

Drink



Craft Cocktails

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|---|----|
| Liquid Knowledge | 12 |
| <i>Four Roses, ginger, lime, soda water, Jamaican #1 bitters</i> | |
| Coppin's Old Fashioned | 12 |
| <i>Benchmark, New Riff Single Barrel, vanilla demerara, trinity bitters</i> | |
| Coppin's Manhattan | 14 |
| <i>Michter's Rye, Elijah Craig, Fernet, blood orange liqueur, mace demerara, cardamom bitters</i> | |
| Winter Sangria | 12 |
| <i>red wine, Giffard's Crème de Mûre, orange, vanilla + spice</i> | |
| Jackpot <i>by Kyle Volpenhein</i> | 12 |
| <i>gin, Giffard's Abricot du Roussillon, Pama, blackberry sage simple, root beer bitters</i> | |
| Cheat Code <i>by Michael Villareal</i> | 12 |
| <i>rum, Amaro Averna, thai tea, oat milk, orange, lemon</i> | |
| Lucky no. 7 <i>by Karen Puttmann</i> | 12 |
| <i>citrus-infused vodka, Giffard's Crème de Mûre, rosemary, sage, cucumber, lemon, Jamaican # 2 bitters</i> | |
| Monkey in the Middle <i>by Mitchell Wetenkamp</i> | 12 |
| <i>curry-infused rum, Giffard's Banane du Brésil, cashew orgeat, honey, lime, Bittermens Xocolatl Mole bitters</i> | |
| Checkmate <i>by Emily Lanner</i> | 12 |
| <i>Evan Williams, Villon, pomegranate, cranberry, maple, vanilla, lemon</i> | |
| Snake Eyes <i>by Dana Hagedorn</i> | 12 |
| <i>añejo tequila, mezcal, arbol vanilla demerara, orange, Luxardo cherry, chipotle cacao bitters</i> | |
| Double Jump <i>by Phil Knoche</i> | 12 |
| <i>Second Sight spiced rum, St. Elizabeth allspice dram, cold brew, walnut orgeat, coconut cream, pineapple, Bittermens Xocolatl Mole bitters</i> | |
| The Kissing Booth <i>by Elise Reynolds</i> | 12 |
| <i>tequila, Giffard's Banane du Brésil, dragon fruit, orange, lime, clove, trinity bitters</i> | |

Draft Beer

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| Braxton Roadtrip <i>berliner weisse</i> 4.2% ABV | 8 |
| Scrimshaw <i>pilsner</i> 4.5% ABV | 8 |
| Rhinegeist Cheetah <i>lager</i> 5% ABV | 8 |
| 50 West Main Street <i>amber ale</i> 5% ABV | 8 |
| Madtree Tropical Psychopathy <i>IPA</i> 6.9% ABV | 8 |
| Southern Tier Frosted Sugar Cookie <i>imperial ale</i> 8.6% ABV | 10 |
| Weihenstephaner <i>hefeweissbier dunkel</i> 5.3% ABV | 8 |

All cocktails are thoughtfully crafted by the Coppin's bar team using house-made + seasonal ingredients

Consuming raw eggs may increase your risk of food-borne illness

Wine by the Glass

Sparkling

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|---|----|
| Bouvet Brut Rosé <i>Loire Valley, FRA</i> | 13 |
| Indigenous Prosecco <i>Veneto, ITA</i> | 11 |
| Poema Cava Extra Dry <i>Penedès, ESP</i> | 11 |
| Luc Belair Gold Brut <i>Champagne, FRA</i> | 16 |
| Drappier Carte d'Or Brut <i>Champagne, FRA</i> | 20 |

White

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|---|----|
| Klinker Brick Rosé <i>Central Valley, CA</i> | 12 |
| Revel Black Sheep Blanc Blend <i>Cincinnati, OH</i> | 12 |
| Starborough Sauvignon Blanc <i>Marlborough, NZ</i> | 12 |
| Stemmari Pinot Grigio DOC <i>Sicilia, ITA</i> | 11 |
| Friedrich-Wilhelm-Gymnasium Riesling <i>Mosel, GER</i> | 14 |
| Chalk Hill Chardonnay <i>Sonoma, CA</i> | 12 |

Red

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| Imagery Pinot Noir <i>Sonoma, CA</i> | 12 |
| Scarpetta Frico Rosso Sangiovese Blend <i>Toscana, ITA</i> | 11 |
| Hayes Valley Meritage Merlot Blend <i>Central Coast, CA</i> | 12 |
| Smith + Hook Cabernet <i>Monterey, CA</i> | 14 |
| Revel Malbec <i>Cincinnati, OH</i> | 12 |

Bottles + Cans

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| Braxton Vive Southern Punch <i>hard seltzer</i> 5% ABV | 5 |
| Ace Guava <i>cider</i> 5% ABV | 6 |
| Urban Artifact Gadget <i>fruit tart</i> 7.9% ABV | 8 |
| 50 West Quencher <i>watermelon session ale</i> 4.1 ABV | 6 |
| Madtree Legendary <i>lager</i> 4.2% ABV | 5 |
| Braxton Storm <i>cream ale</i> 4.8% ABV | 6 |
| Lagunitas Hazy Memory 16 oz <i>New England IPA</i> 10.8% ABV | 10 |
| Cigar City Jai Alai <i>IPA</i> 7.5% ABV | 7 |
| Equilibrium Super Fractal Julia Set 16 oz <i>triple IPA</i> 10.5% ABV | 16 |
| Kentucky Bourbon Barrel Ale <i>strong ale</i> 8.2% ABV | 8 |
| Erdinger <i>dunkel weissbier</i> 5.3% ABV | 6 |