

WHEN ALL ELSE FAILS THERE'S COCKTAILS

Handcrafted house cocktails with only
the finest of ingredients

Agua Caliente \$11

Chili infused Agave de Cortez,
ginger, pineapple, lime

Bisbee \$11

City of London gin, pitaya puree,
lime, coconut, orange

Buzzard's Roost \$12

Knob Creek rye, Averna, apple
shrub, sherry, Jerry Thomas bitters

Contention City \$12

Larceny bourbon, Appleton VX,
banana amaro, Root Bitters, orange
bitters

Cordes Ranch \$11

Gunpowder Irish gin, Cascadia,
Giffard Pamplemousse, basil, apple
juice, lime

Fairbank \$11

Ketel One, Giffard Fraise, Zucca,
house strawberry-rhubarb jam, lemon

Jerome \$10

Mission Vodka, Caduceus Chupacabra
wine, elderflower, lemon, orange
bitters, tonic

Lucky Cuss \$10

Old Grove gin, Amaro Montenegro,
lemon, basil, house blueberry jam,
soda

Pride of the West \$11

House "Pimms", cucumber,
strawberry, mint, lemon, ginger

Silver King \$12

Arette blanco tequila, Ancho Reyes
Verde, Serrano chili, cucumber
syrup, mint, lime, celery bitters

Vulture City \$11

Black mission fig infused Sailor
Jerry, Cointreau, Amaro
Montenegro, Dolin rouge

Two Guns \$12

Rittenhouse Bonded rye, Coruba Dark,
Smith & Cross, Dolin rouge, J.Elinek
Amaro, Massannez cherry, tonic bitters

WINE IS FINE...BUT

liquor is quicker

OR SO SOME SAY, ANYWAY

Drink Your Wine by the Glass

FIZZY

Belstar-Prosecco (\$8)
MOET-Champagne (\$10)
Sparkling Rose of the Moment (\$mkt)

WHITE

Scarpetta-Pinot Grigio (\$9)
Outer Sounds-Sauvignon Blanc (\$10)
Custard-Chardonnay (\$11)
Tatomer-Grüner Veltliner (\$10)
My Essential-Rose (\$9)

RED

Folly of the Beast-Pinot Noir (\$10)
Banshee-Pinot Noir (\$12)
Juggernaut-Cabernet (\$12)
Going for Broke-Red Blend (\$12)

THE FIVE C'S OF ARIZONA: COTTON, COPPER, CATTLE, CITRUS & CLIMATE



DRINK GOOD BEER WITH GOOD FRIENDS!

POURED STRAIGHT FROM THE TAP!
YOURS FOR \$6 A GLASS

PEDAL HAUS-Light Lager

Lager - Tempe, Arizona

THE SHOP BEER CO-F.Y.I.T.M.

Double IPA - Tempe, Arizona (10oz)

HUSS-Magic In The Ivy

Pale Ale - Tempe Arizona

HELTON-Cherry Sour

Sour - Phoenix, Arizona

CIDER CORPS-Storm The Peach

Dry Cider - Mesa, Arizona

OHSO-Popcycle

Fruite Blonde - Phoenix, Arizona

GOLDWATER-Hop Chowder

Hazy IPA - Scottsdale, Arizona

8 BIT-White Mage

Witbier - Avondale, Arizona

NON-DRAFT BEER BEVERAGES

BELCHING BEAVER-Peanut Butter Milk Stout

San Diego, California (\$6)

DRAGOON-IPA

Tucson, Arizona (\$6.75)

FOUR SONS-Sour K

Tucson, Arizona (\$7)

MODERN TIMES-Critical Band

Tropical IPA (\$6.50)

MOTHER EARTH-Cali Creamin

San Diego, California (\$5.50)

THE SHOP BEER CO-Fearless Mastermind

Tempe, Arizona (\$9)

PIZZA PORT-Ponto

Solana Beach, California (\$6)

COMMUNITY SOCIAL

On facebook and on
instagram @cottonandcopperaz

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE"

ONCE SAID THE GREAT JULIA CHILD

DON'T SWEAT THE SMALL STUFF

And by the way, it's all small stuff

Warm Pima Wheat Rolls-\$6

With smoked honey butter & flaked
sea salt

Pub Chips-\$8

Fried potato, root, and salami with
dipping sauces

Farmstead Salad-\$9

Arizona raised veggies, greens, and
tahini herb dressing

Smoke Fish Rilletes-\$10

With herbs and peppers, and fresh
bread

O'odham Tepary Bean Spread-\$10

Local & foraged vegetables, seeds
and house crackers

Corn Dumplings-\$8

Parmesan cream, corn ash, heirloom
tomato, herbs

Market Crudo/Carpaccio-\$15

TWO HANDED MEALS \$13

Choose your companion wisely: fresh farm
salad, spicy house chips, or heirloom soup

Charbroiled Local Beef Burger

Sharp cheddar, sautéed mushroom
and shallot, béarnaise aioli, and
spicy greens

Sherry + Beet Roasted Celeriac Burger

Salt&vin root puree, crisp shaved
veggies, and veggie top pesto

Cornmeal Crusted Chicken

Tomato crema, baby greens, de
arbol sauce, and a sunny side up
farm egg

And Now, The Main Event!

Cast Iron Filet Medallion-\$23

In aged cheddar jus with tepary
beans, mushrooms, seasonal veg

Belgian Hare + Gnocchi-\$21

In white pipian sauce with smoky
chorizo, garlic chips, apricot

Desert Herb Roasted Cauliflower-\$17

Carrot butter, White Sonora
tabbouleh, toasted sunflower seed

Applewood Smoked Rainbow Trout-\$18

Pink corn polenta, bird eye
harissa, pinion, and baby greens

DESSERT - THE ICING ON THE CAKE

Vintage House Pie-7

LATE NIGHT FOR THE NIGHT OWL

Sides chips/soup/salad-\$6

Chef Sammies-\$7