

THE COPPER ONION

DINNER MENU

PLATES

SPLIT PEA SOUP.	7
ZURSAN SPLIT PEA, KUROBUTA HAM, BACON, CRÈME FRAÎCHE, CHIVES	
BEEF TARTARE.*	14
CURED EGG YOLK, CHICHARONES, GARLIC AIOLI, NORI VINAIGRETTE	
KUROBUTA PORK BELLY.*	13
CHARRED SWEET POTATO, PEARS, PUMPKIN SEED VINAIGRETTE	
SAUTÉED MUSHROOMS.*	10
CLIFFORD FARM FRIED EGG, POTATO STICKS, PARSLEY	
TUSCAN GREENS.	10
HERB VINAIGRETTE, RADISH, KOHLRABI, SUNFLOWER SEEDS	
KALE SALAD.	12
SMOKED BLUE CHEESE, PEARS, PECANS, PEAR SHRUB VINAIGRETTE	
BRASSICAS.*	14
CRISPY BRUSSELS SPROUTS, BROCCOLI, GOLDEN RAISIN, ALMOND, BONITO, GOCHUJANG AIOLI	

HOUSE-MADE PASTA

CACIO E PEPE.	15
BROWN BUTTER, BLACK PEPPER, SCALLION, FETTUCCINE, PECORINO	
PASTA CARBONARA.*	16
HOUSE FETTUCCINE, SMOKED BACON, GRANA PADANO, EGG YOLK	
WAGYU BEEF STROGANOFF.	23
SNAKE RIVER FARMS BEEF, HOUSE PAPPARDELLE, MUSHROOM, CRÈME FRAÎCHE, CHIVE	
CAVATELLI E FAGIOLI.	17
SAUSAGE, FENNEL, ZURSAN NAVY BEANS, OLIVE BREADCRUMBS, GREENS	
PARSNIP AGNOLOTTI.	13
APPLE CIDER BROWN BUTTER, SAGE, HAZELNUT, PECORINO	

SIDES

- SERVED FAMILY STYLE -
ONE ... 5 THREE ... 13

BRUSSELS SPROUTS.
GARLIC, LEMON, OLIVE OIL

STEAK FRIES.
PARMESAN, PARSLEY

SPAGHETTI SQUASH.
ANCHOVY, GARLIC, GRANA PADANO

BEETS.
PISTACHIOS, CAPERS, RAISINS

CURRIED CHICKPEAS.
YOGURT, CILANTRO

ENTRÉES

SAAG PANEER.	18
LOCAL GREENS, GRIDDLED HEBER VALLEY CHEESE, COCONUT RICE, CHILI FLAKE, CILANTRO	
BRAISED LAMB SHANK.	27
CHERMOULA, POMEGRANATE, PISTACHIO TAHINI, PARSNIP, OLIVES, CITRUS	
SNAKE RIVER FARMS TERES MAJOR STEAK.*	33
ROMESCO, CONFIT RED CABBAGE, SMOKED POTATOES, SCALLION	
BALLARD FARM GRIDDLED PORK CHOP.*	26
MUSHROOM RAGOUT, CREAMY POLENTA, PEPPER JAM, POACHED EGG	
RAINBOW TROUT.*	24
CARAMELIZED CARROTS, ROASTED GRAPES, CAULIFLOWER, ALMOND EMULSION	
DUCK BREAST.*	28
CELERY ROOT, BRUSSELS SPROUT LEAVES, ROASTED BUTTERNUT, CHERRY MOSTARDA	
CAST IRON MARY'S CHICKEN.	23
KALE, ANCHOVY CROUTON, CURRANT, PINE NUT, ROASTED CARROT	
THE COPPER ONION BURGER.*	14
GRASS FED BEEF, HOUSE BUN, ICEBERG, CARAMELIZED ONION, AIOLI, STEAK FRIES OR ARUGULA SALAD ADD CHEDDARI	

TO SHARE

DAILY MEAT & CHEESE BOARD.
ASK SERVER FOR TODAY'S SELECTION

21

PATATAS BRAVAS.*
POTATOES, SPICY AIOLI

6

ROASTED CAULIFLOWER.*
CAPERS, BREADCRUMBS, ANCHOVY AIOLI

9

BRAISED OCTOPUS.*
SMOKED POTATOES, CHILI VINAIGRETTE,
BLACK GARLIC AIOLI

18

BLACK PEPPER MUSSELS.*
CREAMY PEPPER SAUCE, YUZU, TOAST POINTS

18

WAGYU BONE MARROW.*
HOUSE BAGUETTE, PARSLEY SALAD, MALDON

17

RICOTTA DUMPLINGS.
THYME, LEMON, PARMESAN

11

CURED OLIVES
4

HOUSE BREAD
HONEY BUTTER
3

HOUSE PICKLES
4

DESSERTS & STUFF

BRIOCHE BREAD PUDDING. PROPER BREWING CO. PORTER CARAMEL, APPLES, ROSEMARY ICE CREAM	9
CHOCOLATE PUDDING. SOLSTICE DARK MILK CHOCOLATE, VANILLA WHIP, MALTED MILK MERINGUE, DARK CHOCOLATE CAKE	9
GRAPEFRUIT & HONEY PANNA COTTA. FENNEL CRUMB, GRAPEFRUIT, HONEY	7
HOUSE-MADE ICE CREAM. ASK YOUR SERVER FOR AVAILABILITY AND SELECTIONS.....I SCOOP 4 / 2 SCOOP	6

AFTER DINNER COCKTAILS

IRISH COFFEE.	10
JAMESON IRISH WHISKY, RAW SUGAR, WHIPPED CREAM	
BRANDY ALEXANDER.	10
BRANDY, CREAM, CRÈME DE CACAO, NUTMEG	

AMARI

AMARO NONINO	10
APEROL	6
AVERNA	7
CARDAMARO	7
CAMPARI	7
CYNAR	6
FERNET R. JELENIK	4
FERNET BRANCA	6
MARIA AL MONTE	7

CHEF/OWNER: RYAN LOWDER

CHEF DE CUISINE: AMANDA MCGRAW

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



PARTIES OF 6 OR MORE MAY BE SUBJECT TO A 20% GRATUITY
WE SUPPORT LOCAL FOOD PURVEYORS WHENEVER POSSIBLE

THE COPPER ONION

WINE LIST

BUBBLES

PROSECCO / ADAMI 'GARBÈL', IT '16	10	17	47
CIDER / KERVÉGUEN FARMHOUSE CIDER, FR	10	17	50
CREMANT D'ALSACE / DOMAINE ANSEN, FR	13	23	64
CHAMPAGNE / LAURENT-PERRIER, FR			105
CHAMPAGNE / VEUVE CLIQUOT 'YELLOW', FR			125

WHITE

SAUV BLANC / AWATERE RIVER, NZ, '16	11	18	50
ALBARIÑO / DAVIDE, SP, '14			59
MUSCAT BLEND / PIERRE SPARR, FR '13			47
PINOT GRIS / RETHORE DAVY, FR '16	10	16	46
PINOT GRIS / STEKAR 'SIVI PINOT' SI '14			56
RIESLING / WILLAMETTE VALLEY, OR '15			35
RIESLING / MAX FERDINAND RICHTER 'ZEPPELIN', DE '16			52
RIESLING / 50 DEGREE, DE '15	11	18	50
SANCERRE / CHÂTEAU DE SANCERRE, FR '14			78
VERDECA / MASSERIA LI VELI 'ASKOS' IT '13			58
TXAKOLI / 'SENORIO DE ASTOBIZA', SP '15			41
TOCAI FRIULANO / VIA CELLARS, CA '14			69
VERDEJO / BODEGAS NAIA, SP '15			44
CHENIN BLANC / METHODE SAUVAGE, CA '16	12	20	58
CHENIN BLANC / MARC BRÉDIF VOUVRAY, FR '15			65
BOURGOGNE / OLIVIER LEFLAIVE, FR '13			72
CHABLIS / CHRISTIAN MOREAU, FR '14			77
CHARDONNAY / DROUHIN, MACON-VILLAGES, FR '15	10	18	48
CHARDONNAY / LATOUR GRAND ARDECHE, FR '13			47
CHARDONNAY / THREE STICKS 'ORIGIN', CA '15			88
CHARDONNAY / RIDGE ESTATE, CA '14			120

ROSÉ

STARMONT 'CARNEROS', CA '15	13	23	63
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RED

PINOT NOIR / 'SCHLUMBERGER', FRANCE '14	14	23	68
PINOT NOIR / RODNEY STRONG, CA '13			59
PINOT NOIR / SOTER, OR, '14			78
PINOT NOIR / WH SMITH, CA '13			78
PINOT NOIR / ROAD 31, NAPA, CA '13			83
PINOT NOIR / THREE STICKS, DURRELL VINEYARD, CA '13			111
PINOT NOIR / MINER, SANTA LUCIA, CA '14			141
SCHIAVA GENTILE / EGGER-RAMER, IT '15	11	18	50
SPANISH BLEND / ALZANIA, SP '11			56
TEMPRANILLO / SOLAR DE RANDEZ, SP '10			65
TEMPRANILLO / MUGA 'RESERVA', SP '12			83
NEBBIOLO / VIETTI 'PERBACCO', IT '13			72
NEBBIOLO D'ALBA / GIACOMO VICO, IT '11			81
ITALIAN BLEND / COMELLI 'SOFFUMBERGO' IT '15	12	20	58
MERLOT / SIETEJUNTOS, SP '14			88
NEGROAMARO / LI VELI, IT '14			41
TUSCAN BLEND / DAINERO, IT '13			61
CHARBONO / INIZI, CA '13			69
FIELD BLEND / BUCKLIN 'UPPER 5TH', CA '13			67
BARBERA / MARCHESI DE BAROLO, IT '14			50
RHÔNE BLEND / L'ESPIQUETTE, VACQUEYRAS FR '13			73
RHÔNE BLEND / CHÂTEAU DE BEAUCASTEL, FR '13			83
SONOMA BLEND / CENYTH, CA '10			125
SYRAH / FAUSSE PISTE 'GARDE MANGER', OR '14	13	21	61
SYRAH / QUPE, CA '10			93
SHIRAZ / TWO HANDS, AU '14			88
CAB SAUV / SILVER PALM, CA '14	11	18	50
CAB SAUV / JUDD'S HILL, CA '13			93
BORDEAUX BLEND / CHÂTEAU MUSAR, LB '08			111
MALBEC / ANKO, AR '15	12	20	58
MALBEC BLEND / BENMARCO 'EXPRESIVO', AR '13			83
GRENACHE / BUCKLIN, CA '13	15	25	72
ZINFANDEL / LAGIER MEREDITH, TRIBIDRAG, CA '12			91



CORKAGE FEE | \$15 PER 750 ML WINE BOTTLE

- CRAFTED COCKTAILS -

QUALITY SPIRITS • FRESH CITRUS • FRESH HERBS • HOUSE MADE SYRUPS

THE TRIPLE THREAT

ANEJO, REPOSADO, BLANCO, GRAPEFRUIT, ORANGE, LIME, JALAPENO
10

BLONDE NEGRONI

GIN, SALERS, COCCHI
10

COMMODORE

BASIL HAYDEN'S BOURBON, GINGER, BITTERS, ORANGE
12

RUM OLD FASHIONED

RON ZACAPA RUM, BITTERS, SUGAR
12

- BEVERAGES -

SPARKLING WATER

SAN PELLEGRINO	5
VICHY CATALAN	6

BOTTLED

DR. PEPPER	4
GINGER BEER	4

FOUNTAIN

COCA COLA PRODUCTS	2.5
HOUSE TONIC	4

JUICE

LEMONADE	2.5
ICED TEA	2.5
GRAPEFRUIT JUICE	3
CRANBERRY JUICE	3
ORANGE JUICE	3

COFFEE • TEA • ESPRESSO •

LA BARBA.
DRIP COFFEE
3

ESPRESSO DRINKS

ESPRESSO	2.75
CAPPUCCINO	3.50
LATTE	3.75

THE TEA GROTTO

LOOSELEAF TEA.
ASK SERVER FOR SEASONAL TEA
4

- BEER -

PABST BLUE RIBBON LAGER.
MILWAUKEE, WI (16OZ. / 4.0% ABV)
3

2 ROW BREWING '24K' GOLDEN ALE.
MIDVALE, UT (12OZ. / 5.7% ABV)
8

AVBC 'BOONT' AMBER ALE.
BOONVILLE, CA (12OZ. / 5.8% ABV)
7

ROOSTERS HONEY WHEAT.
OGDEN, UTAH (500ML / 6% ABV)
10

MELVIN IPA.
ALPINE, WY (12OZ. / 7.5% ABV)
7

RED ROCK 'ELEPHINO' DOUBLE IPA.
SLC, UT (500ML. / 8.0% ABV)
10

WASATCH 'POLYGAMY PORTER' NITRO.
SLC, UT (12OZ. / 6.0% ABV)
7

GOOSE ISLAND BOURBON COUNTY.
CHICAGO, IL (500ML. / 14.7% ABV)
23

CHEF/OWNER: RYAN LOWDER



CHEF DE CUISINE: AMANDA MCGRAW