

# LUNCH

Available Monday through Friday 11am - 3pm

## SMALL PLATES

### HOUSE MADE FOCACCIA /8 (V)

rosemary, sea salt, calabrian butter  
add fresh mozzarella /6

### CLAM CHOWDER /12

chopped clams, onion, celery, potatoes,  
bacon, cream

### MEATBALLS /17

creamy polenta, rustic marinara,  
grana padano

### HOUSE WHIPPED RICOTTA /17 (V)

persimmon, marcona almonds, grilled  
macrina sourdough

## SALAD

### AVOCADO & BEET SALAD /17 (V, GF)

roasted beets, avocado, citrus, goat cheese,  
white balsamic vinaigrette, toasted almonds,  
tuscan kale  
add chicken /8 steelhead /12 steak\* /14  
\*vegan upon request

### WEDGE SALAD /17 (GF)

baby iceberg lettuce cherry tomato,  
pickled red onion, gorgonzola, chopped bacon,  
bacon blue cheese vinaigrette  
add chicken /8 steelhead /12 steak\* /14

### GRILLED CHICORY SALAD /19 (V, GF)

cara cara orange, candied walnuts, sorghum,  
walnut vinaigrette

### CAESAR\* /16

little gems, parmigiano, garlic croutons,  
radish, white anchovies  
add chicken /8 steelhead /12 steak\* /14

## HOUSE MADE PASTA

### CACIO E PEPE /22

pecorino romano, black pepper, gemelli  
pasta

### PORK BOLOGNESE /24

tomato, herb ricotta, calabrian honey,  
saffron rigatoni

### TUSCAN SAUSAGE GNOCCHI /30

handmade italian sausage, roasted tomato,  
tuscan kale parmesan fonduta, grana padano

### SPAGHETTI POMODORO /22

rustic sugo, garlic, olive oil, burrata  
add meatball /5  
vegan upon request

## FLATBREADS

### COPPER VERDE /23

house pesto, burrata, whipped ricotta,  
grana padano, wild arugula, lemon oil

### THE PIG /23

pepperoni, sopressatta, capicola,  
rustic tomato, whole milk mozzarella,  
fresh herbs, olive oil, grana padano

## SANDWICHES

choice of seasoned fries or side cesear salad

### SPICY ITALIAN /23

capicola, sopressatta, mortadella, aged  
provolone, pepper relish, romaine,  
tomato, ciabatta

### PARMESAN CHICKEN /24

rustic tomato sauce, mozzarella, provolone,  
grilled ciabatta

### GRILLED STEELHEAD SANDWICH /26

grilled local steelhead, baby gem lettuce,  
tomato, tartar sauce, potato bun, lemon oil

### MISHIMA WAGYU BURGER /26

8oz patty, white cheddar, bacon jam, lettuce,  
pickles, potato bun

2/4/25

# COPPER & SALT

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties greater than six.  
\*The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.  
\*This item is cooked to order

# BEVERAGES

NON-ALC

MARYS

COCKTAILS

WINE

## JAR OF SUN / 14

giffard n/a aperitif, red peppercon infused,  
n/a rum

## TAHOMA PALOMA / 14

grapefruit shrub, lemon, grapefruit  
tahoma soda water

## BUNNY'S BREW/ 17

constant reader gin, house bloody mix,  
carrot juice, celery, cucumber, tajin, salt,  
olive

## COPPER & SALT BLOODY /18

vodka, house bloody mix, pickled  
vegetables, bacon

## MATCHA FIZZ / 16

matcha, tonic, yuzu & lemon tincture

## SUSPECT NEGRONI / 16

giffard n/a aperitif dhos n/a gin, dhos  
orange liqueur

## MICHELADA /16

house bloody mix, narrows brewing  
pilsner, house-made chamoy, dried mango

## MARITIME REMEDY/18

new amsterdam vodka, house bloody mix,  
clamato juice, prawn, lemon, celery, cucumber,  
asparagus, salt pickled vegetables

## BLOODY FLIGHT - PICK 3 /32

## LAVENDER 76 /16

vodka, elderflower liqueur, lemon,  
prosecco, lavender, butterfly-pea flower

## ITALIAN HIGHBALL / 11

vodka, lemon cordial, lemon salt tincture,  
soda water

## MIMOSA /15

orange, cranberry, grapefruit, pineapple,  
blood orange, guava

## PEARFECTLY SPICED GIN SOUR/17

gin, st george spiced pear liqueur lime,  
housemade cardamom syrup, aquafaba

## MIDNIGHT WALK /17

vodka, kahlua, chocolate liqueur, espresso

## MIMOSA FLIGHT - PICK 3 /28

orange, cranberry, grapefruit, pineapple,  
blood orange, guava

## WHITE

**JEAN-LUC COLOMBO**, rose, "cape bleue",  
columbia valley, WA / 13 | 52

**PIGHIN**, pinot grigio, friuli-vevezia giulia,  
Italy / 15 | 58

**CÔTES De CHEVAL**, albarino, 'ciel du cheval  
vineyard' red mt, WA / 15 | 58

**CHATEAU STE. MICHELLE**, chenin blanc,  
'limited release', yakima valley, WA / 13 | 48

**STRUCTURE CELLARS**, viognier columbia  
valley, WA / 16 | 60

**LYDIAN**, sauvignon blanc, columbia valley,  
WA / 14 | 54

**AMONG THE GIANTS**, chardonnay, goose  
gap, WA / 16 | 62

**EROICA**, riesling, columbia valley, WA / 16 | 60

**SLOPE LIFE**, chardonnay, 'lawerence vineyards',  
columbia valley, WA / 13 | 50

## SPARKLING

**LA BELLA**, prosecco, Italy / 13 | 50

**ARGYLE**, brut, willamette valley, OR / 17 | 65

**GOOSE RIDGE**, carbonated rose, goose gap,  
WA / 15 | 58

## RED

**FURIOSO**, pinot noir, "l'altra", 'furioso  
vineyard', dundee hills, OR / 23 | 90

**DAHLMAN CELLARS**, cabernet franc,  
'stadium red v5', red mt, WA / 22.5 | 90

**CHATEAU STE. MICHELLE**, merlot, 'cold  
creek vineyard', columbia valley, WA / 21 | 81

**MONTEPELOSO A QUO**, red blend, toscana,  
Italy / 15 | 58

**PORTLANDIA**, cabernet sauvignon, 'big  
believer', columbia valley, WA / 17 | 65

**MARK RYAN**, cabernet sauvignon, 'the  
dissident', columbia valley, WA / 22 | 88

**STRUCTURE CELLARS**, cabernet sauvignon,  
'craftsman', yakima valley, WA / 19 / 72

**FIDELITAS**, bordeaux blend, '4040', red mt,  
WA / 19 / 71

COPPER & SALT