Modern Man's Manhattan Redemption Rye, Dolin Sweet Vermouth, Aromatic Bitters	5	10
Maine Lobster BLT / Nueske's Apple Smoked Bacon / Heirloom Tomatoes / Truffle Mayo – 16		

BEER

	Taste 5 oz	Glass 10 oz
Krombacher Pilsner Krombacher, Kreuztal, Germany, 4.8%	4	7
Classic Ahi Tuna Tartare / Hen Egg / Crostini – 12		
Port Wipeout IPA Port Brewing, San Marcos, CA, 7%	4	7
Organic White Popcorn / Parmesan / Thai Chili Oil – 6		
Percheron Brett Oak Cider Virtue, Fennville, MI, 9%	5	9
Simple Green / Point Reyes Blue / Granny Smith Apple / Spiced Walnuts / Aged Balsamic – 8		
Sorachi Ace Saison Brooklyn Brewery, Brooklyn, NY, 7.6%	5	9
Daily Crudo / Crispy Pork Belly / Lemon Curd / Arugula / Fleur de Sel – 10		
Boffo Brown Ale Dark Horse Brewing, Marshall, MI, 6.5%	5	8
House Blend Beef Sliders / Blue Goat Cheese Mayo / Pickled Shallots – 13		
Solitude Abbey Ale Brewery Vivant, Grand Rapids, MI, 6.5%	4	7
Cured Meats Selection – 16		
Yeti Imperial Stout Great Divide Brewing, Denver, CO, 9.5%	5	9
Warm Valrhona Chocolate Molten Cake / Tahitian Vanilla Chantilly – 8		
Triple Karmeleit Brouwerij Bosteels, Belgium, 8.4%	6	10
Maine Lobster BLT / Nueske's Apple Smoked Bacon / Heirloom Tomatoes / Truffle Mayo – 16		

WINE



Taste **Glass** **Bottle**
3 oz **6 oz** **25 oz**

Sparkling

2008 Jean-Francois Merieau 'Bulles' 7 13 52
 Sparkling Wine, Touraine, Loire Valley, France

Crispy Miller Farms Fried Chicken /
 Buttermilk Whipped Potatoes / Sriracha Mayo – 25

2011 Vigneau Chevreau Vouvray, Chenin Blanc 7 12 48
 Demi Sec, Loire Valley, France

Crispy Miller Farms Fried Chicken /
 Buttermilk Whipped Potatoes / Sriracha Mayo – 25

White

2011 Luneau-Papin, Muscadet 4 8 32
 Loire Valley, France

Marinated Olives / Marcona Almonds / Lemon Zest – 6

2011 Palmina, Arneis 6 11 44
 Santa Ynez, California

La Quercia Prosciutto / Roasted Apple / Blue Cheese /
 Arugula Salad – 15

2012 Jovino, Pinot Gris 4 8 32
 Willamette Valley, OR

Artisanal Cheeses Selection – 12

2013 Gotham Project, Sauvignon Blanc 4 7 28
 Maipo Valley, Chile

Daily Crudo / Crispy Pork Belly / Lemon Curd / Arugula /
 Fleur de Sel – 10

2011 Yealands, Sauvignon Blanc 7 13 52
 Marlborough, NZ

Organic White Popcorn / Parmesan / Thai Chili Oil – 6

2012 Qupe, Chardonnay Y Block Bien Nacido 6 11 44
 Santa Maria Valley

Maine Lobster Mac & Cheese / Panko-Romano Crust – 12

2010 The Pairing White, White Blend 6 11 44
 (Sauv Blanc, Semillon, Viognier), CA

Maine Lobster BLT / Nueske's Apple Smoked Bacon /
 Heirloom Tomatoes / Truffle Mayo – 16

Taste **Glass** **Bottle**
3 oz **6 oz** **25 oz**

Rose

2011 Guigal Tavel Rose, Rhone Blend 7 13 52
 Rhone Valley, France

Mozzarella di Bufala / Heirloom Tomatoes / Basil /
 Roasted Garlic – 13

Red

2012 A Portela Mencia 5 9 36
 Valdeorras, Spain

Grilled Baby Octopus / Roasted Cherry Tomatoes /
 Mint Gremolata – 13

2012 Katas, Tempranillo 4 7 28
 La Rioja, Spain

Cured Meats Selection – 16

2012 El Rede, Malbec 4 7 28
 Argentina

Braised Berkshire Pork Shoulder / Artichokes / Apricots /
 Cinnamon / Tomatoes / Olives – 28

2010 Felsina Fanantella, Chianti 6 10 40
 Tuscany, Italy

Housemade Pappardelle Pasta / Oxtail-Tomato Ragout /
 Mascarpone – 24

2012 Boneshaker, Old Vine Zinfandel 6 11 44
 Lodi, CA

Red Wine Braised Short Rib / Creamy Goat Cheese Polenta /
 Root Vegetables / Lardons – 19

2011 Agricultura, Red Blend 4 7 28
 (Touriga Nacional, Tempranillo, Tricadera), Portugal

House Blend Beef Sliders / Blue Goat Cheese Mayo /
 Pickled Shallots – 13

2012 Domaine Solitude, Cote Du Rhone 6 11 44
 Rhone Valley, France

Royal Trumpet Mushrooms / Fresh Ricotta / Truffle /
 Pepperoni – 15

2011 Aquitania Reserva, Cabernet Sauvignon 6 11 44
 Valle de Maipo, Chile

Prime Ribeye / Yukon Gold Pommes Frites /
 Roasted Mushrooms Bordelaise – 38

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