

Big things are going on in the COPA kitchen! We are in the process of developing a new menu to keep up with more current food trends, and to satisfy our culinary creativity. Because of that we will be offering a reduced menu through June and new items will start appearing in July. Thank you for your patronage and your patience and understanding during this exciting process.

-Angie & Jeff Bridges

~Monday Menu~

Cheese Plate~

A trio of artisanal cheeses. Served with baguette and fruit preserves.

Charcuterie Plate~

Our cheese plate with Spanish Chorizo, Serrano Ham and Prosciutto.
Served with baguette and candied jalapeños.

Hummus San Antonio~

A Mediterranean favorite with a local twist! Chickpeas, roasted garlic, lemon, olive oil, chipotle pepper. (GF) Served warm, with toasted pita.

Albondigas~

Tender, house made meatballs, Sherry wine demi-glace sauce.
Served with baguette.

Warm Spinach Dip~

Loaded with spinach, tomato and chili peppers, and creamy pepper jack cheese.
(GF) Served with toasted pita.

On the Side:

Basket of Pita \$ Basket of Baguette \$ Basket of Kettle Chips \$
Bowl of Mixed Olives (with pits) \$ Bowl Mixed Nuts \$ Rice Crackers \$