



**"Best of Philly" Gourmet Burgers
Spanish Fries & Margaritas**

copabananauc.com

40th & Spruce Streets, University City 215 • 382 • 1330

Appetizers

Copa Quesadillas Flavored tortilla, Chihuahua cheese, and choice of fillings below. Served with pico-de-gallo, sour cream and guacamole.

Grilled Achiote Chicken **9.99**

Shrimp and Crab **10.99** Steak **10.99**

Copa Grilled Veggie Quesadilla Grilled zucchini, squash, peppers, mushrooms and green chilies with our smoked jalapeno and tomato sauce inside a spinach tortilla. Served with pico-de-gallo, guacamole, and sour cream **8.99**

Bubble Bread From the famous Bubble Room on Sanibel Island made with garlic, butter, cream cheese, Parmesan and even more garlic. **4.99**

Primo Nachos Freshly fried chips with melted cheese, topped with sour cream, guacamole and pico de gallo. **9.49**

Topped with Tex-Mex all beef chili **10.49**

Topped with black bean vegetarian chili **10.49**

Topped with chicken **12.99**

Better than Buffalo Wings

Eight **9.49** Sixteen **17.99**

Jamaican Jerk • BBQ Wings

Sweet Mambo Sauce • Buffalo

Potato Skins Loaded with cheddar cheese, bacon, served with sour cream and spicy ketchup. **8.99**

Fresh Guacamole, Pico de Gallo & Tortilla Chips

A Mexican classic, made fresh daily on premises with Haas avocados and a side of pico de gallo. **8.99**

Golden Chicken Tenders Four large chicken breast tenders golden fried and served with our barbecue sauce and honey mustard or buffalo wing dips & blue cheese. **8.99**

Crispy Buffalo Shrimp Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. **10.99**

Soups & Chili

Beef and Bean Chili Topped with sour cream & shredded cheese with an authentic hint of chocolate. Served with chips **7.99**

Tortilla Soup Mexico's great spicy chicken soup sided with, sour cream, cheese and tortilla strips **7.99**

Veggie Chili A black bean and tomato chili with fresh vegetables served with fresh cut corn chips. **7.99**

Salads

Copa Cantina Salad Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. **7.99**

Copa Caesar Salad The Tijuana classic romaine salad with house made croutons and shredded Parmesan. Classic Original **7.99** Grilled Chicken **10.99** Grilled Jerk Shrimp (6) **12.99** Grilled Salmon **13.99**

Grilled Salmon Salad Fire grilled salmon with honey teriyaki glazing over fresh greens with lime dill vinaigrette. **13.99**

Grilled Fajita Salad Romaine lettuce, mixed greens, chihuahua cheese, jicama, olives, pico de gallo, and avocado served with lime dill vinegrette. Grilled Chicken **12.99** Grilled Steak **13.99** Grilled Jerk Shrimp **13.99** Grilled Salmon **14.99**

Spinach Salad Fresh spinach tossed with mandarin oranges, toasted almonds, red onions, and bleu cheese crumbles with a homemade balsamic vinnegrette. **8.99**

Our Famous Spanish Fries

Our Famous Spanish Fries Copa was the first and still the best to serve these addictive fries made with sizzled onions and jalapeños. Basket **4.99** Cheese Whiz **5.99** Shredded Cheddar **6.99**

There will be an upcharge for any additional side items.

Half Pound Award Winning Gourmet Burger

Chargrilled NOT Fried 1/2 pound cooked your way!*

Burgers All below for \$7.99

Burgers served with delicious Copa Mayo on LeBus rolls with pickle and cole slaw.

"Best" Sirloin Burger Half pound patty, chargrilled to order from medium rare to well done.

Healthy Jerky Turkey Burger A healthy and delicious alternative to a traditional burger with a brushing of our Jerk sauce.

Black Bean Burger Char grilled chipotle burger made with black beans and veggies. Please ask for vegan roll.

Chicken Breast Sandwich Six ounces of boneless, skinless chicken breast grilled with honey mustard.

Toppings Toppings below add \$1.99

Copa Monterey Jack cheese and mild green chilies

Cannes Blue cheese and bacon

Acapulco Guacamole and pico de gallo

Atlantic City Lettuce, tomato, red onion & Jack cheese

Brighton Cheddar cheese and bacon

St. Tropez Boursin cheese and sprouts

San Antonio with Jack Cheese and Tex Mex chili

Buffalo Blue cheese, cole slaw and hot wing sauce

San Remo Garlic spinach and Provolone

Monte Carlo Mushroom and cheddar

Caribbean Jerk spices and Mango chutney

Charleston Fried onions, cheddar, and our special BBQ sauce

Yucatan Fried onions, jalapeños and jack cheese

Toluca Chorizo, Chihuahua cheese, pico de gallo and our smoked jalapeno and tomato sauce

Add Fries to any Burger or Sandwich!

French Fries \$1.99 Spanish Fries \$2.49

Add Whiz \$1 Add Shredded Cheddar \$2

More Burgers

"The Miami" Burger An 8 oz. burger served on a ciabatta flat bread with smoked ham, dijon, copa mayo, pickles and swiss cheese. **11.49**

"Wild West Burger" Lean bison (buffalo) burger topped with spicy chipotle ketchup and fried onion straws. **12.99**

Salmon Burger Char grilled Pacific salmon with tartar, lettuce, tomato, onion, and brushed with our famous remoulade sauce. **10.99**

Burger Benedict Our famous sirloin burger served with ham, a poached egg and smothered in a jalapeño hollandaise sauce. **11.49**



There will be an upcharge for any additional side items.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain conditions. These items are cooked to your order.

Mexican Classics

Carne Asada Tacos Three soft corn tortillas filled with marinated steak and topped with guacamole and sprinkled with Cotija cheese. **10.99**

Chicken Tinga Tacos Three hard corn tortillas filled with marinated pulled chicken topped with lettuce, crema, and tomatillo guacamole and sprinkled with Cotija cheese. **10.99**

Black Bean Tacos Three soft shell flour tortillas grilled and stuffed with black beans, pico de gallo, lettuce, guacamole and Chihuahua cheese. Topped with our homemade smoked jalapeno and tomato sauce. **9.99**
For Vegan ask for no cheese

Grilled Mahi Mahi Tacos Two Flour tortillas stuffed with grilled Mahi Mahi and corn salsa. Served with a fresh black bean salad. **10.99**

San Diego Fried Fish Tacos Beer battered Wahoo served on two soft flour tortillas with tartar sauce and cole slaw, sided with yellow rice and guacamole **10.99**

Fajitas A fun and delicious entrée served on a sizzling tequila-fired skillet of sautéed vegetables. Includes sour cream, guacamole, pico de gallo, shredded cheeses, and tortillas. Sided with Mexican rice.

Grilled Steak 14.99 Sautéed Shrimp 14.99
Grilled Veggies 10.99 Grilled Chicken 13.49

Chicken Enchilada Two enchiladas stuffed with fresh pulled chicken and onions, smothered in salsa verde, Chihuahua cheese, and Crema Fresca. Topped with onion and cilantro and sided with a fresh bean salad. **10.99**

Chicken Chimichanga Marinated pulled all white meat chicken, cheddar cheese, mixed vegetables wrapped in a flour tortilla, fried and served over our homemade tomatillo salsa and topped with pico de gallo and sour cream. Served with a side of black beans and mexican rice. **9.99**

Specialty Sandwiches

Copa Cabo Chicken Sandwich Marinated grilled chicken, provolone cheese, avocado, applewood smoked bacon, caramelized onions, roma tomatoes, romaine lettuce & chipotle mayo on ciabatta bread. **9.49**

Grilled Chicken Caesar Wrap Lemon marinated chicken with romaine lettuce, Parmesan and our famous Caesar dressing folded into a spinach wrap. **9.99**

Baja Fried Fish Sandwich Crunchy beer-battered cod on soft roll with Atlantic City topping and tartar sauce. **9.49**

Grilled Salmon Sandwich Fresh grilled salmon with lettuce, tomato and tarter sauce on ciabatta bread. Served with a pickle and cole slaw. **12.99**

Yo! Great Philly Cheesesteaks!

Traditional beef or chicken

Cheesesteaks served on a steak roll. Choice of cheese whiz, cheddar, Monterey jack, american, swiss or provolone **7.99**

Vegetarian Cheesesteak Chopped chipotle black bean burger with sauteed onions served vegan or with cheese on a long roll. **7.99**

Copa Classics

Beer Battered Fish "N" Chips Delicious beer-battered cod, golden fried served with regular or Spanish fries, cole slaw and tartar sauce. **13.99**

Southern Fried Chicken Tenders Five country battered strips of white breast meat served with your choice of two sides plus choice of dips: BBQ, honey mustard, blue cheese or wing sauce. **13.99**

New York Strip Steak 14 oz steak, grilled with our pepper-berry rub, and topped with onion straws. Served with mashed potatoes and grilled asparagus. **18.99**

Grilled Jerk Mahi Mahi Lime marinated and brushed with our famous jerk sauce, topped with a spicy jicama salad, sided with yellow rice and asparagus. **15.49**

Jamaican Jerked Shrimp Eight shrimp grilled on skewers with island spices served with grilled pineapple & yellow rice. **14.99**

Honey Glazed Salmon Grilled salmon filet with our honey mustard glaze served with mashed potatoes and asparagus. **16.49**

Side Dishes A la carte **3.99**

- mashed potatoes
- macaroni & cheese
- cole slaw
- black beans
- Mexican rice
- spinach with garlic
- grilled asparagus
- grilled pineapple
- southern style green beans

Desserts

Apple pie **4.99**

Chocolate Lava cake **4.99**

Carrot cake **4.99**

Cookiewich **Famous** Chocolate chip cookie with vanilla ice cream. **4.99**

Cheesecake **4.99**

Make your dessert a la mode for an extra **\$2**
Chestnut Hill coffee. **2.50**

BRUNCH!

Every Saturday & Sunday
from 11am-3pm

Would you like to have Copa
burgers at the office?
Please check out
www.copabananauc.com
for our catering menu

We are a Penn Approved PO Caterer

There will be an upcharge for any additional side items.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain conditions. These items are cooked to your order.

Citysearch.com - Best Margaritas!!

Our classic margarita cocktail served with fresh lime juice in its own shaker with a pour and a half in a glass rimmed with your choice of salt or sugar **9.00**



"Holy Trinity of Margaritas, Burgers and Spanish Fries . . .
The place to be whether it's noon or midnight."

- Zagat 2007

Please see our tequila list for more options*

Fruit Margaritas Served in its own shaker with a pour and a half. Jumbo glass is rimmed with sugar. Luscious fruit margaritas available include: orange-mango, strawberry, peach, raspberry, neon blue raspberry, key lime, cherry, prickly pear, pomegranate and watermelon. **10.00**

Copa Cadillac Our classic margarita made with Patron Silver and Grand Marnier. **14.00**

Patron Perfect Margarita Our classic margarita made with Patron Reposado and Patron Citron. **15.00**

* all tequila substitutions will have additional charges

Copa Lemonade Fresh squeezed lemon juice, vodka, and triple sec. **9.00**

Copa Pink Lemonade Fresh squeezed lemon juice, vodka, and triple sec with a splash of raspberry liquor. **10.00** Try one of our many flavored vodkas in your Lemonade for an additional charge. Ask your server for details.

Miami Mojitos Refreshing Cuban rum drink made with fresh mint, fresh lime, rum, mint simple syrup, and club soda served in a tall hurricane glass **8.50** Try it with other flavors... watermelon, orange mango or coconut **9.50** Also substitute with one of your favorite rums for an additional charge.

Hurricane Alley Hurricanes Our special made passion fruit punch mixed with light rum and topped with a layer of dark rum. A New Orleans specialty. **9.00**

Premium liquors will be an additional charge

Copa Strawberry Daiquiris and Pina Coladas

Made with rum and topped with whipped cream if you like. **8.50** Have it served in a take home Copabana University City keepsake glass for **10.00**

Martinis: Extra dry, dirty, on the rocks, Apple martinis, Cosmopolitans, Chocolate martinis, etc.

Long Island ice teas **11.00**

Flavored Long Island ice teas **12.00**

Tokyo Teas **12.00**

White or Red Sangria Half carafe **9.50**

Full carafe **17.50**

Non-Alcoholic Beverages Coke, Diet Coke, Sprite, Ginger Ale, Fresh brewed ice tea **2.79**

Lemonade, Orange juice, Pineapple juice, Cranberry juice **3.50** Bottled water **1.50**

House Policies

- Last call for alcohol on Fridays and Saturdays is 1:45am No alcohol may be sold or furnished after 2am. All patrons must vacate the premises by 2:15am. On all other days of the week last call will be 15 min before closing time.
- We reserve the right to hold a credit card for patrons dining outside, patrons at the bar, as well as any patron seated at a table after 10pm.
- All checks at tables of 5 or more or checks of \$50 or more at the bar and tables are subject to an 18% gratuity.
- No split checks at tables.
- No smoking anywhere on the premises including outside tables.
- For the comfort of all guests, please keep phone conversations to a minimum and refrain from playing music or videos at the table or bar.
- You must be at least 21 years of age and have a valid form of identification to purchase or consume alcohol. As per PA state law, valid forms of identification include a valid US drivers license or ID card, a valid US armed forces card, a valid passport, passport card, or travel visa. All must include a photograph.
- Also in accordance to PA state law, no alcohol may be served or consumed at a table unless everyone present is at least 21 years of age with proper identification or if the rules of proper supervision are met.

10-18

18% gratuity will be added to tables of 5 or more or checks over \$50