

## SMALL PLATES

COPPER FRIES (gf) 15  
*truffle sea salt, parmesan*

KFC (v) 20  
*korean fried cauliflower, crispy garlic,  
kimchee slaw, house pickled chili*

COPPER BUFFALO WINGS 22  
*house buffalo sauce or korean sauce*

## FROM THE GARDEN

CAESAR SALAD 22  
*baby romaine, parmesan, grilled foccacia,  
anchovy*

COPPER SALAD (gf)  21  
*Spinach, arugula, radish, ho farm tomato,  
onions, toasted pistachio, vegan feta cheese,  
white balsamic vinaigrette*

## SIDES

GRILLED CHICKEN 12  
GRILLED CATCH 15  
POKE 15  
FRENCH FRIES 10

## FROM THE BRICKOVEN

MARGHERITA (v) 25  
*fresh mozzarella, pomodoro,  
kamuela tomato, basil*

HAMAKUA MUSHROOM (v) 26  
*truffle sea salt, three cheese blend, béchamel,  
dried oregano, parmesan*

## LARGE PLATES

COPPER POKE BOWL 28  
*avocado-ahi poke, sushi rice, ocean salad,  
spicy aioli, furikake*

HAWAIIAN CATCH SANDWICH 28  
*toasted brioche bun, yuzu kosho aioli,  
crispy onion*

PARKER RANCH GRASS FED BURGER 30  
*toasted brioche bun, chipotle aioli,  
cheddar, french fries*

*ADD Bacon 2, Avocado 4*

COPPER CLUB SANDWICH 25  
*turkey, thick applewood-smoked bacon, lettuce,  
tomato, avocado, garlic aioli*

FISH TACOS 28  
*wild caught island catch, aji verde slaw,  
guacamole mousse, pickled red onions,  
flour tortillas*

## SWEET &amp; SAVORY

CLASSIC CHEESECAKE (gv) 16  
*graham cracker crust, sour cream topping,  
local fruit preserves*

CHOCOLATE PEANUT BUTTER TORTE 16  
*grand marnier, tangerine syrup*

LOCAL ICE CREAM OR SORBET 12  
*coconut ice cream, fresh pineapple*

DISCOVER THE FLAVORS OF OUR  
'ULU GARDEN

This dish features fresh ingredients sourced directly from our sustainable garden, highlighting the rich taste of local produce. Enjoy a true farm-to-table experience!

(gf) GLUTEN FREE

(v) VEGAN

(gv) GLUTEN FREE  
& VEGAN

## COPPER BAR GENERAL MANAGER

Jaslynn Lorenzo, JLorenzo@MaunaKeaBeachHotel.com

## CHEF DE CUISINE

RC Cabalquinto, RCabalquinto@MaunaKeaBeachHotel.com