

Drink



Craft Cocktails

Spring Sangria 12
rosé, grapefruit, guava + vanilla, sparkling wine

Wild Nights by Emily Lanner 12
vodka, Domaine de Canton, blackberry, lime, ginger, Bolivar bitters

The Tell-Tale Heart by Dana Hagedorn 12
vanilla + lemongrass vodka, Velvet Falernum, Cocchi Rosa, strawberry, lemon, balsamic, pink peppercorn, black walnut bitters

Typewriter by Karen Puttmann 12
rum, coconut cream, cinnamon, cardamom, pineapple, lime, passion fruit rum float, smoke

The Golden Compass by Tiffany Nowlin 12
chai-spiced Second Sight rum, roasted pineapple, Greek yogurt, lime

The Wind in the Willows by Mitchell Wetenkamp 13
gin, muddled kiwi, white jasmine, lime, chareau + nigori sake float

Purple Prose by Kyle Volpenhein 12
Castle & Key gin, St. Germaine, Chambord, muddled blackberries + cucumbers, lemon, mint, orange bitters

Satire by Phil Knoche 12
New Riff Kentucky Wild Gin, St. Elizabeth allspice dram, coconut cream, mango, pineapple, lemon, cayenne, orange bitters

Novella by Nikki Ormand 12
añejo tequila, Giffard Abricot du Roussillon, Velvet Falernum, orange oleo saccharum

Falling Up by Michael Villareal 13
Siete Misterios mezcal, Yield nitro cold brew, cacao nib + vanilla bean demerara, lychee, lemon, angostura bitters

Liquid Knowledge 12
Four Roses, ginger, lime, soda water, Jamaican #1 bitters

Coppin's Old Fashioned 12
Benchmark, New Riff Single Barrel, vanilla demerara, trinity bitters

Coppin's Manhattan 14
Elijah Craig, Michter's, Rhum JM Gold, Chareau, Hotel Tango cherry liqueur, Giffard Carribean Pineapple, Cocchi Americano, green tea honey, hopped grapefruit bitters, Jamaican #1 bitters, Luxardo cherry

Draft Beer

Madtree Sway | grapefruit ginger seltzer | 4.5% ABV 8

Strange Beast | ginger/lemon/hibiscus kombucha | 7%ABV 8

North Coast Scrimshaw | pilsner | 4.5% ABV 8

Rhinegeist Cheetah | lager | 5% ABV 8

West Sixth Cerveza | Mexican lager | 4.6% ABV 8

Bircus Roustabout | rye IPA | 6.5% ABV 8

Braxton + Hotel Covington Fuel Injection | double barrel-aged imperial stout | 16.2% ABV 12

Wine ^{by the} Glass

Sparkling

Bouvet Brut Rosé | Loire Valley, FRA 13

Indigenous Prosecco | Veneto, ITA 11

Drappier Carte d'Or Brut | Champagne, FRA 20

White

Klinker Brick Rosé | Central Valley, CA 12

Revel Black Sheep Blanc Blend | Cincinnati, OH 12

Starborough Sauvignon Blanc | Marlborough, NZ 12

A to Z Pinot Gris | Willamette Valley, OR 11

Friedrich-Wilhelm-Gymnasium Riesling | Mosel, GER 14

Chalk Hill Chardonnay | Sonoma, CA 12

Red

Imagery Pinot Noir | Sonoma, CA 12

Scarpetta Frico Rosso Sangiovese Blend | Toscana, ITA 11

Hayes Valley Meritage Merlot Blend | Central Coast, CA 12

Smith + Hook Cabernet | Monterey, CA 14

Revel Malbec | Cincinnati, OH 12

Bottles + Cans

Braxton Vive Southern Punch | hard seltzer | 5% ABV 5

Ace Guava | cider | 5% ABV 6

Urban Artifact Gadget | fruit tart | 7.9% ABV 8

50 West Quencher | watermelon session ale | 4.1% ABV 6

Madtree Legendary | lager | 4.2% ABV 5

Braxton Storm | cream ale | 4.8% ABV 6

Cigar City Jai Alai | IPA | 7.5% ABV 6

Kentucky Bourbon Barrel Ale | strong ale | 8.2% ABV 8

Erdinger | dunkel weissbier | 5.3% ABV 6

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