

Appetizers

Copa Quesadillas Flavored tortilla, Chihuahua cheese, and choice of fillings below. Served with pico-de-gallo, and sour cream. Add guacamole **2.00**
Grilled Achiote Chicken **14.00** Shrimp and Crab **15.00** Steak **15.00**

Copa Grilled Veggie Quesadilla Grilled zucchini, squash, peppers, mushrooms, Chihuahua cheese, and green chilies with our smoked jalapeño and tomato sauce inside a spinach tortilla. Served with pico-de-gallo, and sour cream. **12.50** Add guacamole **2.00**

Bubble Bread From the famous Bubble Room on Sanibel Island. Made with garlic, butter, cream cheese, Parmesan, pico-de-gallo, and even more garlic. **8.00**

Primo Nachos Freshly fried chips with melted cheese, topped with sour cream, and pico de gallo. **14.00** Add guacamole **2.00**
Topped with Tex-Mex all beef chili **15.50**
Topped with black bean vegetarian chili **15.50**
Topped with chicken **15.50**

Better than Buffalo Wings Eight **12.99** Sixteen **25.99**
Jamaican Jerk • BBQ Wings • Sweet Mambo Sauce • Buffalo

Potato Skins Loaded with cheddar cheese and bacon. Served with sour cream and spicy ketchup. **11.28**

Tortilla Chips with Fresh Guacamole & Pico de Gallo A Mexican classic, made fresh daily on premises with avocados and a side of pico de gallo. **12.00**

Tortilla Chips with Queso & Pico de Gallo Try our new Queso with a kick, made fresh daily. **14.28**

Golden Chicken Tenders 4 golden fried, large chicken breast tenders. Choice of: Barbecue sauce and honey mustard OR Buffalo wing dips and blue cheese. **12.00**

Crispy Buffalo Shrimp Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. **14.00**

Cheese Steak Taquitos A Philly classic with a Copa twist. Served with cole-slaw, Cotija Cheese and a fresh Jalapeno Ranch Sauce. **14.50**

Street Corn A Fan favorite has returned to the menu. 2 corn on the Cobb served with Copa Mayo, Cotija cheese, and Pico Piquin. **9.00**

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 **6.50** Cheese Whiz **7.50** Shredded Cheddar **8.50**

Soups & Chili

Beef and Bean Chili Topped with sour cream and shredded cheese with an authentic hint of chocolate. Served with chips. **9.50**

Veggie Chili A black bean and tomato chili with fresh vegetables served with tortilla chips. **9.50**

Tortilla Soup Mexico's great spicy chicken soup sided with, sour cream, cheese and tortilla strips **9.50 (seasonal item)**

Salads

Copa Cantina Salad Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. **11.50**

ADD: Grilled Chicken **5.00** Grilled Steak **5.00**
Grilled Jerk Shrimp **6.00** Honey Glazed Salmon **7.00**

Copa Caesar Salad The Tijuana classic romaine salad with house made croutons and shredded Parmesan. **11.50**

ADD: Grilled Chicken **5.00** Grilled Steak **5.00**
Grilled Jerk Shrimp **6.00** Honey Glazed Salmon **7.00**

Grilled Fajita Salad Romaine lettuce, mixed greens, chihuahua cheese, jicama, olives, pico de gallo, and avocado served with lime dill vinaigrette. **13.00**

ADD: Achiote Chicken **5.29** Grilled Steak **5.29** Grilled Jerk Shrimp **6.29**
Honey Glazed Salmon **7.29** Vegan black beans **2.00**

*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.

Award Winning Half Pound Gourmet Burger

Chargrilled NOT fried, cooked your way!*

Burgers All below for 10.99

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. **10.99**

Toppings 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 and Monterey Jack cheese

Brighton Cheddar cheese and bacon

St. Tropez Boursin cheese and sprouts

San Antonio with Monterey 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 Monterey Jack cheese

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

Add fries to any Burger or Sandwich!

French Fries **2.78** Spanish Fries **3.78** Add Whiz **1.29**
Add Shredded Cheddar **2.29**

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. **11.99**

"Wild West Burger" Lean bison (buffalo) burger topped with spicy chipotle ketchup and fried onion straws. **16.99**

Salmon Burger Char grilled Pacific salmon with tartar, lettuce, tomato, onion, and brushed with our famous remoulade sauce. **13.99**

Burger Benedict Our famous sirloin burger served with ham, a poached egg and smothered in a Jalapeño hollandaise sauce. **11.99**

Side Dishes A la carte 4.25

• Mashed Potatoes
• Macaroni & Cheese
• Cole Slaw

• Black Beans
• Mexican Rice
• Spinach with Garlic

• Grilled Asparagus
• Grilled Pineapple

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 **12.50**

Vegetarian Cheesesteak Chopped chipotle black bean burger on long roll. Choice of cheese whiz, Cheddar, Monterey Jack, American, Swiss or Provolone **12.00**

There will be an 18% gratuity added to all checks • All tables/reservations have an hour and half to an hour and forty five minutes time limit to accommodate future guests.

Mexican Classics

Carne Asada Tacos Three soft corn tortillas filled with marinated steak and topped with guacamole, cilantro, chopped red onion, Chile De Arbol Sauce, and sprinkled with Cotija cheese. From Chef Max **15.00**

Veggie 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 Jalapeño and tomato sauce. **11.00**
For Vegan ask for no cheese

San Diego Fried Fish Tacos Beer battered Cod served on two soft flour tortillas with tartar sauce and spicy cole slaw, sided with yellow rice and guacamole **14.00**

Chicken Pastor Tacos 3 Chicken Pastor taco's from Chef Max, with Chile De Arbol Sauce, Pineapple chunks, red onion, cilantro, on a corn Tortilla. **14.00**

Quesabirria Tacos 3 Beef brisket tacos from Chef Max, with Jack cheese, Chile De Arbol Sauce, Birria Consommé, red onion, cilantro, on a corn tortilla. **15.00**

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 16.00 Sautéed Shrimp 17.00
Grilled Veggies 14.00 Grilled Chicken 16.00

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. **14.00**

Want Copa's award-winning burgers served at your office?

Please check out

www.copabananauc.com for our catering menu

Ask about our private room

We are a Penn Approved PO Caterer

Specialty Sandwiches

Copa Cabo Chicken Sandwich Marinated grilled chicken, provolone cheese, avocado, applewood smoked bacon, caramelized onions, roma tomatoes, romaine lettuce and Chipotle mayo on ciabatta bread. **14.50**

Grilled Salmon Sandwich Fresh grilled salmon with lettuce, tomato and tartar sauce on ciabatta bread. Served with a pickle and cole slaw. **16.50**

Copa Classics

Honey Glazed Salmon Grilled salmon filet with our honey mustard glaze. Topped with mango salsa served with mashed potatoes and asparagus. **22.99**

Chicken Tender Dinner Five golden chicken tenders served with your choice of two sides and two dipping sauces **16.00**

New York Strip Steak 14 oz steak, topped with onion straws. Served with mashed potatoes and grilled asparagus. **24.50**

Jamaican Jerked Shrimp 8 Shrimp grilled on skewers with island spices. Served with grilled pineapple and yellow rice. **16.00**

Blackened Chicken 6 oz Blackened Chicken breast over a bed of Onions and Peppers. With a side yellow rice and Asparagus. **19.28**

Desserts



Chocolate Lava Cake 9.28

**Chocolate Chip Cookie
A La Mode 8.28**

BRUNCH!

Every Saturday & Sunday from 11:30pm-3pm

Citysearch.com - Best Margarita!*



"Holy Trinity of Margaritas, Burgers and Spanish Fries . . .
The place to be whether it's noon or midnight."
- Zagat 2007

Copa Lemonade Fresh squeezed lemon juice, vodka, and triple sec. **10.00**
Titos add **3.25** Flavors add **1.00** All premium liquors will be an upcharge

Copa Pink Lemonade Fresh squeezed lemon juice, vodka, and triple sec with a splash of raspberry liquor. **11.00** Try one of our many flavored vodkas in your Lemonade for an additional charge. Upgrade your Lemonade with Titos add **3.25** Ask your server for details.
All premium liquors will be an upcharge.

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 **9.00**
Try it with other flavors... watermelon, orange mango or coconut **10.00**
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. **9.25**

Martinis: Extra Dry, Dirty, On the Rocks, Apple Martinis, Cosmopolitans, Chocolate Martinis, Espresso etc.

Long Island Ice Tea A Copa Twist on a classic cocktail. 5 different liquors mixed with Sour Mix and a splash of coke. **12.25**

Premium liquors available for an additional charge

* Please see our tequila list for more options. All tequila substitutions will have additional charges

Flavored Long Island Ice Tea Add any of our fruit purees to your long Island. Strawberry or Peach works best! **13.25**

Tokyo Tea A long Island base with Pineapple juice and a Melon liquor Splash **12.25**

White or Red Sangria Half carafe **12.25** Full carafe **24.25**

Non-Alcoholic Beverages Pepsi, Diet Pepsi, Starry, Ginger Ale, Fresh brewed ice tea **2.79** Lemonade, Orange juice, Pineapple juice, Cranberry juice **3.50**
Bottled water **1.50**

Grand Copa Margaritas

Grand Milagro Margarita- with Milagro Reposado with Cointreau **16.50**

Grand Espolon Margarita with Espolon Reposado and Grand Mariner **19.50**

Grand Patron perfect Margarita with Patron Reposado and Patron Cintron **25.50**

Our Classic Margarita 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 **10.00**

Up grade your margarita with
Milagro add **4.25** Espolon add **4.25** Patron add **8.25** Don julio add **9.25**

Fruit Margaritas Served in its own shaker with a pour and a half. In a glass is rimmed with sugar. Luscious fruit margaritas flavors include: orange-mango, strawberry, peach, raspberry, neon blue raspberry, cherry, pomegranate, wild berry and watermelon. **11.00**
All premium liquors will be an upcharge

The Tully Margarita- A long time secret menu item at Copa, the whiskey Margarita with Tullamore D.E.W. is too good not to tell everyone about. **14.50**

Tito's Handmade Vodka Lemon Drop Fresh squeezed Lemon juice, triple sec, and Simple Syrup. **13.25** Add a flavor for a \$1

