

# KOOPERS



## STARTERS

### KOOPER'S CRAB DIP / 18

*Creamy dip topped with pico de gallo, melted cheeses and old bay. Served with toasted baguette, carrots, and celery.*

### TRUFFLE FRIES / 13

*Crispy Fries tossed in truffle oil, garlic, parsley and parmesan cheese.*

### BANG BANG CAULIFLOWER / 14

*Crispy fried cauliflower tossed in tangy bang bang sauce topped with scallions, cilantro, and toasted sesame seeds.*

### FRIED MOZZARELLA / 14

*Seasoned Panko. Served with roasted red pepper pesto and marinara sauce.*

### WINGS / 18

*Buffalo, Old Bay, Thai Chili, BBQ or Bang Bang. Served with bleu cheese, carrots, and celery.*

### MEATBALL SKILLET / 16

*Homemade Italian style meatballs served in our house marinara sauce and smothered with cheese and served with a garlic baguette.*

### AHI TUNA / 18.50

*Blackened Ahi Tuna to your preferred temp. Served with pickled ginger, seaweed salad and wasabi.*

### NACHOS / 16

*Tortilla chips, sauteed bell peppers and onions, jalapenos, and shredded jack and cheddar cheese. Topped with pico and sour cream and served with a side of salsa.*

**ADD Chili 6, Chicken 7, Shrimp 9, Steak 14**



## SANDWICHES

*Served with Old Bay Chips and Dill Pickles.*

**Upgrade to French Fries, Sweet Potato Fries, Wedge Fries or Cole Slaw \$3, Side Salad or Truffle Fries \$5**

### CRAB CAKE SANDWICH / 27

*Jumbo lump crab cake served on a brioche bun with lettuce and tomato. Served with cajun remoulade and coleslaw.*

### CHICKEN SAMMY / 16.50

*Blackened, grilled, or fried chicken breast topped with jack and cheddar cheese, chipotle aioli, dill pickle chips, and crispy applewood smoked bacon. Served on a brioche bun.*

### AHI TUNA WRAP / 18

*Blackened, Grilled, or encrusted tuna filet wrapped up in a spinach tortilla with avocado, lettuce, tomato, and wasabi aioli.*

### PHILLY CHEESESTEAK / 16

*Chopped prime rib, sauteed onions, melted cheese sauce, and hot.*

### MEATBALL SUB / 17

*Fresh amoroso roll stuffed with home made meatballs smothered with melted provolone and marinara sauce and topped with fresh basil.*

### BUFFALO CHICKEN CAESAR WRAP / 16.50

*Fried chicken tossed in our homemade buffalo sauce wrapped in a flour tortilla with romaine lettuce, Caesar dressing and parmesan cheese.*

## SIGNATURE BURGERS

**ALL BURGERS ARE HALF POUND!**

*Served with Old Bay Chips and Dill Pickles.*

**Upgrade to French Fries, Sweet Potato Fries, Wedge Fries or Cole Slaw \$3, Side Salad or Truffle Fries \$5**

**BURGER OF THE MONTH / MP**

*Ask your server for our current option!*

### RONAN / 17

*100% Black Angus Beef, applewood smoked bacon, dill pickle chips, lettuce, tomato, diced white onion, melted American cheese and chipotle aioli.*

### MACGUINNESS / 16.50

*100% Black Angus Beef, applewood smoked bacon, cheddar, LTO.*

### BAJA / 16

*100% Black Angus Beef, jalapenos, baja slaw, jack & cheddar cheese, jalapeno ranch, wrapped in a flour tortilla.*

### BILLY'S WAGYU / 20

*Wagyu patty topped with applewood smoked bacon, truffle arugula and garlic cream cheese.*

### CALVIN / 15

*Spicy black bean burger topped with jalapeno jack cheese, onion straws, lettuce, tomato, BBQ, and chipotle aioli.*

### FARMSTEAD LAMB / 18

*Seasoned lamb topped with crumbled feta, truffle arugula and garlic butter. Served on rosemary Focaccia.*

### EL DIABLO / 16

*Spiced turkey patty topped with jalapeno jack cheese, arugula slaw and avocado.*

### RICKY BOBBY BISON / 17.50

*Bison patty topped with avocado, lettuce, tomato, and jalapeno ranch.*



**ALL BURGERS ARE HALF POUND**

## SOUPS & SALADS

### SEAFOOD GUMBO / 14 | 19

*As seen on Diners Drive Ins and Dives*

### BLUE RIBBON CHILI / 12

*Award winning recipe served with tortilla chips. Topped with sour cream and shredded cheese.*

### MARYLAND CRAB SOUP / 10 | 14

*Classic tomato-based soup with lumps of crab meat.*

### CREAM OF CRAB SOUP / 10 | 14

*Rich soup with crab meat and a touch of sherry.*

### CAESAR SALAD / 13

*Chopped romaine and homemade croutons tossed in our creamy Caesar dressing, topped with shaved parmesan and asiago cheeses.*

### SOUTHWEST SALAD / 18.50

*Chopped romaine topped with grilled chicken, bell peppers and onions, jalapenos, jack and cheddar cheese, avocado, sour cream, and crispy tortilla strips. Served with salsa ranch.*

### BEET SALAD / 14

*Roasted red and golden beets served atop Mesclun mix with crumbled goat cheese, candied walnuts, and a balsamic glaze.*

### SPINACH SALAD / 14

*Baby spinach with sliced strawberries, blueberries, avocado, red onion, blue cheese crumbles and sliced almonds. Served with poppyseed dressing.*

**ADD: Chicken 7, Shrimp 9, Salmon 12,**

**Ahi Tuna 12, Steak 14**

## ENTREES

### FISH TACOS / 20

*Blackened grouper with baja slaw, jack/cheddar cheese, avocado, pico de gallo, and jalapeno ranch.*

### FISH AND CHIPS / 19

*Beer battered Atlantic Cod served with wedge cut fries, coleslaw, and tartar sauce.*

### MEATLOAF / 19

*Classic homemade recipe served with garlic mashed potatoes, brussels, and pan gravy.*

### CRAB CAKE / 30 | 45

*Jumbo lump Maryland crab cake served with cajun remoulade, French fries and coleslaw.*

### SWEET TERIYAKI SALMON / 22

*Pan seared salmon with sweet teriyaki glaze, toasted sesame seeds, and scallions. Served with Jasmine rice and mixed seasonal vegetables.*

### STEAK FAJITA / 22

*Grilled flank steak with bell peppers and onions served with flour tortillas, shredded lettuce and cheeses with sour cream and salsa.*

## PIZZA

### THE DOC / 15

*Topped with shredded mozzarella and pepperoni with a garlic herb butter crust and red pizza sauce.*

### HOT HONEY / 15

*Mozzarella, provolone, parmesan cheeses topped with Mikes Hot Honey drizzle.*

### BUFFALO CHICKEN / 17

*Fried chicken tossed in buffalo sauce with crumbled bacon, diced tomato shredded jack and cheddar cheese, blue cheese crumbles, then topped with a jalapeno ranch drizzle.*

Split plate charge \$2. Consuming raw or undercooked seafood, meat or poultry may increase your risk of food borne illness. Food may contain soy / peanut. Outside beverages, food or cakes may not be brought into or consumed on the premises.

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# COCKTAILS

## Crushes / 10

Orange, Grapefruit, Mango, Citrus

## Cranberry Mule / 10

Deep Eddy Cranberry topped with Goslings Ginger beer and a squeeze of lime.

## New York Sour / 12

Jameson, sour mix, simple syrup, and a merlot float.

## Mezcalita / 13

Bubo Mezcal, Chinola Passion Fruit Liqueur, Club Soda

## Spicy Margarita / 12

Tanteo Jalapeño Blanco Tequila, fresh lime juice, and sour. Topped with soda water and a fresh jalapeño with a Tajin spice rim.

Try with Mezcal / 13

## Sangria / 11

Your Choice of our Signature Rose or Red Sangria featuring Vanderpump Wines



# WHITE WINES

## Pinot Grigio

Chloe, Valdadige, Italy 9/40

## Sauvignon Blanc

Benziger, North Coast, California 9/40  
13 Celsius Marlborough, New Zealand 11/50

## Riesling

High Heaven, Columbia Valley, Washington 10/45

## Chardonnay

Benziger, Sonoma, California 9/40  
Imagery, Sonoma, California 11/50  
Raeburn, Russian River Valley, California 12/55

## Rose

Vanderpump, Cotes de Provence, France 12/55

# DRAFT BEER

## Koopers Yellow Lab Lager

by Heavy Seas

## Guinness

## Hoegaarden

## Mic Ultra

## Stella

## Devil's Backbone

## Monument City Brewing

## Checkerspot Brewing

## Modelo

## Open Gate Brewing

## Sierra Nevada Seasonal

## Loose Cannon

Scan Here for Bottled Beer Selections



# NON-ALCOHOLIC

## Saranac Root Beer / 3.50

## Aqua Pana / 4

## Pelligrino / 4

## Fresh Squeezed Juices Orange & Grapefruit / 5

## Fresh Brewed Unsweetened Tea\* / 3.50

## Coke Products\* / 3.50

\*refills included



# RED WINES

## Pinot Noir

Tribute, Monterey, California 10/45  
Joel Gott, Santa Barbara, CA 11/50

## Malbec

Portillo, Mendoza, Argentina 9/40

## Merlot

Benziger, California 9/40

## Cabernet Sauvignon

Noble Vines, Lodi, California 10/45  
Imagery, Sonoma, California 11/50

## Red Blend

Raymond Vineyards, R. Collection  
Field Blend Lot No. 5, California 10/45  
Comtesse De Malet Roquefort,  
Bordeaux Rouge, Bordeaux, France 11/50

# BUBBLES

## Prosecco

Chloe, Veneto, Italy 11/50

## Brut Rose

Cuvee Jean Louis, Charles de Fere,  
Bourgogne, France 11/55

## Champagne

Veuve Cliquot, Champagne, France 98

# WE CATER!



Host your event with us at Koopers Tavern, Koopers North, Slainte Irish Pub, or Kooper's Chowhound

Contact us today and let us take care of your event needs [info@koopers.com](mailto:info@koopers.com)