

STARTERS

BUFFALO CAULIFLOWER _____ \$12.95
Beer Battered Cauliflower, Buffalo Sauce, Bleu Cheese Crumbles, Ranch

ARTICHOKE DIP _____ \$15.95
Spinach, Artichokes, Garlic Cream Sauce, Crispy Baguette

COOP CHICKEN WINGS ↓ _____ \$16.95
Buffalo, Firebird, Dry Rub, House BBQ, Nashville Hot, Maple Sriracha

POTATO SKINS ↓ _____ \$14.95
Bacon, Cheddar Cheese, Chives, Onion Dip
(Add Smoked Brisket - \$8.95)

CRACKLINS' ↓ _____ \$9.95
Spicy House Made Pork Rinds, Onion Dip

HOUSE SALT & VINEGAR CHIPS ↓ _____ \$7.95
Onion Dip

FRIED WICKLES PICKLES _____ \$10.95
Louisiana Hot Ranch

COOP MAC AND CHEESE BALLS _____ \$9.95
Maple Sriracha Dipping Sauce

PRIME BRISKET BARK ↓ _____ \$15.95
Smoked Brisket Bites, Blueberry BBQ Sauce

SOUTHERN FRIED CHICKEN TENDERS _____ \$14.95
Honey Mustard or BBQ

FRIED GREEN TOMATOES _____ \$9.95
Louisiana Hot Ranch

WRAPS

Served with Chips.
Sub any Side +\$3.00

CHICKEN CAESAR WRAP _____ \$16.95
Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons, Grilled Tortilla

BUFFALO CHICKEN WRAP _____ \$16.95
Buffalo Fried Chicken Tenders, Shredded Lettuce, Tomato, House-Made Ranch, Bleu Cheese Crumbles, Grilled Tortilla

YUM-YUM SHRIMP WRAP _____ \$17.95
Fried Shrimp, Yum-Yum Sauce, Avocado, Spring Lettuce Mix, Coconut Rice, Tomato, Grilled Tortilla

VEGGIE WRAP _____ \$14.95
Avocado, Cucumber, Tomato, Spinach, Alfalfa Sprouts, Red Onion, Garlic Herb Cream Cheese, Grilled Tortilla

TACOS

Served with Crazy Rice and Flour Tortillas

CRISPY FISH TACOS _____ \$14.95
(2) Fried Cod, Jalapeno Ranch Slaw, Pico de Gallo, Cotija Cheese

CARNE ASADA TACOS _____ 15.95
(2) Marinated Grilled Flat Iron Steak, Onion, Cilantro, Cotija Cheese

FRIED CHICKEN TACOS _____ \$14.95
(2) Coop Fried Chicken Tenders, Co-Jack Cheese, Lettuce, Pico De Gallo, Cotija Cheese, Louisiana Hot Ranch

SMOKED PORK TACOS _____ \$15.95
(2) Slow Smoked Pork, Franis' Spicy Avocado Creme Slaw, Pico de Gallo, Cotija Cheese, Crazy Rice

GUINNESS BRAISED BRISKET TACOS _____ \$16.95
(2) Guinness Braised Prime Brisket, Spicy Avocado Creme Slaw, Pico de Gallo, Cotija Cheese

SANDWICHES

Served with Chips. Sub any Side +\$3.00
Sub GF Bun +\$2

FRIED CHICKEN SANDWICH _____ \$16.95
Wickles Pickles, Garlic Mayo, Brioche Bun *(Flavor it for \$2)*

CALIFORNIA TURKEY _____ \$16.95
Sliced Turkey Breast, Avocado, Tomato, Lettuce, Alfalfa Sprouts, Garlic Mayo, Grilled Multi Grain Bread

GRILLED CHICKEN SANDWICH _____ \$16.95
Havarti Cheese, Lettuce, Tomato, Garlic Mayo, Brioche Bun

SOUTHERN BLT _____ \$16.95
Bacon, Lettuce, Fried Green Tomato, Spicy Mayo, Grilled White Bread

WALLEYE SANDWICH _____ \$16.95
Lightly Breaded & Pan Fried, American Cheese, Shredded Lettuce, Tartar Sauce, Hoagie

VEGGIE STACK _____ \$14.95
Avocado, Cucumber, Tomato, Spinach, Red Onion, Alfalfa Sprouts, Garlic Herb Cream Cheese, Grilled Multi-Grain Bread

PORKY'S CLUB SANDWICH _____ \$17.95
Grilled Ham, Bacon, Applewood Smoked Pulled Pork, American & Havarti Cheese, Lettuce, Tomato, Garlic Mayo, Grilled White Bread

TENNESSEE CHICKEN _____ \$18.95
Coop Fried Chicken Breast, Pickled Collard Green Slaw, Nashville Hot Sauce, Garlic Mayo, Brioche Bun

SMOKED PRIME BRISKET SANDWICH _____ \$18.95
House BBQ Sauce, Grilled Onions, Wickles Pickles, Hoagie

APPLEWOOD SMOKED PULLED PORK _____ \$15.95
Choice of House BBQ or Blueberry BBQ Sauce, House Slaw, Wickles Pickles, Brioche Bun

GUINNESS BRAISED BRISKET SANDWICH _____ \$18.95
Guinness Braised Prime Brisket, Shoestring Onions, Chipotle Cajun Cream Cheese, Ciabatta Bread

THE TRIFECTA _____ \$18.95
Mini Prime BBQ Brisket Sandwich, Mini Applewood Smoked BBQ Pulled Pork & Mini Fried Chicken Sandwich w/ Mayo

AUGUSTA CHICKEN SANDWICH _____ \$17.95
Grilled Chicken Breast, Herb Cream Cheese, Arugula, Cucumber, Tomato, Parmesan Crusted Ciabatta

CAJUN SHRIMP PO-BOY _____ \$17.95
Spicy Fried Shrimp, Lettuce, Tomato, Lemon Aioli, Hoagie

BURGERS

Served Pink or No Pink

COOP BURGER _____ \$16.95
Grilled Onions, American Cheese, Wickles Pickles, Brioche Bun

CALIFORNIA BURGER _____ \$17.95
Lettuce, Tomato, Avocado, Red Onion, House Mayo, Brioche Bun

MAPLE BACON BURGER _____ \$17.95
Jalapeno Maple Bacon Chutney, Cheddar Cheese, Brioche Bun

FIRE BURGER (HOT) _____ \$17.95
Sautéed Habanero, Jalapenos & Onions, Firebird Sauce, Ghost Pepper Cheese, Brioche Bun

Served with Chips.
Sub any Side +\$3.00, Sub GF Bun +\$2

SMASHES

JOSH'S SMASH BURGER _____ \$16.95
2 Patties, American Cheese, Smash Sauce, Brioche Bun

PHILLY SMASH BURGER _____ \$16.95
2 Patties, White American Cheese, Sautéed Peppers & Onions, Chorizo Aioli, Brioche Bun

FRENCH ONION SMASH BURGER _____ \$16.95
2 Patties, Swiss & Provolone Cheese, Caramelized French Onions, Brioche Bun

JAMMIN' SMASH BURGER _____ \$17.95
Bacon, Caramelized Onions, Goat Cheese, Tomato Jam, Brioche Bun

NORTH COOP



SOUTHERN FRIED CHICKEN

TRADITIONAL SOUTHERN FRIED CHICKEN Served with Cornbread and Choice of Side	FLAVOR YOUR BIRD _____ (¼) \$2 (½) \$3 Nashville Hot Maple Bacon Buffalo <i>(Bleu Cheese & Celery)</i> Maple Sriracha Firebird <i>(Habanero, Pineapple)</i> HOT! House BBQ
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MAIN

FRIED CHICKEN & RIBS COMBO _____ \$23.95 4 Baby Back Ribs and Choice of ¼ White or ¼ Dark Chicken, Cornbread & Choice of Side	WALLEYE _____ \$22.95 Lightly Breaded & Pan Fried, Tartar Sauce, Cornbread, Choice of Side
FISH & CHIPS _____ \$17.95 Beer Battered Cod, House Slaw, French Fries & Tartar Sauce	SHRIMP & CHEESE GRITS _____ \$18.95
COOP CHICKEN & WAFFLES _____ \$17.95 Maple Syrup <i>(Flavor it for \$2)</i>	HOUSE SMOKED PRIME BRISKET _____ \$23.95 Cornbread and Choice of Side
BABY BACK RIBS _____ \$27.95 8 Ribs (House BBQ or Blueberry BBQ), Cornbread and Choice of Side	GRILLED ATLANTIC SALMON _____ \$18.95 Honey Mustard Glaze, Cornbread, Choice of Side
SMOKED BRISKET MAC & CHEESE _____ \$19.95 Topped w/ BBQ Brisket	CAJUN JAMBALAYA _____ \$19.95 Shrimp, Chicken, Andouille Sausage, Onion, Red & Green Peppers, Rice, Grilled Cornbread

BOWLS

COCONUT SALMON BOWL _____ \$18.95 Coconut Rice, Grilled Salmon, Lettuce, Tomato, Avocado, Cucumber, Carrot, Chives, Yum-Yum Sauce, Sesame Seeds	CARNE ASADA RICE BOWL _____ \$18.95 Crazy Rice, Carne Asada, Shredded Iceburg, Tomato, Fresh Jalapeño, Avocado, Cotija Cheese, Cilantro, Yum-Yum Sauce	VEGGIE BOWL _____ \$15.95 Avocado, Cucumber, Tomato, Spinach, Red Onion, Roasted Corn, Sunflower Seeds, Coconut Rice, Yum-Yum Sauce
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SIDES

All Sides \$5.75

FRESH BISCUITS	TEXAS BBQ BEANS ↓	CRAZY RICE ↓
HOUSE SLAW ↓	SWEET CORNBREAD	SIDE CAESAR SALAD
FRIES ↓	COLLARD GREENS ↓	SIDE SALAD (Choice of Dressing)
MAC & CHEESE	CRISPY SMASHED RED POTATOES ↓	COCONUT RICE ↓
STEAMED BROCCOLI W/ GARLIC BUTTER ↓	CHEESE GRITS ↓	ONION RINGS
SEASONAL BERRIES ↓	SWEET POTATO FRIES ↓	

FARM FRESH

SPINACH WALNUT SALAD ↓ _____ \$17.95 Grilled Chicken Breast, Bleu Cheese Crumbles, Bacon Bits, Diced Tomatoes, Toasted Walnuts, Walnut Vinaigrette	ROASTED BEET SALAD _____ \$17.95 Arugula, Balsamic Vinaigrette, Sunflower Seeds, Goat Cheese, Cornbread Croutons
FARMHOUSE SALAD ↓ _____ \$18.95 Spring Greens, Grilled Chicken, Bacon, Tomato, Onion, Soft Boiled Egg, Choice of Dressing	GRILLED CHICKEN CAESAR SALAD _____ \$17.95 Romaine Lettuce, Grilled Chicken Breast, House Caesar, Parmesan Cheese, Croutons
GRILLED SALMON SALAD ↓ _____ \$19.95 Spring Greens, Atlantic Salmon, Toasted Pecans, Fresh Strawberries & Blueberries, Goat Cheese, Pickled Red Onion, Strawberry Vinaigrette	AMARILLO CHICKEN SALAD _____ \$18.95 Iceberg Lettuce, Fried Chicken Breast, Tomato, Black Beans, Roasted Corn, Smoked Cheddar, Chives, BBQ Ranch

DRESSING CHOICES ↓

RANCH BLEU CHEESE CAESAR	LOUISIANA HOT RANCH BALSAMIC VINAIGRETTE	STRAWBERRY VINAIGRETTE CITRUS VINAIGRETTE	WALNUT VINAIGRETTE BBQ RANCH
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KETTLE

Cup \$5, Bowl \$7.50

HOUSE CHOWDER Cajun Chicken Chowder with Shrimp and Andouille Sausage	(Choice of Chips or Fruit Cocktail and Sweet Treat)
TOMATO BASIL SOUP (Add Grilled Cheese Sandwich \$5.50)	
SOUP OF THE DAY - SEASONAL	
MAC & CHEESE	CHICKEN TENDERS
MINI CORN DOGS	KID BURGER
GRILLED CHEESE	

FOUNTAIN DRINKS

COKE DIET COKE	SPRITE FRESCA	MELLO YELLO GINGER ALE	UNSWEETENED ICED TEA
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GLUTEN FRIENDLY ITEMS

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SPECIALTY DRINKS

- APEROL SPRITZ

Aperol, Prosecco, Club Soda

\$14
- BOOTLEGGER

Vodka or Gin, Fresh Mint, House Bootlegger Mix, Club Soda

\$9
- BLUEBERRY BRAMBLE

Crop Organic Lemon Vodka, Fresh Squeezed Lemon, Simple Syrup, Fresh Blueberries, Club Soda

\$12
- STRAWBERRY BOURBON LEMONADE

Four Roses Bourbon, Fresh Lemonade, Bitters, Strawberry Purée

\$11
- PEPINO FRESCA

Empress Gin, Simple Syrup, Cucumber, Mint, Soda

\$12

- A CRANBERRY CLASSIC

Tito's Handmade Vodka, Fresh Lemon, Simple Syrup, Cranberry Juice

\$10
- COOP LAGOON

Rum, Coco Lopez, Pineapple Juice, Lime, Blue Curacao

\$12
- LIMONCELLO SUNRISE

Limoncello, Lemon Juice, Splash Orange Juice, Soda, Grenadine

\$10
- COOPTINI

Vodka, St. Germaine, Fresh Cucumber

\$12
- SPICY GRAPEFRUIT MARTINI

Vodka, Grapefruit Juice, Simple Syrup, Jalapeño

\$12

- WHISKEY CRANBERRY SMASH

Whiskey, Simple Syrup, Lemon, Cranberry Juice, Soda

\$10
- ESPRESSO MARTINI

Stoli Vanilla, Kahlua, Iced Coffee, Cold Cream Foam

\$14
- WHITE PEACH COOLER

Grey Goose Rosemary Vodka, Fresh Lime Juice, Passionfruit Purée, Soda

\$14
- ROYAL TREATMENT

Empress Gin, St-Germain, Ginger Syrup, Fresh Lemon Juice

\$14
- THE ROG

Tito's Handmade Vodka, Fresca, Soda

\$8

MARGARITAS

- COOP MARGARITA

Vodka, Zing Zang Blazing Bloody Mix, Coop Garnish

\$12
- SPICY MARGARITA

Campo Bravo Tequila, Triple Sec, Fresh Jalapeño, Agave Syrup, House Margarita Mix

\$12
- SPICY PALOMA

Campo Bravo Tequila, Grapefruit Juice, Fresh Jalapeño, Agave Syrup, Fresh Squeezed Lime Juice

\$12
- THE SUN LOUNGER

Campo Bravo Tequila, Aperol, Pineapple Juice, House Margarita Mix

\$13
- BLUEBERRY COCONUT MARGARITA

Campo Bravo Tequila, Coco Lopez, Blueberry Purée, House Margarita Mix

\$15
- PICKLE MARGARITA

Campo Bravo tequila, Pickle Juice, Agave Syrup, Tajin Spice, Margarita Mix

\$10
- MANGO MARGARITA

Campo Bravo Tequila, Margarita Mix, Mango Purée, Raspberry Purée

\$14

BLOODY MARYS

Served with Beer Chaser

- COOP BLOODY MARY

Vodka, Zing Zang Blazing Bloody Mix, Coop Garnish

\$9
- 25 OZ. SUPER COOP BLOODY MARY

Vodka, Zing Zang Blazing Bloody Mix, Coop Garnish, Snit of Beer, Chicken Tender, Cajun Shrimp, Mac & Cheese Ball

\$21
- CLAM BAKE BLOODY

Vodka, Worcestershire, Old Bay Seasoning, Clamato Juice, Zing Zang Blazing Bloody Mix, Side of Fried Clams, Coop Garnish

\$13
- INFERNO BLOODY MARY

Vodka, Spicy House Sriracha, Zing Zang Blazing Bloody Mix, Coop Garnish, Snit of Beer

\$10
- PICKLE BLOODY

Vodka, Pickle Juice, Zing Zang Blazing Bloody Mary Mix

\$10
- MINI BLOODY BUMP

House Vodka, Zing Zang Blazing Bloody Mary Mix (with purchase of a beer)

\$3

MULES

- KENTUCKY MULE

Four Roses Bourbon, Ginger Syrup, Fresh Squeezed Lime, Soda

\$12
- GIN CUCUMBER MULE

New Amsterdam Gin, Fresh Cucumber, Ginger Syrup, Fresh Squeezed Lime Juice, Soda

\$14
- GRAPEFRUIT ROSEMARY MULE

Grey Goose Peach Rosemary Vodka, Fresh Squeezed Lime Juice, Grapefruit Juice, Ginger Syrup, Soda

\$13
- SOUTHERN MULE

Four Roses Bourbon, Fresh Squeezed Lime Juice, Peach Syrup, Ginger Syrup, Soda

\$12
- RASPBERRY MINT MULE

Vodka, Ginger Syrup, Raspberry Purée, Lime, Mint, Soda

\$11
- PASSIONFRUIT CUCUMBER MULE

Vodka, Passionfruit Juice, Ginger Syrup, Fresh Cucumber, Soda

\$11

MIMOSAS

- COOP MIMOSA

Fresh Orange Juice, Champagne, Triple Sec

\$9
- FANCY PANTS MIMOSA

Champagne, Grand Marnier, Cranberry Juice

\$10
- STRAWBERRY MIMOSA

Fresh Orange Juice, Champagne, Strawberry Purée, Triple Sec

\$9
- SOUTHERN 75 MIMOSA

Empress Gin, Champagne, Lemon Juice, Simple Syrup

\$12
- PEACHTREE BELLINI

Peach Syrup, Peach Schnapps, Splash Orange Juice, Champagne

\$10
- GRAND MIMOSA

Orange Juice, Grand Marnier, Champagne

\$10

OLD FASHIONEDS

- COOP OLD FASHIONED

Koval Bourbon, Bitters, Demerara Syrup, Orange Peel, Bourbon Cherry

\$16
- MAPLE OLD FASHIONED

Michter's Bourbon, Maple Syrup, Angostura Bitters, Orange Peel, Bourbon Cherry

\$16
- TEQUILA OLD FASHIONED

Maestro Dobel Añejo, Agave Syrup, Bitters, Orange Peel

\$16
- GEORGIA OLD FASHIONED

Koval Bourbon, Bitters, Peach Syrup, Orange Peel, Bourbon Cherry

\$16
- RUM OLD FASHIONED

Planteray Dark Rum, Demerara Syrup, Bitters, Bourbon Cherry, Smoked Glass

\$16
- S'MORES OLD FASHIONED

Four Roses, Crème De Cocoa, Demerara Syrup, Chocolate Bitters, Toasted Marshmallow, Graham Cracker Crust Rim

\$16

MOCKTAILS

non-alcoholic

- N/A RUM OLD FASHIONED

Ritual Rum Alternative Zero Proof, Demerara Syrup Cedar Smoked Glass

\$11
- N/A BLUEBERRY BOOTLEGGER

Bootlegger Mix, Blueberry Purée, Soda

\$6.50
- N/A COOP OLD FASHIONED

Spiritless Kentucky 74, Zero Proof Bitters

\$11
- N/A SPICY STRAWBERRY PALOMA

Grapefruit Juice, Simple Syrup, Strawberry Purée, Fresh Jalapeño

\$7.50
- N/A PEACHY PALMER

Sweet Tea, Lemonade, Peach Syrup

\$6.50

WINE

	6oz	9oz	BTL		6oz	9oz	BTL
HOUSE WINE				RIESLING			
CANYON ROAD	\$6	\$9	n/a	FRISK	\$8	\$11	\$30
Chardonnay or Cabernet				Australia			
SAUVIGNON BLANC				ROSÉ			
WHITEHAVEN	\$13	\$17	\$46	YES WAY ROSÉ	\$10	\$14	\$36
Marlborough, NZ				France			
COPPOLA	\$9	\$12	\$32	MALBEC			
California				TERRAZAS	\$12	\$16	\$44
CHARDONNAY				Argentina			
LA CREMA	\$11	\$15	\$40	RED BLEND			
California				COPPOLA DIAMOND	\$11	\$15	\$40
JOSH CELLARS	\$9	\$12	\$32	CLARET			
California				California			
PINOT GRIGIO				CABERNET			
TAVO	\$9	\$12	\$32	LOUIS MARTINI	\$13	\$18	\$46
Italy				California			
PINOT NOIR				BUBBLES			
CHATEAU BIANCA	\$14	\$19	\$48	LA MARCA PROSECCO	\$11	split	
Oregon				Italy			
MARK WEST	\$9	\$12	\$32				
California							

*Straws Available by Request Only

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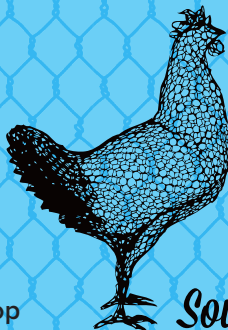
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Southern Fare. Northern Touch.