

# Drink



## Craft Cocktails

<b>Liquid Knowledge</b> <i>Four Roses, ginger, lime, soda water, Jamaican #1 bitters</i>	12	<b>Spring Bourbon Slush</b> <i>Old Forester 86, amaretto, spiced peach, lemon, peach tea, bitters</i>	12
<b>Coppin's Old Fashioned</b> <i>Buffalo Trace, Ancient Age, vanilla demerara, trinity bitters</i>	12		
<b>Spring Sangria</b> <i>white wine, honeydew, green grapes, lime, green tea honey, sparkling wine</i>	12		

## Wine <sup>by the</sup> Glass

Sparkling	White	Red
<b>Rosé</b> 13 <i>Bouvet Brut   Loire Valley, FRA</i>	<b>Rosé</b> 12 <i>Klinker Brick   Sonoma, CA</i>	<b>Pinot Noir</b> 11 <i>DeLoach   St. Helena CA</i>
<b>Prosecco</b> 11 <i>Benvolio   Friuli, ITA</i>	<b>White Blend</b> 11 <i>Chateau La Freynelle   Bordeaux, France</i>	<b>Rosso</b> 9 <i>Gran Passione   Veneto, ITA</i>
<b>Champagne</b> 16 <i>Taittinger Brut   Champagne, FRA</i>	<b>Riesling</b> 10 <i>Friedrich Wilhelm Gymnasium Mosel 2018   Germany</i>	<b>Cabernet Sauvignon</b> 14 <i>Smith + Hook   Monterey, CA</i>
	<b>Pinot Gris</b> 12 <i>Hahn   Monterey, CA</i>	<b>GSM</b> 12 <i>Hahn   Monterey, CA</i>
	<b>Sauvignon Blanc</b> 11 <i>Starborough   Marlborough, NZL</i>	<b>Malbec</b> 12 <i>Santa Julia   Mendoza, ARG</i>
	<b>Chardonnay</b> 12 <i>Chalk Hill   Sonoma, CA</i>	

## Craft Beer

Draft	Bottles/Cans
<b>Braxton Horsepower</b> <i>citra-hopped amber ale</i> 7	<b>Rhinegeist Cheetah</b> <i>american lager</i> 5
<b>North Coast Scrimshaw</b> <i>german pilsner</i> 7	<b>Braxton Vive</b> <i>hard seltzer</i> 5
<b>Rhinegeist Truth</b> <i>american IPA</i> 7	<b>Braxton Storm</b> <i>cream ale</i> 6
<b>Braxton Summertrip</b> <i>berliner wiesse</i> 5	<b>Urban Artifact Finn</b> <i>tart pale ale</i> 4
<b>Madtree</b> <i>rotating</i> 7	<b>Rhinegeist Little Bubs</b> <i>session rosé ale</i> 4
<b>50 West</b> <i>rotating</i> 7	<b>Ciderboys First Press</b> <i>cider</i> 6
<b>Against the Grain 35K</b> <i>Milk Stout</i> 5	<b>50 West Doom Pedal</b> <i>witbier</i> 4
<b>Nitro Tap</b> <i>rotating</i> 7	<b>Brew Dog Hazy Jane</b> <i>new england IPA</i> 6
	<b>Bell's Two Hearted</b> <i>american IPA</i> 7
	<b>3 Floyd's Zombie Dust</b> <i>american pale ale</i> 9
	<b>Kentucky Bourbon Barrel Ale</b> <i>strong ale</i> 8
	<b>West 6<sup>th</sup> Cocoa Porter</b> <i>american porter</i> 6
	<b>Cigar City Jai Alai</b> <i>india pale ale</i> 7

Please ask your server for our wine bottle menu

All cocktails are thoughtfully crafted using house-made + seasonal ingredients

The Coppin's bar team is proud to have collaborated in the curation of each cocktail

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness