#### **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 12.99 Shrimp and Crab 13.99 Steak 13.99

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. 11.99 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. 7.49

Primo Nachos Freshly fried chips with melted cheese, topped with sour cream and pico de gallo. 12.99 Add guacamole 1.00 Topped with Tex-Mex all beef chili 14.99 Topped with black bean vegetarian chili 14.99 Topped with chicken 14.99

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. 10.99

Tortilla Chips with Fresh Gucamole & Pico de Gallo A Mexican classic, made fresh daily on premises with Haas avocados and a side of pico de gallo. 10.99

**Golden Chicken Tenders** Four golden fried, large chicken breast tenders. Choice of: Barbecue sauce and honey mustard OR Buffalo wing dips & blue cheese. 10.99

Crispy Buffalo Shrimp Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. 12.99

Cheese Steak Taquitos A Philly classic with a Copa twist. Served with coleslaw, Cotija Cheese and a fresh Jalapeno Ranch Sauce. 13.99

South Western Chicken Taquitos A chicken Tex-Mex mix wrapped in a wonton with, coleslaw, Cotija Cheese, and a fresh Jalapeño Ranch Sauce. 13.99

**Street Corn** A Fan favorite has returned to the menu. 2 corn on the cobb served with Copa Mayo, Cotija cheese, and Pico Piquin. 7.99

## 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 5.99 Cheese Whiz 6.99 Shredded Cheddar 7.99

# Soups & Chili

Beef and Bean Chili Topped with sour cream and shredded cheese with an authentic hint of chocolate. Served with chips. 8.99

Veggie Chili A black bean and tomato chili with fresh vegetables served with tortilla chips. 8.99

Tortilla Soup Mexico's great spicy chicken soup sided with sour cream, cheese and tortilla strips 8.99 (seasonal Item)

#### C - 1 - - 1 -Salaas

**Copa Cantina Salad** Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. 10.99

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. 10.99

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. 11.99

ADD: Achiote Chicken 5.00 Grilled Steak 5.00 Grilled Jerk Shrimp 6.00 Honey Glazed Salmon 7.00 Vegan black beans 2.00

# 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

#### loppings 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 2.49 Spanish Fries 3.49 Cheese Whiz 1 Add Shredded Cheddar 2

# 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 3.99

 Mashed Potatoes • Macaroni & Cheese

Cole Slaw

- Black Beans
- Mexican Rice
- Grilled Asparagus
- Grilled Pineapple • Spinach with Garlic

# 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 11.99

Vegetarian Cheesesteak Chopped chipotle black bean burger on long roll. Choice of cheese whiz, Cheddar, Monterey Jack, American, Swiss or Provolone 9.99

\*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.

#### Mexican Classics

Carne Asada Tacos Three soft corn tortillas filled with marinated steak and topped with guacamole and sprinkled with Cotija cheese. 13.99

Chicken Tinga Tacos Three hard corn tortillas filled with marinated pulled chicken topped with lettuce, crema, and tomatillo guacamole and sprinkled with Cotija cheese. 12.99

Black Bean 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. 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 12.99

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 14.99 Sautéed Shrimp 15.99 Grilled Veggies 12.99 Grilled Chicken 14.99

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. 12.99

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. 12.99

#### 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. 13.99

Grilled Salmon Sandwich Fresh grilled salmon with lettuce, tomato and tartar sauce on ciabatta bread. Served with a pickle and coleslaw. 15.99

# Copa Classics

Honey Glazed Salmon Grilled salmon filet with our honey mustard glaze. Topped with mango salsa served with mashed potatoes and asparagus. 21.99

Chicken Tender Dinner Five golden chicken tenders served with your choice of two sides and two dipping sauces 14.99

New York Strip Steak 14 oz steak, topped with onion straws. Served with mashed potatoes and grilled asparagus. 23.99

**Jamaican Jerked Shrimp** Eight shrimp grilled on skewers with island spices. Served with grilled pineapple and yellow rice. 14.99

#### Desserts



#### **BRUNCH!**

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

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

Please check out

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. 9.00 All premium liquors will be an upcharge.

Copa Pink Lemonade Fresh squeezed lemon juice, vodka, and triple sec with a splash of raspberry liquor. 10.00 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. 9.00

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. 12.00

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! 13.00

Tokyo Tea A long Island base with Pineapple juice and a Melon liquor Splash 12.00

White or Red Sangria Half carafe 12.00 Full carafe 24.00

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 9.00 All premium liquors will be an upcharge.

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, key lime, cherry,

Fruit Margaritas Served in its

pomegranate, wild berry and watermelon. 10.00 All premium liquors will be an

upcharge.

Copa Cadillac Our classic margarita made with Patron Silver and Grand Marnier, 17.00

Patron Perfect Margarita Our classic margarita made with Patron Reposado and Patron Citron. 17.00



3/12/24