

**AGENDA ITEM EXECUTIVE SUMMARY**Agenda Item number: **4c**

Title:

Recommendation to approve a Proposal of a New Class B-3 liquor license for Copper's Hawk Winery & Restaurant to be located at 3710 E Main Street, St. Charles

Presenter:

Chief Keegan, Police Department

Meeting: Government Operations Committee

Date: September 19, 2016

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** (if not budgeted please explain):

Cooper's Hawk in the process of building a new winery/restaurant at an out lot on the exterior ring road of "The Quad". Cooper's Hawk is a full service restaurant with retail wine and merchandise areas and tasting bars. This B-3 licensure was specifically designated for Cooper's Hawk which states:

*"B-3 Class B-3 licenses shall authorize the retail sale of alcoholic liquors for consumption on the premises of a restaurant and tavern. Class B-3 shall also authorize the retail sale of wine in original packages only within the retail wine area of the premises. The retail wine area shall not exceed fifty percent (50%) of the total square footage of the premises. Further, wine and tasting bars shall be permitted in the retail wine area of said premises, and wine tasting may be conducted in accordance with St. Charles Municipal Code 5.08.260."*

In addition, Cooper's Hawk is requesting a 2:00 a.m. late night permit. The site location/floor plans have been reviewed by staff and all paper work is in order and background check and prints of the manager have been conducted by the Police Department.

At the time of the posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., September 19 (same day) to process this application and to move it forward before this committee, to seek approval of said application so it can go before the October 3, 2016 City Council for final approval.

**Attachments** (please list):

Liquor License Application (front page)  
Background Check  
Site Plan  
Menu

**Recommendation/Suggested Action** (briefly explain):

Recommendation to approve a proposal of a new Class B-3 liquor license for Copper's Hawk Winery & Restaurant to be located at 3710 E Main Street, St. Charles.

Date: August 1, 2016  
(X) New Application  
( ) Renewal Application

**CITY OF ST. CHARLES**  
LIQUOR CONTROL COMMISSIONER  
TWO EAST MAIN STREET  
ST. CHARLES, ILLINOIS 60174-1984



**City Retail Liquor Dealer License Application Non-Refundable**

**Ordinance 5.08.050.A1**      **Application must be completed in full**      **Incomplete applications will be rejected**

Business Type: Circle one      Individual      Partnership      Corporation      Other Limited Liability Company

Business Name Cooper's Hawk Winery & Restaurant      Sales Tax # 4223-0195

Business Address 3710 E. Main Street, St. Charles, IL 60174      Business Phone # not yet connected

Contact Person Jennifer Gallery      Title Attorney      Phone # 312-658-2000, ext. 3

If Corporation, Corporate Name Cooper's Hawk St. Charles, LLC

Corporation Address 5325 9th Avenue, Countryside, IL 60525

**Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor**

Have you had a business within the City of St. Charles under any other corporate name:      Yes      X No  
If yes, list address of business \_\_\_\_\_

Full Name, include Middle Initial Timothy M. McEnery      Title LLC Manager / Principal

Birth Date [REDACTED]      Birthplace Oak Lawn, IL      Driver's License # [REDACTED]      Home Phone # [REDACTED]

Home Address [REDACTED]

Full Name, include Middle Initial Paula M. Morales      Title General Manager

Birth Date [REDACTED]      Birthplace Evanston, IL      Driver's License # [REDACTED]      Home Phone # [REDACTED]

Home Address [REDACTED]

Full Name, include Middle Initial \_\_\_\_\_      Title \_\_\_\_\_

Birth Date \_\_\_\_\_      Birthplace \_\_\_\_\_      Driver's License # \_\_\_\_\_      Home Phone # \_\_\_\_\_

Home Address \_\_\_\_\_

Type of Establishment: ( ) Package      ( ) Restaurant      ( ) Tavern      ( ) Hotel/Banquet/  
Arcada/Q-Center      (X) Other Restaurant, retail wine  
store and tasting bars.

Check as Applicable to ( ) Holding Bar [5.08.010-F]      ( ) Service Bar [5.08.010-O]      ( ) Live Entertainment [5.08.010-H]  
Type of Establishment: (X) Outside Dining [17.20.020-R]

**Brief Business Plan Description based on type of establishment listed above:**

Full service restaurant with retail wine and merchandise area and tasting bars (Class B-3 License). Premises will  
also have outdoor dining and winemaking operations.

Initial: Liq Comm \_\_\_\_\_  
Police Chief \_\_\_\_\_



# Memo

Date: 9/6/2016  
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner  
From: James Keegan, Chief of Police  
Re: 3710 E. Main Street (Class B-3) Cooper's Hawk Winery & Restaurant

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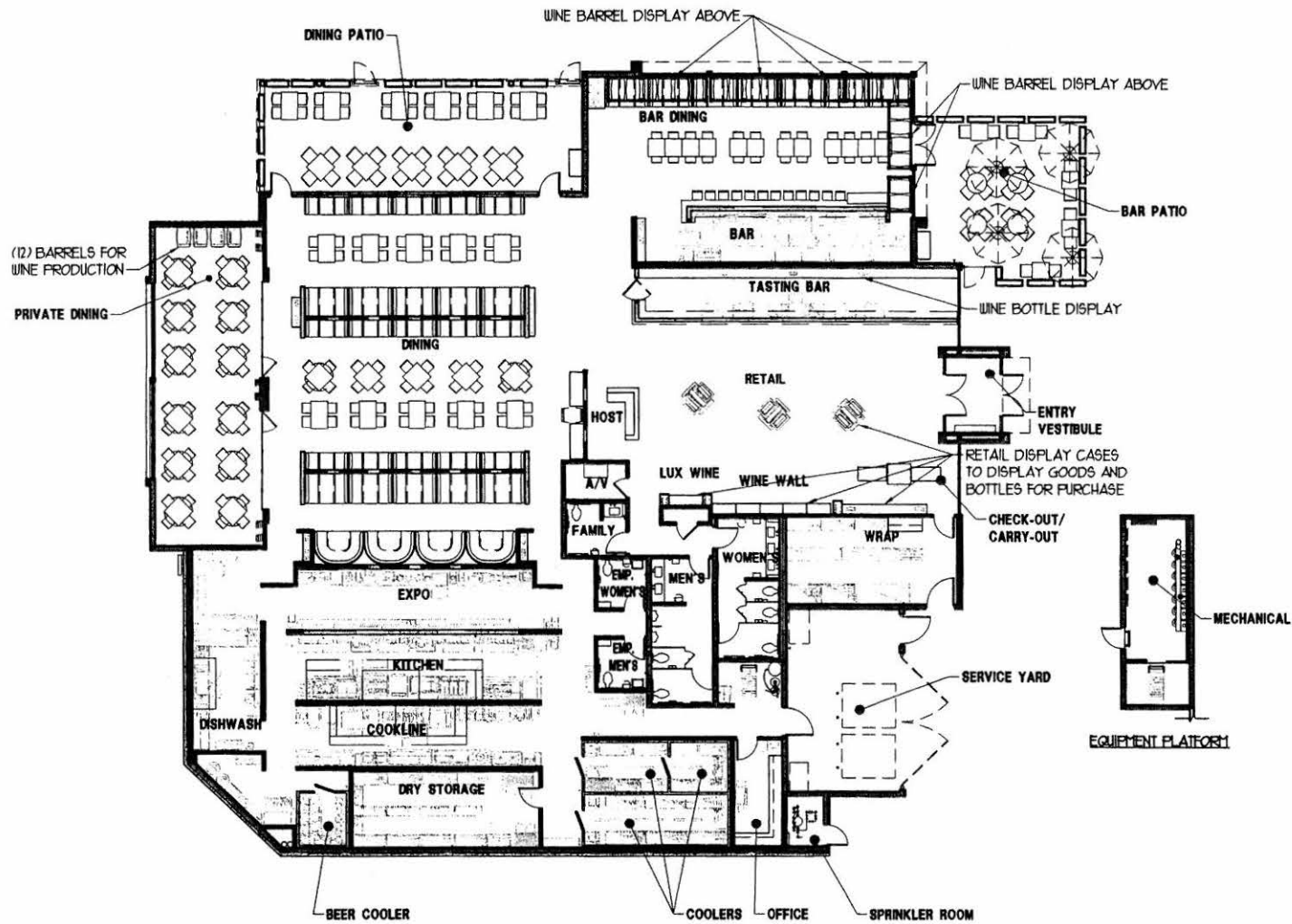
The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above mentioned establishment.

As you are aware, Cooper's Hawk is constructing a new winery/restaurant at an out lot on the exterior ring road of "The Quad" in the City's east gateway. Cooper's Hawk is an upscale dining experience with an adjoining winery. Our B-3 licensure specifically designates this type of business model as an acceptable license practice. In addition, Cooper's Hawk operates several locations within the Chicagoland area; Arlington Heights, Naperville, South Barrington and Wheeling with great success.

The site location/floor plans and the corresponding application materials were reviewed by my staff. We also reviewed the business plan and corporate paperwork of Cooper's Hawk. We found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with an on-site consumption license, subject to City Council approval with the following contingency:

- This site is not yet built out but building plans and seating plans appear to adequate and sufficient (see attachment). The Liquor license would be contingent upon an occupancy permit being issued from the Fire Department and final inspection by the Building Department.

I am recommending a liquor license subject to the above mentioned contingencies. Thank you in advance for your consideration in this matter.



SEATING	
DINING ROOM	150 SEATS
PRIVATE DINING	48 SEATS
BAR/BAR DINING	64 SEATS + 2 ADA
PATIO	10 SEATS
TOTAL	334 SEATS



**COOPER'S HAWK**  
WINERY & RESTAURANT

THE QUAD  
ST. CHARLES, IL

JULY 12, 2016  
PROJECT # 153196

ARIA GROUP  
ARCHITECTS, INC.



FLOOR PLAN - SEATING  
SCALE 1/8" = 1'-0"



**COOPER'S HAWK™**  
WINERY & RESTAURANTS

# APPETIZERS

## **CRISPY CRAB BEIGNETS BIN 75**

Asian Slaw, Classic Mustard Sauce, Burnt Lemon **11.99**

## **THAI LETTUCE WRAPS BIN 78**

Sweet Chili-Glazed Chicken, Julienne Vegetables,  
Crunchy Wontons, Bibb Lettuce,  
Peanut, Cashew, and Soy Caramel Sauces **12.99**

*~Award Winning~*

## **ASIAN PORK BELLY TOSTADAS BIN 94**

Scallions, Sesame Seeds, Cilantro, Radish,  
Sweet Chili BBQ Sauce **10.99**

## **AHI TUNA\* TACOS BIN 78**

Blackened and Seared Rare, Citrus Slaw, Sriracha Cream,  
Pico de Gallo, Avocado, Cilantro, Wasabi Cream **11.99**

## **MEXICAN DRUNKEN SHRIMP**

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce,  
Fresh Guacamole **13.99**

**BIN 73**

## **ASIAN AHI TUNA\* SASHIMI BIN 73**

Served Raw, Ponzu-Ginger Vinaigrette, Avocado,  
Radish, Wasabi Cream, Sriracha **12.99**

## **BLACKENED AHI TUNA\* BIN 77**

Seared Rare, Wasabi Sauce, Pickled Ginger **13.99**

## **CHEF MATT'S MEDITERRANEAN**

### **SHARE PLATE BIN 78**

Classic Hummus, Cucumber-Feta Cream,  
Triple Pepper Hummus, Toasted Pita **8.99**

## **HOUSE-MADE MEATBALLS BIN 90**

Rich Tomato Sauce, Whipped Ricotta, Basil,  
Extra Virgin Olive Oil **8.99**

## **COOPER'S HAWK CALAMARI BIN 73**

Sweet Chili-Ponzu Glaze, Cilantro,  
Sesame-Sriracha Aioli **12.99**

## **CHICKEN POTSTICKERS BIN 73**

Sweet and Spicy Mustard, Ginger Soy Sauce **9.99**

## **OVER THE BORDER EGG ROLLS BIN 71**

Southwest Chicken, Corn and Black Bean Relish, Cilantro,  
Cheese, Tomatillo Salsa, Cilantro Ranch Dressing,  
Cashew Dipping Sauce, Asian Slaw **10.99**

# SOUP

## **CRAB & LOBSTER BISQUE BIN 74**

Cup **5.99** | Bowl **6.99**

## **TORTILLA SOUP BIN 91**

*Vegetarian available upon request.*

Cup **4.99** | Bowl **5.99**

## **ARTISAN SOUP OF THE DAY**

Ask your server for today's selection.

Cup **4.99** | Bowl **5.99**

 Cooper's Hawk Favorites

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

# APPETIZERS

## BRUSCHETTA

### **BURRATA, GOLDEN BEET & ARUGULA BIN 66**

Whipped Ricotta, Extra Virgin Olive Oil, Balsamic Glaze **10.99**

### **CLASSIC TOMATO**

Burrata, Basil, Extra Virgin Olive Oil, Arugula **9.99**

**BIN 71**

### **BURRATA, PROSCIUTTO & ARUGULA BIN 37**

Whipped Ricotta, Oven-Roasted Grape Tomatoes,  
Balsamic Glaze **10.99**

### **HUMMUS, FETA & MEDITERRANEAN RELISH BIN 78**

Arugula, Lemon, Extra Virgin Olive Oil **8.99**

### **SHAVED BRUSSELS SPROUTS & ROASTED BEET BIN 76**

Whipped Ricotta, Marcona Almond,  
Shaved Parmesan, Balsamic Glaze **9.99**

## FLATBREAD

### **CAPRESE BIN 96**

Ripe Tomatoes, Mozzarella, Red Onion, Pesto,  
Basil, Balsamic Glaze **8.99**

### **ROASTED VEGETABLE & GOAT CHEESE BIN 85**

Mozzarella, Roasted Grape Tomatoes, Pesto,  
Basil, Balsamic Glaze **8.99**

### **CARNE ASADA BIN 96**

Sliced Skirt Steak, Pesto, Mozzarella,  
Roasted Chili Sauce, Onions, Cilantro **10.99**

### **ITALIAN SAUSAGE & RICOTTA DOLCE BIN 98**

Giardiniera, Pesto, Mozzarella,  
Grated Parmesan **9.99**

## APPETIZER SALADS

### **PLAIN OL' HOUSE BIN 78**

Cucumbers, Carrots, Croutons, Tomatoes,  
Dressing on the Side **5.99**

### **ROASTED BEETS & WHIPPED GOAT CHEESE BIN 91**

Arugula, Candied Walnuts, Balsamic Glaze,  
Extra Virgin Olive Oil **7.99**

### **CAESAR PESTO BIN 70**

Romaine, Shaved Parmesan, Croutons,  
Creamy Caesar Pesto Dressing, Parmesan Lavash **6.99**

### **CHOPPED WEDGE BIN 76**

Applewood Smoked Bacon, Bleu Cheese,  
Red Onion, Sweet Grape Tomatoes,  
Italian Vinaigrette, Bleu Cheese Dressing **6.99**

### **SHAVED BRUSSELS SPROUTS BIN 98**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,  
Marcona Almonds, Balsamic Glaze **7.99**

Cooper's Hawk Favorites  
Our pesto contains walnuts.

# ENTRÉES

## BEEF & PORK

### **BOURBON LACQUERED BBQ PORK CHOP BIN 91**

Chipotle Mashed, Tomato-Braised Kale,  
Buttermilk Onion Rings **24.99**

### **RED WINE BRAISED SHORT RIBS BIN 94**

Mustard Sauce, Mary's Potatoes,  
Roasted Vegetables, Crispy Onion Strings **24.99**

### **CHURRASCO GRILLED STEAK\* BIN 96**

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli,  
Parmesan Fries, Roasted Vegetables **26.99**

### **FILET MIGNON\* BIN 89**

Steak Butter, Crispy Onion Strings, Grilled Broccoli,  
Choice of Side **32.99**

### **TRIO OF MEDALLIONS\* BIN 80**

Horseradish, Bleu Cheese, and  
Parmesan-Crusted Filet Medallions,  
Mary's Potatoes, Asparagus **29.99**

### **MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP BIN 97**

Mary's Potatoes, Roasted Vegetables **22.99**

### **SHORT RIB RISOTTO**

Carnaroli Rice, Mushrooms, Sweet Onions, White Wine,  
Shaved Parmesan, White Truffle Oil **23.99**

**BIN 81**

### **GRILLED PRIME SIRLOIN\* BIN 84**

Fingerling Potatoes, Roasted Corn and Sweet Tomato Salsa,  
Charred Asparagus **29.99**

*Add a Maple Mustard Pretzel, Bleu Cheese, Horseradish, or Parmesan Crust to any Steak for 2.99*

## SIGNATURE SIDES

All sides are 3.99

### **ROASTED VEGETABLES**

**ASIAN SLAW**  
Shaved Cabbage, Cilantro,  
Creamy Dressing

### **GRILLED BROCCOLI**

**MARY'S POTATOES**  
Whipped Potatoes,  
Butter, Cream


### **WASABI-BUTTERED POTATOES**

**SHERRY-GLAZED  
MUSHROOMS**

### **ASPARAGUS**

**BETTY'S POTATOES**  
Shredded Potatoes,  
White Cheddar, Scallions

*\*Consumer Advisory:* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 Cooper's Hawk Favorites





CREATE YOUR OWN

# SURF & TURF

## CHOOSE ONE

Maple, Mustard &  
Pretzel-Crusted Boneless Pork Chop  
28.99

Parmesan-Crusted Filet Medallions\*  
29.99

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## CHOOSE ONE

Soy Ginger Salmon\*  
Crab Cakes  
Pistachio-Crusted Grouper  
Mexican Drunken Shrimp

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*Served with Roasted Vegetables  
and Mary's Potatoes.*

# ENTRÉES

## SEAFOOD

SOY GINGER SALMON\* BIN 66  
Wasabi-Buttered Potatoes, Asian Slaw 22.99

CRAB CAKES BIN 79  
Classic Mustard Sauce, Fries, Asian Slaw 24.99

PISTACHIO-CRUSTED GROUPE  
Mustard Sauce, Mary's Potatoes, Asparagus 27.99  
BIN 74

SOUTHERN GRILLED SHRIMP & POLENTA BIN 85  
Andouille, Corn, White Cheddar, Tomato-Braised Kale,  
Smoked Paprika Cilantro Oil 19.99

BLACKENED AHI TUNA\* BIN 77  
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 27.99

SAUTÉED SHRIMP WITH SWEET  
BLISTERED TOMATOES BIN 89  
Kalamata Olives, Roasted Eggplant, Spinach,  
Feta, Bucatini Pasta 21.99

FISH & CHIPS BIN 71  
Beer-Battered Cod, Sriracha Mayo, Herb Tartar, Fries, Asian Slaw 16.99

JAMBALAYA BIN 75  
Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice 18.99

# ENTRÉES

## PASTA

*Ask about our Gluten-Free options.*

🍴 **SHRIMP CAMPANELLE BIN 95**

Sausage, Caramelized Onion,  
Tomato-Parmesan Cream **19.99**

**GNOCCHI WITH ROASTED  
BUTTERNUT SQUASH BIN 85**

Roasted Portabello Mushrooms, Sage-Brown Butter Cream,  
Shaved Parmesan **17.99**

**COUNTRY RIGATONI BIN 87**

Italian Sausage, Mushrooms, Chicken, Roasted Grape Tomatoes,  
Herbs, Tomato Garlic Cream Sauce **16.99**

**GNOCCHI BOLOGNESE  
WITH BRAISED SHORT RIB**

San Marzano Tomatoes, Pancetta, Burrata Dolce,  
Extra Virgin Olive Oil **21.99**

**BIN 87**

**SPAGHETTI & HOUSE-MADE  
MEATBALLS BIN 91**

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese,  
Burrata Dolce, Basil, Extra Virgin Olive Oil **17.99**

🍴 **GNOCCHI CARBONARA BIN 74**

Pancetta, Chicken, Sage, Peas,  
Parmesan Garlic Cream Sauce **18.99**

## CHICKEN

**CHICKEN MADEIRA BIN 90**

Mushrooms, Fontina, Mary's Potatoes, Asparagus **18.99**

**DANA'S PARMESAN-CRUSTED  
CHICKEN**

Tomato Basil Relish, Lemon Butter,  
Betty's Potatoes, Garlic Green Beans **17.99**

**BIN 79**

🍴 **COOPER'S HAWK CHICKEN  
GIARDINIERA BIN 70**

Parmesan Breaded Chicken, Shaved Parmesan,  
Mary's Potatoes **17.99**

**ELLIE'S CHICKEN PICCATA BIN 74**

Lemon Butter Caper Sauce, Angel Hair Pasta **16.99**

## ENCHILADAS

**ROASTED VEGETABLE ENCHILADAS BIN 96**

Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese,  
Sweet Corn, Avocado, Ancho Cream, Pico de Gallo,  
Chipotle Tomato Sauce, Corn-Jicama Salad **16.99**

# BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw. Any beef patty may be substituted with a turkey or black bean patty.

## **CLASSIC CHEESEBURGER\* BIN 95**

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo,  
Crispy Onion Strings **11.99**

## **BLACK BEAN BURGER BIN 92**

Toasted Rolled Oats, Cilantro, Cumin, Lettuce,  
Tomato, Roasted Garlic Mayo **11.99**

## **BLEU CHEESE & CRISPY ONION BURGER\* BIN 99**

Bleu Cheese, Lettuce, Tomato,  
Chipotle Mayo, Crispy Onion Strings **12.99**

## **CHICKEN CHORIZO BURGER BIN 77**

Applewood Smoked Bacon, Pepperjack Cheese,  
Roasted Peppers and Onions, Avocado, Arugula, Tomato,  
Chipotle Mayo **12.99**

## **THE LEONARD\***

American Cheese, Caramelized Onion, Lettuce,  
Tomato, Signature Sauce **13.99**

**BIN 99**

## **TURKEY BURGER BIN 97**

Fresh Ground All-Natural Turkey, Herbs, Lemon,  
Lettuce, Tomato, Red Onion, Seasoned Mayo **11.99**

## **PEPPERCORN RANCH BURGER\* BIN 81**

Pepperjack Cheese, Crispy Onion Strings, Lettuce, Tomato,  
Caramelized Onion-Bacon Mayo **12.99**

## **CRISPY FISH SANDWICH BIN 75**

Beer-Battered Cod, Crispy Slaw, Avocado, Sriracha Mayo **11.99**

## **THE PRIME\***

Slow-Roasted Prime Rib, Seasoned Mayo,  
House-Made Steak Jus, Horseradish Cream **17.99**

**BIN 84**

## **CRISPY BUTTERMILK**

### **CHICKEN SANDWICH BIN 76**

Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey **12.99**

## **CILANTRO RANCH CHICKEN SANDWICH BIN 79**

Cheddar, Applewood Smoked Bacon, Avocado,  
Cilantro Ranch, Seasoned Mayo **11.99**

## **CRISPY CAESAR**

### **CHICKEN SANDWICH BIN 94**

Romaine, Oven-Roasted Tomato,  
Roasted Peppers and Onions, Shaved Parmesan **10.99**

# CHOPPED SALADS

## **NAPA CHICKEN BIN 75**

Apples, Goat Cheese, Dried Cherries, Corn,  
Avocado, Toasted Almonds, Cilantro, Tomatoes,  
Honey Mustard Vinaigrette **14.99**

## **BBQ RANCH CHICKEN BIN 66**

Tomatoes, Cucumbers, Avocado, Cheddar, Corn and Black Bean Relish,  
Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing,  
BBQ Sauce **12.99**

## **GRILLED CHICKEN CAESAR PESTO BIN 70**

Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing,  
Parmesan Lavash **13.99**

## **MEDITERRANEAN WITH SHRIMP BIN 78**

Cucumbers, Red Onion, Asparagus, Kalamata Olives, Giardiniera,  
Sweet Grape Tomatoes, Feta Cheese, Mediterranean Vinaigrette **15.99**


## **CITRUS-GLAZED SALMON & KALE**

Apple, Cucumber, Red Pepper, Cabbage, Orange,  
Toasted Cashews, Ginger-Ponzu Vinaigrette **16.99**

**BIN 72**

## **BLACKENED BLEU SKIRT STEAK\* BIN 76**

Applewood Smoked Bacon, Bleu Cheese, Red Onion,  
Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **17.99**

 Cooper's Hawk Favorites



CREATE YOUR OWN

## FLATBREAD & SALAD COMBINATION

**14.99**

### FLATBREADS

Italian Sausage & Ricotta Dolce  
Caprese · Carne Asada  
Roasted Vegetable & Goat Cheese

### SALADS

Plain Ol' House Salad  
Caesar Pesto Salad  
Chopped Wedge Salad

## SOUP & SALAD COMBINATION

**10.99**

### SOUPS

Crab & Lobster Bisque · Tortilla Soup  
Artisan Soup of the Day

### SALADS

Plain Ol' House Salad  
Caesar Pesto Salad  
Chopped Wedge Salad

## LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

**SOY GINGER SALMON\* BIN 66**

Wasabi-Buttered Potatoes, Asian Slaw 15.99

**ELLIE'S CHICKEN PICCATA BIN 74**

**Lemon Butter and Caper Sauce, Angel Hair Pasta, Asparagus 12.99**

## DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans 13.99

**BIN 79****COOPER'S HAWK CHICKEN GIARDINIERA BIN 70**

Parmesan Breaded Chicken, Shaved Parmesan, Mary's Potatoes **13.99**

**CHICKEN MADEIRA BIN 90**

**Mushrooms, Fontina, Mary's Potatoes, Asparagus 14.99**

### MAPLE, MUSTARD & PRETZEL-CRUSTED

**BONELESS PORK CHOP BIN 97**

**Mary's Potatoes, Roasted Vegetables 13.99**

**SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91**

**Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese,  
Burrata Dolce, Basil, Extra Virgin Olive Oil 13.99**

**GNOCCHI CARBONARA BIN 74**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 13.99

# LIFE BALANCE

by COOPER'S HAWK™

Each dish on our *Life Balance Menu* is under 600 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out. All of our menu items are made fresh by our chefs, using only the highest quality ingredients. We take extra care in measuring portion sizes during preparation to ensure the best possible accuracy of the calorie counts.

## APPETIZERS

### LIFE BALANCE

#### CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw 9.99

**570 Calories**

### LIFE BALANCE

#### BLACKENED AHI TUNA\* BIN 77

Seared Rare, Wasabi Sauce, Pickled Ginger 12.99

**391 Calories**

### LIFE BALANCE AHI TUNA\* TACOS

Blackened and Seared Rare, Sriracha Cream,  
Pico de Gallo, Avocado, Cilantro, Asian Slaw 10.99

**442 Calories**

**BIN 78**

### LIFE BALANCE ASIAN

#### AHI TUNA\* SASHIMI BIN 73

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish,  
Cucumber, Wasabi Cream, Sriracha 12.99

**300 Calories**

## APPETIZER SALADS

### LIFE BALANCE HOUSE SALAD BIN 78

Cucumbers, Carrots, Croutons, Tomatoes,  
Italian Vinaigrette on the Side 5.99

**333 Calories**

### LIFE BALANCE ROASTED BEETS & WHIPPED GOAT CHEESE BIN 91

Arugula, Candied Walnuts, Balsamic Glaze,  
Extra Virgin Olive Oil 7.99

**370 Calories**

### LIFE BALANCE SHAVED

#### BRUSSELS SPROUTS BIN 98

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,  
Marcona Almonds, Balsamic Glaze 7.99

**600 Calories**

# LIFE BALANCE

## CHOPPED SALADS

### **LIFE BALANCE BBQ RANCH CHICKEN BIN 66**

Tomatoes, Cucumbers, Avocado, Chicken, Cheddar,  
Cilantro, Corn and Black Bean Relish, BBQ Sauce,  
Ranch Dressing, Fresh Lime on the Side **12.99**  
**580 Calories**

**LIFE BALANCE  
MEDITERRANEAN  
SALAD WITH SHRIMP**  
Cucumbers, Red Onion, Asparagus, Kalamata Olives,  
Giardiniera, Sweet Grape Tomatoes, Feta Cheese,  
Mediterranean Vinaigrette **15.99**  
**520 Calories**  
**BIN 78**

## BURGERS

**LIFE BALANCE  
ZESTY GIARDINIERA BURGER\* BIN 95**  
Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **10.99**  
**596 Calories**

**LIFE BALANCE TURKEY BURGER BIN 97**  
Fresh Ground All-Natural Turkey, Herbs, Lemon,  
Lettuce, Tomato, Red Onion, Seasoned Mayo,  
Fresh Fruit, Side Salad **10.99**  
**549 Calories**

## ENTRÉES

**LIFE BALANCE HERB-ROASTED  
CHICKEN GIARDINIERA BIN 70**  
Spinach, Mushrooms, Tomatoes, Capellini **15.99**  
**518 Calories**

**LIFE BALANCE GRILLED  
TENDERLOIN MEDALLIONS\* BIN 80**  
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes,  
Sweet Grape Tomatoes **23.99**  
**570 Calories**

**LIFE BALANCE GRILLED  
ATLANTIC SALMON\***  
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,  
Sweet San Marzano Tomato Sauce **19.99**  
**594 Calories**  
**BIN 66**

**LIFE BALANCE  
BLACKENED AHI TUNA\* BIN 77**  
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice,  
Asian Slaw **26.99**  
**590 Calories**

## DESSERT

**LIFE BALANCE  
CHOCOLATE TRUFFLE BIN 61**  
Finish your meal with one of our signature  
Chocolate Truffles **2.49**  
**250 Calories**

# HOUSE-MADE DESSERTS

All desserts are made in-house daily by our chefs and are large enough to be shared.

All desserts are 7.99

## OOEY GOOEY BUTTER CAKE BIN 63

Citrus Cream, Balsamic-Glaze Berries

## S'MORE BUDINO

Caramel Custard, Valrhona Chocolate Mousse,  
Brown-Butter Toasted Graham Cracker

**BIN 61**

## BANOFFEE PIE BIN 61

Graham Cracker Crust, Bananas,  
Toffee Filling, Fresh Whipped Cream

## UPSIDE DOWN KEY LIME PIE BIN 35

Fresh-Squeezed Citrus, Brown-Butter Toasted Graham Cracker,  
Whipped Cream, Lime Dust

## CONFECTIONS

Chocolate-Covered Strawberry 2.99

Chocolate Truffle 2.49

Cheesecake Lollipop 2.99

Candied Walnut Turtle 2.99

Truffle of the Month 2.49

## COOPER'S HAWK CHOCOLATE CAKE BIN 61

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

## CARAMEL BANANA BREAD SUNDAE BIN 63

Caramelized Bananas, Vanilla Ice Cream, Rum Caramel,  
Candied Walnuts

## SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

**BIN 63**

## REESE'S ICE CREAM COOKIE BIN 61

Warm Chocolate Chip Cookie Baked  
with Reese's Peanut Butter Cups,  
Vanilla Ice Cream

## WINE & CHOCOLATES

Chocolates and Truffles from  
our bakery paired with a flight of  
three sweet wines. 12.99

*Without Wine 6.99*

Prices subject to change.



# WINE

*No Risk Policy:* Ask for a taste before ordering a glass so you don't have to worry about trying something new!

BIN	SPARKLING	glass	bottle
30	Lux Sparkling	9.50	37.99
31	Sparkling Rosé	8.00	27.99
32	Prosecco	8.00	27.99
37	Blanc de Blanc	7.00	23.99
36	Moscato	7.00	23.99
35	Almond	7.00	23.99
33	Raspberry	7.00	23.99
39	Sweet Sparkling Red	7.00	23.99

BIN	WHITE	glass	bottle
78	Sauvignon Blanc	7.25	27.99
71	Pinot Gris	7.50	25.99
70	Unoaked Chardonnay	7.50	25.99
79	Chardonnay	7.50	25.99
74	Lux Chardonnay	10.50	37.99
76	Viognier	7.50	25.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>	6.75	22.99
77	Riesling	7.75	26.99
72	Moscato	7.75	26.99
73	Gewürztraminer	7.50	25.99

BIN	BLUSH	glass	bottle
66	White Zinfandel	6.50	21.99

BIN	RED	glass	bottle
85	Pinot Noir	8.75	30.99
98	Sangiovese	7.75	26.99
87	Lux Pinot Noir	13.00	47.99
90	Barbera	8.75	30.99
97	Merlot	7.75	26.99
96	Malbec	8.75	30.99
81	Shiraz	7.75	26.99
91	Cooper's Hawk Red	7.00	23.99

*A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.*

95	Zinfandel	7.75	26.99
94	Cabernet Zinfandel	8.75	30.99
92	Petite Sirah	7.75	26.99
99	Cabernet Sauvignon	8.75	30.99
89	Lux Cabernet Sauvignon	12.00	43.99
84	Lux Meritage	13.00	47.99

BIN	SWEET RED	glass	bottle
86	Sweet Red	6.75	22.99
83	Romance Red	6.75	22.99

*Concord grapes with hints of maraschino cherry and spice.*

## WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from the barrel. glass 9.00 | 750 ml Decanter 31.99

BIN 80

# WINE

## FRUIT

Rhubarb · Cranberry · Raspberry · Blueberry

glass bottle

6.75 22.99

## BIN DESSERT

63 Ice Wine (375 ml)

glass bottle

9.50 37.99

61 Nightjar (375 ml)

8.00 27.99

*Port-Style Wine*

## SPECIALTIES

☯ Sangria

Classic Red · White · Peach · Raspberry · Passion Fruit

glass pitcher

7.25 23.99

Cooper's Hawk Bellini

*Blood Orange Puree, Grand Marnier, Sparkling Moscato*

8.25

Champagne Cocktail

*Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel*

8.25

Cooper's Hawk Mimosa

*Fresh-Squeezed Orange Juice, Sparkling Moscato*

7.25

## LARGE FORMAT

*Available in select locations. Check for availability.*

Cabernet Sauvignon only.

bottle

MAGNUM 1.5 liter

43.99

DOUBLE MAGNUM 3 liter

131.99

IMPERIAL 6 liter

175.99

SALMANAZAR 9 liter

263.99

*There is an \$8 corkage fee for all wines not purchased in the dining room.*



# FLIGHTS

## SPARKLING

Blanc de Blanc · Sparkling Rosé

Almond · Raspberry

13.99

## WHITE

Sauvignon Blanc · Pinot Gris

Cooper's Hawk White · Chardonnay

13.99

## RED

Sangiovese · Zinfandel

Petite Sirah · Cabernet Sauvignon

14.99

## LUX

Lux Chardonnay · Lux Pinot Noir

Lux Cabernet Sauvignon · Lux Meritage

18.99

## DESSERT

Rhubarb · Sweet Red

Raspberry · Blueberry

12.99

## CREATE YOUR OWN

15.99

# BEVERAGES

## SPECIALTY COCKTAILS

### COOPER'S HAWK CLASSIC MOJITO

Mount Gay Rum, Mint, Lime 8.25

### ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime 9.00

### AMERICAN MULE

Tito's Handmade Vodka, Ginger Beer, Lime 9.00

### COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Triple Sec, Sour,  
Passion Fruit, Sparkling Wine 10.00

### PIÑA COLADA

Blend of Malibu and Mount Gay Rum, Disaronno,  
Myers's Rum, Coconut, Pineapple Juice 10.25

### NEGRONI

Beefeater Gin, Sweet Vermouth, Campari, Orange 9.25

### SUNSET PUNCH

Mount Gay Rum, Lime, Ginger, Mint, Red Sangria 9.50

### COOPER'S HAWK BLOODY MARY

Svedka Vodka, Skewer of Cheese, Shrimp,  
Bleu Cheese Stuffed Olive, Grape Tomato, Pickle,  
Sidecar of Local Craft Beer 9.50

### BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar 9.50

### (212) MANHATTAN

Knob Creek, Sweet Vermouth, Bitters 11.25

### SOUTHERN HOOCH

Moonshine, Pineapple Juice, Lemon, Passion Fruit,  
Sugared Rim 9.50

### BACK PORCH LEMON TEA

Moonshine, Lemon, Iced Tea, Blood Orange 9.50

### ORIGINAL MAI TAI

Bacardi, Amaretto, Citrus Juices, Myers's Rum 8.25

## BEER

### DRAFT 6.00

Cooper's Hawk Ale · Local Craft Selections

### PREMIUM BOTTLES 5.50

Amstel Light · Corona · Corona Light · Heineken  
Guinness (Pub Can) · Samuel Adams

### DOMESTIC BOTTLES 5.00

Miller Lite · Coors Light · Budweiser  
Bud Light · Michelob Ultra

### CRAFT BOTTLES 6.50

Please ask your server for local craft beer selections.

Matilda · 312 · Fat Tire

### NON-ALCOHOLIC

O'Doul's 4.00

Kaliber 4.50

# BEVERAGES

## MARTINIS

### **DANA'S PINEAPPLETINI**

Svedka Vodka, Pineapple Juice, Sparkling Wine 9.75

### **LA PALOMA**

Cazadores Reposado Tequila, Pink Grapefruit Juice, Lime 11.25

### **LEMON DROP**

Absolut Citron, Cointreau, Sugared Rim 9.75

### **PEARTINI**

Grey Goose La Poire, Disaronno,  
Pineapple Juice, Sour 12.25

### **ESPRESSO**

Absolut Vanilla, Espresso, Baileys Irish Cream,  
Frangelico Liqueur 12.25

### **DARK CHOCOLATE**

Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream,  
Whipped Cream, Shaved Dark Chocolate 12.25

### **DIRTY NASTY**

Belvedere, Bleu Cheese Olives 12.50

### **POMEGRANATE**

Absolut Citron, PAMA Liqueur, Cranberry Juice,  
Sparkling Wine 9.75

### **PINK GRAPEFRUIT**

Belvedere Pink Grapefruit Vodka,  
St. Germain Elderflower Liqueur,  
Pink Grapefruit Juice, Lime 12.50

### **JEN'S FRENCH**

Effen Vodka, Chambord Black Raspberry Liqueur,  
Sparkling Wine 11.25

### **CLASSIC COSMOPOLITAN**

Absolut Citron, Cointreau, Sour,  
Cranberry Juice 9.75

## NON-ALCOHOLIC

### **ESPRESSO**

Also available with decaffeinated espresso.

Espresso 2.49

Cappuccino 3.49

Café Mocha 3.99

Latte 3.49

### **HOT**

Hot Chocolate 2.49

Regular or Decaffeinated Coffee 2.99

Hot Tea 2.99

### **COLD**

Fresh-Squeezed Lemonade 3.29

*Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 3.49*

Fresh-Brewed Iced Tea 2.99

Raspberry Hibiscus Iced Tea 2.99

Fiji Bottled Water 3.99

San Pellegrino Sparkling Water

*Small 2.99 Large 5.99*

Soft Drinks 2.99

We proudly serve  products.