

**Y o u r L o c a l l y O w n e d &
O p e r a t e d F a m i l y I t a l i a n
E x p e r i e n c e**



4727 E. Bell Rd. #59

Phoenix, AZ 85032

480-450-3244

www.copperheadbistro.com

Our Menu

All Split Meals:

We are happy to split your meal but we charge \$5 for every split meal request.

STARTERS

Bruschetta \$14

Five garlic crostini topped with fresh tomato, basil and mozzarella. Finished with a balsamic reduction.

Calamari \$18

Hand breaded calamari rings and tentacles served with our house signature aioli sauce.

Copperhead Meatballs \$16

Four meatballs baked with our house marinara and mozzarella.

Mozzarella Sticks \$12

Six cheesy mozzarella sticks served with either marinara or ranch dressing.

Garlic Cheesy Bread \$13

Four pieces of herb buttered garlic toast baked with mozzarella and parmesan. Served with marinara.

PANINI

*Served on French bread with kettle chips.
Sub small side salad \$3 extra.*

Chicken Pesto \$18

Pan seared chicken with homemade pesto and provolone. Finished with a balsamic reduction.

Sausage \$18

Mild Italian sausage braised with mushrooms, onions, peppers, provolone and topped with our vodka sauce.

SALAD

Antipasto \$18

A traditional favorite! Spicy capicola, Genoa salami, pepperoni, olives, pepperoncini, onion, Italian cheeses on a bed of fresh romaine. Tossed in Italian dressing.

Caesar \$16


Fresh Romain, homemade croutons, tossed in Caesar dressing, shaved parmesan cheese and a cheese crisp. Add Chicken +\$3 or Shrimp +\$6

Bistro \$14

Our signature garden salad. Fresh romaine, cucumber, tomato, onion, green peppers, homemade croutons and cheese. Choice of dressing. Add Chicken +\$3 or Shrimp +\$6

Side Garden Salad \$7

Small garden salad made with romaine, cucumber, tomato, onion and croutons. Your choice of dressing on the side.

*Dressing Choices: Ranch, Creamy Italian, Oil & Vinegar,
Balsamic Vinaigrette, Caesar, Blue Cheese and
 Mediterranean Ranch.*

COLD CUTS

*Served on French bread with kettle chips.
Sub small side salad \$3 extra.*

Italian \$20

Spicy Capicola, Genoa salami, pepperoni, ham, provolone, Italian dressing, lettuce, tomato and onion.

Hey Tony \$18

Spicy Capicola, ham, provolone, house aioli, lettuce, tomato and onion.

Please Note:

We charge a 3% surcharge for "credit card" payments. Please pay with any **debit card** or **cash** to avoid this charge. Please direct any questions or concerns to management.

 *Caution: Spicy Menu Item!*

**Please notify your server of any food allergies.*

Copperhead Bistro

Gather. Make Memories.
Repeat.

PIZZA

Stone cooked
Traditional Hand-Tossed Italian Crust

Gluten Free Crust Available for \$4 extra. This crust is a 10" round crust and is the only crust served GF.

Dairy free mozzarella cheese available upon request for \$4.

The Copperhead

Pepperoni, ham, sausage, green pepper, mushroom, black olives, white onion and mozzarella cheese.

12" or 16"

\$24/\$32

Drunken Pie

Feeling adventurous? Capicola, vodka sauce, basil, olive oil and mozzarella cheese.

12" or 16"

\$23/\$31

The Italian

Sausage, capicola, Genoa salami, pepperoni and mozzarella cheese.

12" or 16"

\$25/\$33

Margherita

Classic choice! Tomato sauce, basil, thin tomatoes, olive oil and mozzarella cheese.

12" or 16"

\$21/\$30

The Shroom

White garlic oil pizza. Mushrooms, truffle oil, whipped ricotta and mozzarella cheese.

12" or 16"

\$22/\$31

The Custom

Do you want to create your own pizza masterpiece?

Build your own! Topping options below. Don't worry, cheese is included in the base price!

12" or 16"

\$18/\$26

Toppings:

+ **\$2 each:** green pepper, white onion, black olives, mushroom, anchovies, basil, tomato, pepperoncini or garlic.

+ **\$3 each:** pepperoni, sausage, ham, chicken, Genoa salami or capicola

+ **\$3:** Extra Cheese (Mozzarella or Ricotta)

PASTA

Served with a small side salad and one piece of garlic bread.

Note: Caesar salad \$3 extra

Gluten Free pasta available upon request for \$4 extra. GF pasta varies due to availability.

Vegetarian?

Ask us how to make your meal great!

Sausage Rigatoni \$28

Thick slices of mild sausage mixed into our delectable homemade vodka sauce. Topped with shredded mozzarella cheese and herb crumble.

Spaghetti & Meatballs \$25

Spaghetti pasta tossed with our marinara and fresh torn basil. Topped with two of our signature house-made meatballs.

Linguine Shrimp Scampi \$30

Six large refreshing citrus herb marinated shrimp in a white wine butter sauce tossed with linguine pasta. Finished with fresh parmesan.

Chicken Alfredo \$28

Pan seared chicken breast atop our garlic parmesan cream sauce. Tossed with fettuccine pasta. **Vegetarian?** Try it with mushrooms, onions and green pepper instead of Chicken!

SIGNATURE DISHES

Side garden salad available for \$7 extra.

Kilt Lifter Braised Ribeye \$30

Slow braised ribeye served with Yukon Gold mashed potatoes. Finished with a Kilt Lifter gravy.

Lasagna Roll Trio \$29

Three different lasagnas rolled and sliced with our specialty sauces. Chicken alfredo, classic cheese marinara, and our vodka sausage sauce. This is our family favorite.

Sorry, no substitutions to the trio.

**Please notify your server of any food allergies. We will make every attempt with your dietary requests. We are not a gluten free kitchen and cannot guarantee that your meal will be completely free of gluten.*

Copperhead Bistro

DESSERTS

Butter Toffee Cake \$10

A delicious butter cake finished with oozy butter toffee.
Add Ice Cream: \$4 Vanilla

Chocolate Chip Cookie Skillet \$14

Giant chocolate chip cookie served with vanilla ice cream, chocolate syrup and whipped cream. This one takes longer to make, so please allow extra time when ordering.

Copperhead S'more \$16

Marshmallow, graham crackers, milk chocolate, chocolate syrup, whipped cream and finished off with vanilla ice cream.

New York Cheesecake \$10

New York style with your choice of chocolate, caramel or raspberry sauce. Add Ice Cream: \$4 Vanilla

Tiramisu \$14

Decadent layers of an Italian classic. Mascarpone, lady fingers, Kahlua and coffee. The perfect amount of sweet and savory. Individually dished and served.

Coffee \$3

Regular or decaf.

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Copperhead Bistro

Kids Menu

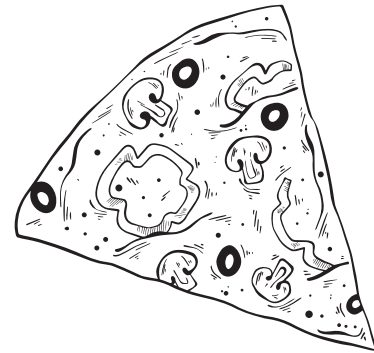


Spaghetti & Meatball* \$12

A kid favorite! Spaghetti pasta with our special Italian sauce and 1 meatball. Don't like sauce? You can choose noodles and butter instead! Served with a kids drink.

Just Your Pizza \$12

Mini pizza with mozzarella cheese and choice of one topping. Served with a kids drink.

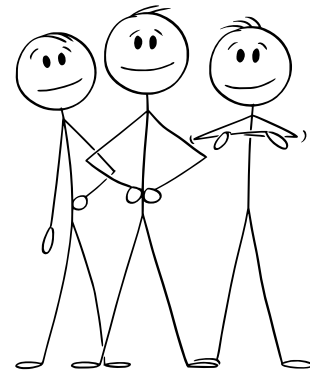
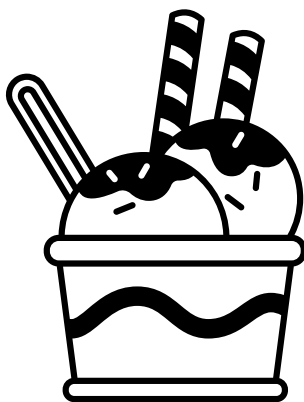
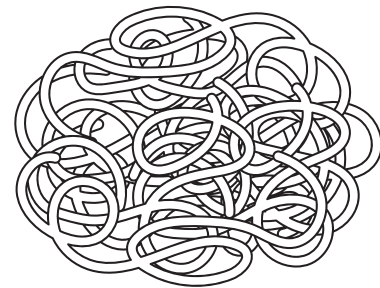


Chicken Fingers \$12

Three breaded chicken fingers. Served with a kids drink and fries. Ketchup and ranch on the side.

Mac & Cheese \$10

Do you love Mac & Cheese? Then try this classic favorite! Served with a kids drink.



**Please notify your server of any food allergies.*

Copperhead Bistro Kids 

Bar Menu

MARTINI

Blackberry \$14

Blackberry liquor & all natural vodka soaked blackberries. Make sure to give this one a try!

Cucumber \$15

Enjoy the beautiful Arizona desert with this refreshing masterpiece. Torn basil, simple syrup, cucumber vodka, lime juice and garnished with cucumber.

Coppertini \$16

A sophisticated martini with our Italian flair. Citrus vodka, triple sec, cranberry juice and finished with prosecco. Wow!

Desert Kiss \$16

Sweet and savory. Caramel martini with vanilla vodka, caramel vodka, white chocolate, half & half and caramel syrup. This is the perfect desert drink!

Dirty Bird \$18

A classy choice! Kettle One vodka, dry vermouth and olive juice. Shaken well and garnished with blue cheese olives.

COCKTAIL

Copperhead Mule \$12

Cucumber vodka, fresh lime & ginger beer garnished with lime.

Italian Margarita \$14

Tequila, Amaretto, Triple Sec, fresh orange & lime juice. Served on the rocks.

SANGRIA

Copperhead Sangria \$12

Our signature Sangria with assorted fruit.

COFFEE

Copperhead Coffee \$10

Fresh brewed coffee, Frangelico, half & half and sugar. Served hot or iced upon request.

Italian Coffee \$12

Served hot with coffee, Strega, sugar and whipped cream. Finished with a dash of nutmeg.

WHITE WINE

Gabbiano Pinot Grigio \$10/\$30

delle Venezie, Italy - Light and fresh with spicy melon, honeysuckle and breadth on the palate.

Matua Sauvignon Blanc \$11/\$33

Marlborough, New Zealand - Packed with crisp citrus notes and a hint of passion fruit and basil.

William Hill Chardonnay \$12/\$36

Central Coast California - Aromas of green apple and apricot. Creamy and silky palate with ripe tree fruit and fresh citrus.

Chateau d' Esclans \$14/\$42

Provence, France - The Beach Rose. Aromas of red berries with hints of lime and melon. Subtle and smooth.

La Marca Prosecco \$16/\$48

Veneto, Italy - Fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle. The harmonious fruity notes highlighted by pleasant acidity make this wine ideal for any occasion.

RED WINE

Le Grand Pinot Noir \$10/\$30

Languedoc, France - Aromas of cherry, currant, and savory spices. Velvety tannins are balanced by ripe red fruit flavors layered with vanilla and spice.

Gabbiano Chianti \$10/\$30

Tuscany, Italy - Balanced bouquet of wild red berries and violet. Fresh and dry with a lasting smooth finish.

Columbia Merlot \$14/\$42

Columbia Valley, Washington - Enticing aromas of rich ripe fruits and a subtle hint of vanilla and cocoa. Bold and lingering finish.

Charles Woodson's Intercept Cabernet Sauvignon \$15/\$45

Paso Robles, California - The core of black currant, hints of cedar and spice along with cocoa aromas. Rich persistent flavors of plush ripe fruit, dark chocolate and anise are all supported by balanced rich velvety tannins.

Copperhead Bistro

Beer Menu

DRAFT

Barrio Copperhead \$8 Pint/\$24 Pitcher

Tucson, Arizona - American Pale Ale

Tower Station IPA \$10/\$30 Pitcher

Flagstaff, Arizona - IPA

Barrio Blonde \$8/\$24 Pitcher

Tucson, Arizona - Blonde

Michelob Ultra \$6/\$18 Pitcher

St. Louis, Missouri - Lager

Non-Alcohol Menu

Soda \$4

(Free Refills)

Coke, Diet Coke, Coke Zero, Cherry
Coke, Sprite, Unsweetened Iced Tea,
Lemonade & Fruit Punch.

Coffee \$3

(Free Refills)

Regular or Decaf.

Juice \$5

(No Free Refills)

Cranberry, Orange, Pineapple.

BOTTLE

2 Towns Prickly Pear Cider \$7

Corvallis, Oregon - Cider Can

Baja La Surfa \$6

Tijuana, Mexico - Lager Can

Bud Light \$6

St. Louis Missouri - Lager

Coors Light \$6

Golden Colorado - Lager

Deschutes Black Butte \$8

Bend, Oregon - Porter

Estrella Jalisco \$6

Guadalajara, Mexico - Lager

Firestone Walker 805 \$8

Paso Robles, California - Blonde Ale

Four Peaks Kilt Lifter \$8

Tempe, Arizona - Scottish Ale

Stella Artois \$8

Leuven, Belgium - Lager

NA Stella Artois Liberte \$6

Leuven, Belgium - Non-Alcohol Lager

Copperhead Bistro

HAPPY HOUR

Monday-Friday 5 PM to 6 PM Entire Restaurant

Sat. & Sun. 12 PM to 5 PM Entire Restaurant

All Wine Glasses \$2 OFF

White Wines:

Gabbiano Pinot Grigio
Matua Sauvignon Blanc
William Hill Chardonnay
Chateau d' Esclans Rose
Freixenet Prosecco

Red Wines:

Le Grand Pinot Noir
Gabbiano Chianti
Columbia Merlot
Charles Woodson's Intercept Cabernet
Sauvignon

Copperhead Sangria \$9

Our signature seasonal Sangria with assorted fruit.

Spring & Summer - White Sangria
Fall & Winter - Red Sangria

All Martini's \$10

Try our delicious martini's at a happy hour price!

Blackberry - Chambord & Vodka soaked
Cucumber - Cucumber Vodka & so refreshing
Coppertini - Think Cosmo but better!
Desert Kiss - Dessert in a glass. Caramel & Vanilla
Dirty Bird - Classic dirty Vodka martini. Blue cheese olives.

Well Drinks \$7

Yes, that's right! All well drinks are a special price!

All Beers (Draft or Bottle) \$1 OFF

Pitchers are \$3 off so relax and have fun!

We proudly serve only those 21+ for any alcohol beverages.

All Starters \$3 OFF

Bruschetta
Calamari
Copperhead Meatballs
Mozzarella Sticks
Garlic Cheesy Bread

12" Personal Pizza \$16

Pepperoni & Cheese

Spaghetti & Meatball \$15

Spaghetti pasta tossed with our house-made marinara and fresh torn basil. Topped with one signature house-made meatball. Served with one piece of garlic bread.

Caesar \$13

Fresh Romain, homemade croutons, Caesar dressing, shaved parmesan cheese and a cheese crisp.

Add Chicken +\$3 or Shrimp +\$6

Sausage Rigatoni \$21

Thick slices of mild sausage mixed into our delectable homemade vodka sauce. Topped with shredded mozzarella cheese and herb crumble.

 *Caution: Spicy Menu Item!*

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