

# Drink



## Craft Cocktails

<b>Summer Sangria</b>	14
<i>white wine, raspberry, pineapple, lime</i>	
<b>Scenic Route</b> <i>by Emily Lanner</i>	14
<i>vodka, roasted blueberry-infused Kasama, strawberry, red bell pepper, mint, burlesque bitters</i>	
<b>Community Garden</b> <i>by Tiffany Nowlin</i>	14
<i>rum, grapefruit soju, apricot liqueur, cucumber, tarragon, basil, Jamaican #2 bitters</i>	
<b>Monmouth Mango</b> <i>by Dana Hagedorn</i>	14
<i>lavender + nectarine-infused gin, ginger liqueur, mango, vanilla, cardamom, honey</i>	
<b>Cityscape</b> <i>by Mitchell Wetencamp</i>	14
<i>tequila, damson plum-infused soba shochu, toasted black sesame</i>	
<b>Madison 'n' Pike</b> <i>by Kyle Volpenhein</i>	14
<i>Luxardo cherry-infused Tuaca brandy, Crème de Mûre, allspice dram, orange bitters</i>	
<b>Backstage</b> <i>by Phil Knoche</i>	14
<i>Boone County small batch, bourbon cream, peach, honeydew, pineapple, blackstrap bitters</i>	
<b>Liquid Knowledge</b>	14
<i>Four Roses single barrel, ginger, lime, soda water, Jamaican #1 bitters</i>	
<b>Coppin's Old Fashioned</b>	14
<i>Buffalo Trace, New Riff single barrel, vanilla demerara, trinity bitters</i>	
<b>Coppin's Manhattan</b>	16
<i>Michter's unblended, Tawny port, Disaronno, Cocchi Rosa, barrel-aged whiskey bitters</i>	

## Draft Beer

<b>Braxton Pride</b>   <i>watermelon wheat</i>   6.3% ABV	5
<b>Braxton Summertrip</b>   <i>berliner weisse</i>   4.2% ABV	8
<b>Platform Pride Martian</b>   <i>fruited sour</i>   6% ABV	8
<b>North Coast Scrimshaw</b>   <i>pilsner</i>   4.5% ABV	8
<b>Madtree Legendary Lager</b>   <i>lager</i>   4.2% ABV	8
<b>West Sixth Cerveza</b>   <i>Mexican lager</i>   4.6% ABV	8
<b>Sonder You Betcha!</b>   <i>New England IPA</i>   6.5% 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

<b>Bouvet Brut Rosé</b>   <i>Loire Valley, FRA</i>	13
<b>Indigenous Prosecco</b>   <i>Veneto, ITA</i>	11
<b>Drappier Carte d'Or Brut</b>   <i>Champagne, FRA</i>	20

### White

<b>Klinker Brick Rosé</b>   <i>Central Valley, CA</i>	12
<b>Revel Black Sheep Blanc Blend</b>   <i>Cincinnati, OH</i>	12
<b>Starborough Sauvignon Blanc</b>   <i>Marlborough, NZ</i>	12
<b>A to Z Pinot Gris</b>   <i>Willamette Valley, OR</i>	11
<b>Friedrich-Wilhelm-Gymnasium Riesling</b>   <i>Mosel, GER</i>	14
<b>Chalk Hill Chardonnay</b>   <i>Sonoma, CA</i>	12

### Red

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

## Bottles + Cans

<b>Braxton Vive Southern Punch</b>   <i>hard seltzer</i>   5% ABV	5
<b>High Noon Pineapple</b>   <i>hard seltzer</i>   5% ABV	6
<b>Ace Guava</b>   <i>cider</i>   5% ABV	6
<b>Urban Artifact Gadget</b>   <i>fruit tart</i>   7.9% ABV	8
<b>50 West Quencher</b>   <i>watermelon session ale</i>   4.1% ABV	6
<b>Madtree Happy Amber</b>   <i>amber ale</i>   6% ABV	6
<b>Braxton Storm</b>   <i>cream ale</i>   4.8% ABV	6
<b>Cigar City Jai Alai</b>   <i>IPA</i>   7.5% ABV	6
<b>Fat Orange Polydactyl Cat</b>   <i>New England DIPA</i>   8.1%	12
<b>Kentucky Bourbon Barrel Ale</b>   <i>strong ale</i>   8.2% ABV	8
<b>Erdinger</b>   <i>dunkel weissbier</i>   5.3% ABV	6