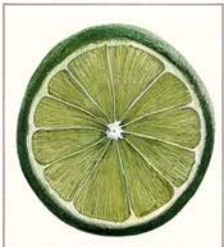


*The Copper
Lounge's
Magical,
Botanical
Pairings*





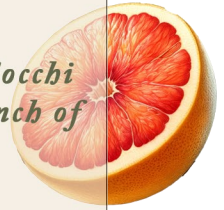
Mika

*Umeshu Liqueur, Basil-infused Blanc
Vermouth, Sparkling Ume Sake, Kiwi Cordial*
\$15



Rose

*Rose Petal-infused London Dry Gin, Cocchi
Rosa, House-made Grapefruit Soda, Pinch of
Salt, Pink Peppercorn Rim*
\$14



Shinju

*Sushi Rice Cordial, Toki Japanese Whisky,
Lillet Blanc, Manzanilla Sherry, Pearl
Green Tea Soda*
\$15



Diya

*White Port, Bottled-in-Bond Bourbon
Whiskey, Golden Beet Cordial, Fresh Lemon
Juice*
\$15



Talasi

*Oat Grass-infused Vodka, Barley Cordial,
Soda, Blue Corn Flower Water*
\$14



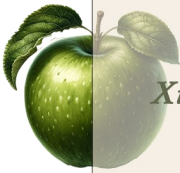


Isla
3yo Demerara Rum, House-made Thyme Liqueur, Fresh Pineapple Juice , Fresh Lime Juice

\$14



Carmen
Hibiscus-infused Reposado Tequila, Sotol, Fresno and Thai Chile Syrup, Lime Juice, Rose Water



Itzamara
Green Apple-infused Agricole Rhum, Xtabentún Mayan Liqueur, Fresh Green Apple Juice, Orgeat

\$15



Charo
Coconut-infused Charranda, House-made Coconut Syrup, Lime Leaf Tincture, Fresh Lime Juice

\$14



Copper Lounge Classics

The Copper Cocktail

*Earl Grey Tea-infused Gin, Earl Grey Syrup,
Fresh Lemon Juice, Egg White.*

\$15

The Indian Army

*Cardamon and Lavender-infused Gin,
Orgeat, Fresh Lemon Juice, Agave, Egg
White.*

The Italian Stallion

*Amaro Nonino Quintessa, Wild Turkey 101
Bourbon Whiskey.*

\$15

The Kentucky Ninja

*Lavender-infused Honey, Kentucky Bourbon
Whiskey, Toki Japanese Whisky, Fresh Lemon
Juice.*

\$15

Copper Lounge Classics

Lotus Flower

*House-made Grapefruit Cordial,
Shitake/Juniper/Black Pepper Broth, Italian
Bitter Soda.*

\$12

Wake Me Up

*Zendo Espresso Blend, Cacao Nib-infused
Amaro, Absolut Vodka, Aged Rum, Nitro Tap*

\$13

Brass Monkey

*Strawberry-infused Aperol, Plantain-infused
Jamaican Rum, Chivas Regal, Bubbles.*

\$14

El Mezcalero

*Fresh Pineapple Juice, Ginger, Honey,
Mezcal, Vermouth, Fresh Lemon Juice.*

\$14

Beer

Draft

<i>Steelbender Lloyd's 3 O'clock Kolsch</i>	<i>\$7</i>
<i>Guinness Irish Dry Stout</i>	<i>\$7</i>
<i>Ex-Novo Mass Ascension IPA</i>	<i>\$7</i>
<i>Ex-Novo One, if by Night Hazy IPA</i>	<i>\$7</i>
<i>La Cumbre Elevated IPA</i>	<i>\$7</i>
<i>Old Rasputin Russian Imp. Stout</i>	<i>\$8</i>
<i>Sandia Hard Cider Lavender Cider</i>	<i>\$7</i>

Bottles and Cans

<i>Cuvée Des Jacobins Sour Red Ale</i>	<i>\$10</i>
<i>Tecate 16oz Can</i>	<i>\$7</i>
<i>Dos Equis Lager 16oz Can</i>	<i>\$7</i>
<i>Pabst Blue Ribbon 16oz Can</i>	<i>\$7</i>
<i>Athletic Brewing Cerveza N/A</i>	<i>\$7</i>
<i>Athletic Brewing Free Wave IPA N/A</i>	<i>\$7</i>

Wine

Sparkling

	GL	BTL
La Marca Prosecco Venetto, ITA	\$12	\$46
Gruet Brut New Mexico	\$14	\$54
Campo Viejo Brut Cava, ESP	---	\$54
Perrier-Jouët Grand Brut Champagne, FRA	---	\$140

White/Rosé

Kung Fu Girl Dry Reisling, WA	\$11	\$44
Sean Minor Sauvignon Blanc, Napa	\$11	\$44
Casa Magoni Vermentino/Chardonnay, Baja, MX	\$13	\$52
Love You Bunches Rosé, Santa Barbara, CA	\$12	\$48

Red

Imagery Pinot Noir, Sonoma	\$11	\$44
Trinity Oaks Cabernet Sauvignon, CA	\$13	\$52
Casa Magoni Cabernet/Sangiovese, Baja, MX	\$ 13	\$52