KOOPER'S

SHARE

KOOPERS WINGS — $18
Buffalo, bourbon bbq, old bay

LOCAL FISH BITES — MRKT
Cajun seasoned local flash fried fish served with chipotle aioli.

BURATTA — $14
Heirloom tomatoes and beets with a balsamic glaze

FRESH FRIED MOZZARELLA — $11
Pesto and Sunday gravy

TINGA NACHOS — $17
Marinated pulled chicken, queso blanco, roasted corn, black beans, frehs jalapenos, pico and sour cream. Salsa on side.

FRIED BRUSSELS — $12
Tossed in balsamic , bacon and parmesan

TAVERN CRAB DIP — $17
Classic, creamy, house recipe.

STEAMED SHRIMP — MRKT
Old bay and onions. 1/2lb, lb

SOUP

FRENCH ONION — $11
Deep, savory onion broth in a crock with toasted sourdough and melted Gruyère cheese

SLAINTE GUMBO — $13
Seafood and Andouille sausage. Featured on Diners, Drive Ins, and Dives.

MD CRAB — MRKT
Served with oyster crackers

HARVEST

WATERMELON & GOAT CHEESE — $14
Fresh arugula with watermelon , goats cheese and balsamic

SUMMER SALAD — $13
Fields greens with strawberries and blueberries, candied pecans, and goats cheese with a poppyseed dressing

CAESAR SALAD — $14
Crispy romaine with parmesan tossed in our caesar dressing

HAND HELDS

JENI'S SHRIMP SALAD WRAP — $17
Old bay spiced gulf coast shrimp

LOCAL FISH TACOS — MRKT
Chefs creation of the freshest seasonal catch

CHICKEN SAMMY — $16.50
Grilled, blackened or crispy NOE chicken breast with chipotle aioli, pepper jack cheese and pickles

FIG GRILLED CHEESE — $14
Four cheese blend, fig jam, and applewood smoked bacon on toasted sourdough

THE SULLY SMASHBURGER — $17
Two 4oz 100% Black Angus Beef Patties, American Cheese, shredded lettuce, chopped white onion, pickle chips, with secret sauce. Served on fresh brioche

BOURBON SOAKED PORK BBQ — $17
with slaw, old bay chips, pickle chips

OG MAGUINNESS — $19
Roseda Farms dry aged ground beef, applewood smoked bacon, cheddar cheese, LTO. Served on fresh brioche

FARMHOUSE LAMB BURGER — $18.50
Seasoned lamb patty, garlic butter, crumbled feta, and truffle arugula. Served on fresh ciabatta

PHILLY CHEESESTEAK — $17
100% Black Angus shaved ribeye, Cooper Sharp cheese, and sauteed onions. Served on a Liscios roll baked fresh daily. Hots and banana peppers available by request.

PIZZA

BUFFALO CHICKEN — $16
Ranch, bacon, blue cheese, Jack & Cheddar and crispy chicken

CLASSIC CHEESE — $12
Add pepperoni 3, add sweet italian sausage 3

SUPPER

SOUTHERN FRIED CHICKEN — $21
Buttermilk 15 spice fried chicken basket

MAC AND CHEESE — $16
Add slow roasted pork bbq $8

STEAK FRITES — MKT
Butcher's cut, served with DFF

FISH AND CHIPS — $18
Fresh Atlantic cod battered in Kooper's Yellow Lab Lager beer batter

KIRKWOOD PASTA — $22/$24
Blackened chicken or shrimp over linguine in rich homemade alfredo sauce with diced tomatoes and onions

REEL FRESH BOWL — $24
Avocado, cucumber, pineapple salsa, and jasmine rice. Topped with soy sauce reduction, spicy mayo, and scallions. With everything encrusted Ahi tuna or Dr. Lou's famous salmon

12240 Tullamore Road
Lutherville, MD 21093 • 410-853-7324
www.koopersnorth.com

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

Cocktails

TAVERN OLD FASHIONED
Whiskey, black walnut bitters, orange peel, Maraschino cherry, large cube
Elijah Craig Bourbon $12 - High West Double Rye $13 - Bird Dog Peach $13

TULLAMORE ROAD MANHATTAN
Whiskey, Vermouth di Torino, Angostura bitters, brandied cherry
Catactin Creek Rye $13 - Elijah Craig Bourbon $11 - Lunazul Anejo Tequila $12

THE ESPRESSO MARTINI
Espresso, Coffee Liqueur, Simple Syrup
Absolut Vanilla $11 - Lunazul Reposado $12 - Banana Rum $12

STRAWBERRY SOUTHSIDE FIZZ 13
Bacardi Silver, CAnE Collective Strawberry, mint, soda

MARGARITA 12
Lunazul Blanco, lime juice, cointreau, Agave syrup

KOOPER CRUSH 11
Deep Eddy Orange, Grapefruit or Pineapple - High West Bourbon

SPRITZ 13
Aperol - Hugo - Limoncello

Draft Beer

Kooper's Yellow Lab Lager
by Heavy Seas
Guinness
Hoop Tea
Michelob Ultra
Stella Artois
Checkerspot Brewing
Modelo Especial
Heavy Seas Loose Cannon
Pacifico
Union Craft Brewing
Down East Cider

Scan Here for Bottled Beer Selections

Wine

VINHO VERDE
Avaleda, Minho, Portugal 9/40

PINOT GRIGIO
Coppola, California 8/38

SAUVIGNON BLANC
Matua, Marlborough, New Zealand 10/45
Kim Crawford, Marlborough, New Zealand 13/60

CHARDONNAY
Benziger, Sonoma, California 9/40
La Crema, Monterey, California 13/60

RIESLING
Seaglass, Monterey, California 9/40

PINOT NOIR
Lyric Etude, Napa, California 10/45

CABERNET SAUVIGNON
Unknown Author, Monterey, California 9/40
Daou, Paso Robles, California 11/50

RED BLEND
The Dreaming Tree Crush, California 10/45

ROSE
Bieler, Provence, FR 10/45

PROSECCO
Chloe, Veneto, Italy 11/50

BRUT ROSE
Cuvee Jean Louis, Charles de Fere, Bourgone, FR 11/55

CHAMPAGNE
Veuve Cliquot, Champagne, FR 98

Non-Alcoholic

Dominion Root Beer	3.50
Saratoga Still	4
Saratoga Sparkling	4
Fresh Squeezed Juices	
Orange & Grapefruit	5
Fresh Brewed	
Unsweetened Tea	3.95
Coke Products	3.95
Red Bull	5

Desserts

BROWNIE SUNDAE
Warm chocolate chip cookie served with vanilla ice cream and chocolate sauce drizzle. 10

FRENCH QUARTER BEIGNETS
Flash fried dough with powdered sugar and honey 10

DANGEROUSLY DELICIOUS PIES
Ask your server for today's selections

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A 3% credit card convenience fee will be added to charges

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