

## Appetizers

**Copa Quesadillas** Flavored tortilla, Chihuahua cheese, and choice of fillings below. Served with pico-de-gallo and sour cream. Add guacamole **1.00**  
Grilled Achiote Chicken **13.28** Shrimp and Crab **14.28** Steak **13.28**

**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. **12.28** Add guacamole **1.00**

**Bubble Bread** From the famous Bubble Room on Sanibel Island. Made with garlic, butter, cream cheese, Parmesan, pico-de-gallo and even more garlic. **7.78**

**Primo Nachos** Freshly fried chips with melted cheese, topped with sour cream and pico de gallo. **13.28** Add guacamole **1.00**  
Topped with Tex-Mex all beef chili **15.28**  
Topped with black bean vegetarian chili **15.28**  
Topped with Chicken Pastor **15.28**

**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. **11.28**

**Golden Chicken Tenders** Four golden fried, large chicken breast tenders. Choice of: Barbecue sauce and honey mustard OR Buffalo wing dips and blue cheese. **11.28**

**Crispy Buffalo Shrimp** Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. **13.28**

**Cheese Steak Taquitos** A Philly classic with a Copa twist. Served with coleslaw, Cotija Cheese and a fresh Jalapeno Ranch Sauce. **14.28**

**Street Corn** A Fan favorite has returned to the menu. 2 corn on the Cobb served with Copa Mayo, Cotija cheese, and Pico Piquin. **8.28**

**Tex Mex Taquitos** 4 large Taquitos, with black beans, spinach, cheddar cheese, corn, cumin, chili powder, chipotle, and served with remoulade sauce. **12.29**

## 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 **6.28** Cheese Whiz **7.28** Shredded Cheddar **8.28**

## Soups & Chili

**Beef and Bean Chili** Topped with sour cream and shredded cheese with an authentic hint of chocolate. Served with chips. **9.28**

**Veggie Chili** A black bean and tomato chili with fresh vegetables served with tortilla chips. **9.28**

**Tortilla Soup** Mexico's great spicy chicken soup sided with sour cream, cheese and tortilla strips **9.28 (seasonal item)**

## Salads

**Copa Cantina Salad** Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. **11.28**

**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. **11.28**

**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. **12.28**

**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** Chargrilled 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** Cheese 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 **12.28**

**Vegetarian Cheesesteak** Chopped chipotle black bean burger on long roll. Choice of cheese whiz, Cheddar, Monterey Jack, American, Swiss or Provolone **11.28**

## 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 **14.28**

**Veggie Tacos** Three soft shell flour tortillas grilled and stuffed with black beans, grilled veggies, pico de gallo, lettuce, guacamole and Chihuahua cheese. Topped with our homemade smoked jalapeño and tomato sauce. **10.99**  
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 **13.28**

**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. **13.28**

**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. **14.28**

**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 15.28 Sautéed Shrimp 16.28**  
**Grilled Veggies 13.28 Grilled Chicken 15.28**

**Chicken Enchilada** Two enchiladas stuffed with fresh pulled chicken and onions, smothered in salsa verde, Chihuahua cheese, and Crema Fresca. Topped with onion and sided with a fresh bean salad. **13.28**

**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. **13.28**

## BRUNCH!

**Every Saturday & Sunday from 12pm-3pm**

## 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. **14.28**

**Grilled Salmon Sandwich** Fresh grilled salmon with lettuce, tomato and tartar sauce on ciabatta bread. Served with a pickle and coleslaw. **16.28**

## 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 **15.28**

**New York Strip Steak** 14 oz steak, topped with onion straws. Served with mashed potatoes and grilled asparagus. **24.28**

**Jamaican Jerked Shrimp** Eight shrimp grilled on skewers with island spices. Served with grilled pineapple and yellow rice. **15.28**

**Blackened Salmon** Blackened Salmon seasoned with Cajun seasoning, Mexican rice, and asparagus.. **22.99**

## Desserts



**Chocolate Lava Cake 9.28**

**Chocolate Chip Cookie  
A La Mode 8.28**

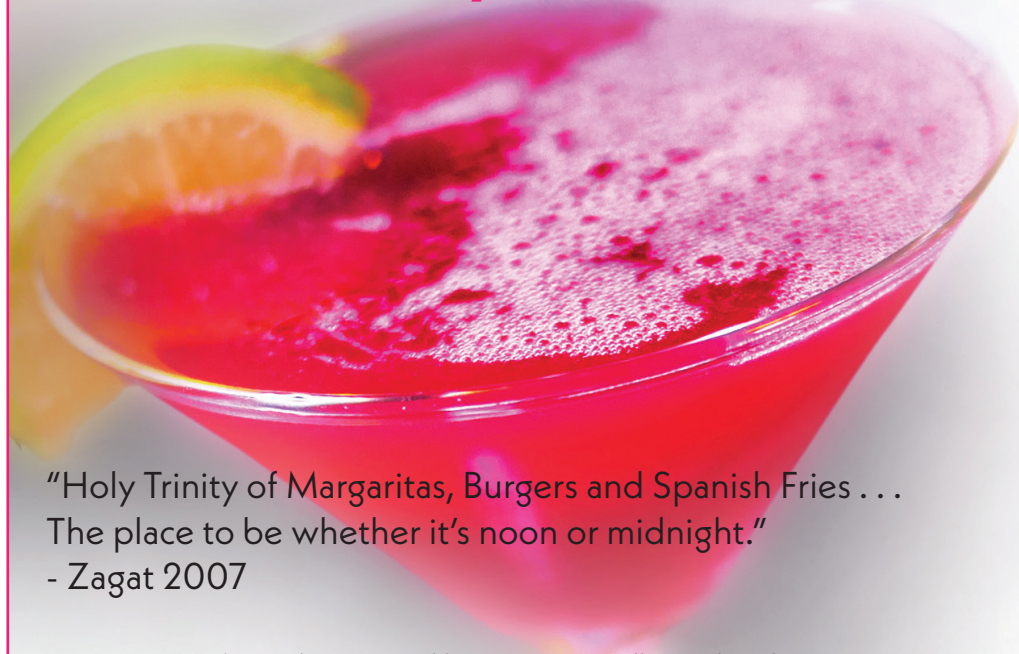
**Want Copa's award-winning burgers served at your office?**

Please check out

**[www.copabananauc.com](http://www.copabananauc.com) for our catering menu**

*We are a Penn Approved PO Caterer*

## 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**  
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. 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, 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**

**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**  
All premium liquors will be an upcharge.

**Fruit Margaritas** Served in its own shaker with a pour and a half. In a glass 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.

**Copa Cadillac** Our classic margarita made with Patron Silver and Grand Marnier. **17.25**

**Patron Perfect Margarita** Our classic margarita made with Patron Reposado and Patron Citron. **17.25**

