

COPPER & SAGE

BRUNCH MENU SERVED SATURDAYS & SUNDAYS FROM 9AM TO 2PM

BRUNCH OPTIONS

Cast Iron Cinnamon Roll ^V

coffee cake streusel | espresso crème anglaise 9

Biscuits & Jam ^V

mascarpone butter | seasonal jam | local honey 9

French Market Beignets ^V

powdered sugar 11

Classic Breakfast*

two egg | potato | bacon | toast | seasonal jam 15

Avocado Toast* ^V

smashed avocado | peppered chèvre | heirloom tomato | arugula
poached egg | balsamic glaze drizzle | sweetberry wheat 16

Biscuits & Gravy

two eggs | cajun sausage gravy | buttermilk biscuit | breakfast potatoes 13

Classic Benedict*

black forest ham | english muffin | hollandaise 13

Crab Cake Benedict*

crab cakes | tomato | english muffin | hollandaise 19

Pilgrim Benedict*

roasted turkey | tomato | avocado | rehydrated cranberry | green apple | english muffin | hollandaise 18

Monte Cristo

black forest ham | roasted turkey | gruyere | dijon aioli | seasonal jam 19

Pork Belly Breakfast Tacos ^{GF}

scrambled egg | pickled onion | avocado | aged cheddar
adobo aioli | corn tortilla | breakfast potatoes 18

Cast Iron Hash* ^{GF}

ny striploin | two egg | potato | portobella mushrooms | heirloom tomato | green onion | béarnaise 27

Apple Pie Pancakes ^V

granny smith apple | cinnamon butter | apple moonshine syrup 14

Lemon & Blueberry Pancakes ^V

sugar cured lemon marscarpone 15

Red Velvet Pancakes ^V

whipped cream cheese | sugar icing 15

Banana Fosters French Toast ^V

rum sauce | caramelized banana | candied walnuts 16

Cannoli Stuffed French Toast ^V

ricotta filling | chocolate chips | pistacio 17

Deep Fried PB & J French Toast ^V

battered thick cut brioche | peanut butter | seasonal jelly
banana | peanut butter icing 16

Garden Tofu Hash ^{GF} ^V

tofu scramble | zucchini | crooked neck squash | cherry tomato
portobello mushroom | green onion | breakfast potatoes 13

EXTRA BRUNCH SIDES

Breakfast Potatoes 5

Applewood Bacon 5

Cheddar Grits 9

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

^V - VEGETARIAN

^{GF} - GLUTEN FREE - CROSS CONTAMINATION IS POSSIBLE

--- COPPER & SAGE ---

BRUNCH COCKTAILS

BLOODY BRILLIANT!

house bloody mary
with Tito's 16

APEROL SPRITZ

the italian classic 13

MANDARIN LONKERO

Hanson Mandarin Vodka,
Thatchers Elderflower,
Liquid Alchemist
Grenadine, lemon 14

BLUSHING DOVE

Corazon Blanco, agave, lime,
ruby red grapefruit 10

GRAB YOUR BRUNCH HAT

just a big ass mimosa 10

BREWS

Can/Bottle

Mother Road Tower Station 6.5

IPA, Arizona, 7.3%, 70 IBU

Four Peaks The Joy Bus WOW 7

Wheat Ale, Arizona, 5%, 8 IBU

The Shop Crispy (16oz) 9

Blonde Lager, Arizona, 5.5%, 10 IBU

Cider Corps POG 9

Cider, Arizona, 6.8%, 7 IBU

SanTan Hefeweizen 8

Hefeweizen, Arizona, 5%, 15 IBU

Michelob Ultra 6

USA, 4.2%, 10 IBU

Miller Light 5

USA, 4.2%, 10 IBU

Coors Light 5

USA, 4.2%, 10 IBU

Dos XX Lager 6.5

MEXICO, 4.2%, 10 IB

Draft Beer

Stone Delicious 7

IPA, California, 7.7%, 75 IBU

The Shop Church Music 7

Hazy IPA, Arizona, 6.7%, 46 IBU

Barrio Tucson Blonde 6

Blonde Ale, Arizona, 5%, 22 IBU

Pizza Port Chronic Ale 6

Amber Ale, California, 4.9%, 10 IBU

Rotating Handle

please ask your server

Mixed Drink Cans

Long Drink 8

High Noon 8

NA Bottles

Heineken Zero - NA 7

Athletic Run Wild IPA - NA 8

ICED espresso

Latte 6

Vanilla Latte 7

Mocha 6

Cold Brew 5.5

Dry County

zero proof cocktails

Whisper Your Lyes

Lyres Italian Orange, Lyres Aperitif
Rosso, Liquid Alchemist Blood Orange
and Ginger 14

King Tony

Cleanco Clean G Gin, Fever Tree
Cucumber Tonic Water 13

Pink Panther

Cleanco Clean T Tequila, Fever Tree
Sparkling Pink Grapefruit 13

Italian Spritz

Lyres Italian Orange, Freixenet
Sparkling NA Wine, Fee Brothers Orange
Bitters, Soda Water 13

House Cocktails

C&S Julep

Gwendoline French Gin, Luxardo Apricot, Liquid
Alchemist Orgeat, Lemon Juice 14

Madagascan Nights

Corazon Tequila, Agave Nectar, Madagascar vanilla,
Bittermens Hopped Grapfruit Bitters 14

Moro Zingiber

Ketel One Vodka, Lyres Aperitif Rosso, Liquid
Alchemist Blood Orange and Ginger 17

Botanical Prick

Teremana Reposado, Bacardi Dragonberry,
Alchemist Prickly Pear, Lime Juice,
Fee Brother Hibiscus Water 13

Holy Water

Skyy Espresso, Malibu Coconut,
Crème de Cocoa White 13

Strawberry Hill

Ketel One Citroen, Villa Massa Limoncello,
Strawberry Syrup 14

C&S Old Fashioned

Old Forester Rye 100, Simple Syrup, Orange Bitters,
Aromatic Bitters, Luxardo Cherry 16

Frey Ranch Hand

frey Ranch Bourbon, Honey, Lemon,
Aromatic Bitters 15