



**"Best of Philly" Gourmet Burgers  
Spanish Fries & Margaritas**

[copabananauc.com](http://copabananauc.com)

40th & Spruce Streets, University City 215 • 382 • 1330

## Appetizers

**Copa Quesadillas** Flavored tortilla, Chihuahua cheese, and choice of fillings below. Served with pico-de-gallo, sour cream and guacamole.

Grilled Achiote Chicken **9.99**

Shrimp and Crab **10.99** Steak **10.99**

**Copa Grilled Veggie Quesadilla** Grilled zucchini, squash, peppers, mushrooms, chihuahua cheese and green chilies with our smoked jalapeno and tomato sauce inside a spinach tortilla. Served with pico-de-gallo, guacamole, and sour cream **9.99**

**Bubble Bread** From the famous Bubble Room on Sanibel Island made with garlic, butter, cream cheese, Parmesan and even more garlic. **5.49**

**Primo Nachos** Freshly fried chips with melted cheese, topped with sour cream, guacamole and pico de gallo. **9.99**

Topped with Tex-Mex all beef chili **10.99**

Topped with black bean vegetarian chili **10.99**

Topped with chicken **12.99**

**Better than Buffalo Wings**

Eight **9.99** Sixteen **19.99**

Jamaican Jerk • BBQ Wings

Sweet Mambo Sauce • Buffalo

**Potato Skins** Loaded with cheddar cheese, bacon, served with sour cream and spicy ketchup. **8.99**

**Fresh Guacamole, Pico de Gallo & Tortilla Chips**

A Mexican classic, made fresh daily on premises with Haas avocados and a side of pico de gallo. **8.99**

**Golden Chicken Tenders** Four large chicken breast tenders golden fried and served with our barbecue sauce and honey mustard or buffalo wing dips & blue cheese. **8.99**

**Crispy Buffalo Shrimp** Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip. **10.99**

## 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 **4.99**  
Cheese Whiz **5.99** Shredded Cheddar **6.99**

There will be an upcharge for any additional side items.

## Soups & Chili

**Beef and Bean Chili** Topped with sour cream & shredded cheese with an authentic hint of chocolate. Served with chips **7.99**

**Tortilla Soup** Mexico's great spicy chicken soup sided with, sour cream, cheese and tortilla strips **7.99**

**Veggie Chili** A black bean and tomato chili with fresh vegetables served with fresh cut corn chips. **7.99**

## Salads

**Copa Cantina Salad** Mixed greens, onion, tomatoes, olives and jicama with a lime dill vinaigrette. **8.99**

**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. **8.99**

**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. **9.99**

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



# Half Pound Award Winning Gourmet Burger

Chargrilled NOT Fried 1/2 pound cooked your way!\*

## Burgers All below for \$7.99

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.

## Toppings Toppings below 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 & Jack cheese

**Brighton** Cheddar cheese and bacon

**St. Tropez** Boursin cheese and sprouts

**San Antonio** with 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 jack cheese

**Toluca** Chorizo, Chihuahua cheese, pico de gallo and our smoked jalapeno and tomato sauce

## Add Fries to any Burger or Sandwich!

French Fries \$1.99 Spanish Fries \$2.49

Add 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. **11.49**

**"Wild West Burger"** Lean bison (buffalo) burger topped with spicy chipotle ketchup and fried onion straws. **12.99**

**Salmon Burger** Char grilled Pacific salmon with tartar, lettuce, tomato, onion, and brushed with our famous remoulade sauce. **11.49**

**Burger Benedict** Our famous sirloin burger served with ham, a poached egg and smothered in a jalapeño hollandaise sauce. **11.49**



There will be an upcharge for any additional side items.

\*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. **11.99**

**Chicken Tinga Tacos** Three hard corn tortillas filled with marinated pulled chicken topped with lettuce, crema, and tomatillo guacamole and sprinkled with Cotija cheese. **10.99**

**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 jalapeno and tomato sauce. **9.99**

**For Vegan ask for no cheese**

**Grilled Mahi Mahi Tacos** Two Flour tortillas stuffed with grilled Mahi Mahi and corn salsa. Served with a fresh black bean salad. **10.99**

**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 **10.99**

**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. **10.99**

**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. **10.99**

## Specialty Sandwiches

**Copa Cabo Chicken Sandwich** Marinated grilled chicken, provolone cheese, avocado, applewood smoked bacon, caramelized onions, roma tomatoes, romaine lettuce & chipotle mayo on ciabatta bread. **10.99**

**Baja Fried Fish Sandwich** Crunchy beer-battered cod on soft roll with Atlantic City topping and tartar sauce. **9.49**

**Grilled Salmon Sandwich** Fresh grilled salmon with lettuce, tomato and tarter sauce on ciabatta bread. Served with a pickle and cole slaw. **13.99**

## 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 **7.99**

**Vegetarian Cheesesteak** Chopped chipotle black bean burger with served vegan or with cheese on a long roll. **8.99**



## Copa Classics

**Beer Battered Fish "N" Chips** Delicious beer-battered cod, golden fried served with regular or Spanish fries, cole slaw and tartar sauce. **13.99**

**Chicken Tender Dinner** Five golden chicken tenders served with your choice of two sides and two dipping sauces **13.99**

**New York Strip Steak** 14 oz steak, topped with onion straws. Served with mashed potatoes and grilled asparagus. **21.99**

**Grilled Jerk Mahi Mahi** Lime marinated and brushed with our famous jerk sauce, topped with a spicy jicama salad, sided with yellow rice and asparagus. **15.49**

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

**Honey Glazed Salmon** Grilled salmon filet with our honey mustard glaze, topped with mango salsa served with mashed potatoes and asparagus. **18.99**

## Side Dishes A la carte 3.99

- mashed potatoes
- macaroni & cheese
- cole slaw
- black beans
- Mexican rice
- spinach with garlic
- grilled asparagus
- grilled pineapple

## Desserts

Apple pie **5.99**

Chocolate Lava cake **5.99**

Carrot cake **5.99**

Cookiewich **Famous** Chocolate chip cookie with vanilla ice cream. **5.99**

Cheesecake **5.99**

Make your dessert a la mode for an extra **\$2**

Chestnut Hill coffee. **2.50**

## BRUNCH!

Every Saturday & Sunday  
from 11am-3pm

Would you like to have Copa  
burgers at the office?  
Please check out  
[www.copabananauc.com](http://www.copabananauc.com)  
for our catering menu

We are a Penn Approved PO Caterer

There will be an upcharge for any additional side items.

\*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.

# Citysearch.com - Best Margaritas!!

**Our classic margarita cocktail 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**



"Holy Trinity of Margaritas, Burgers and Spanish Fries . . .  
The place to be whether it's noon or midnight."  
- Zagat 2007

Please see our tequila list for more options\*

**Fruit Margaritas** Served in its own shaker with a pour and a half. Jumbo glass is rimmed with sugar. Luscious fruit margaritas available include: orange-mango, strawberry, peach, raspberry, neon blue raspberry, key lime, cherry, prickly pear, pomegranate, wild Berry and watermelon. **10.00**

**Copa Cadillac** Our classic margarita made with Patron Silver and Grand Marnier. **14.00**

**Patron Perfect Margarita** Our classic margarita made with Patron Reposado and Patron Citron. **15.00**

\* all tequila substitutions will have additional charges

**Copa Lemonade** Fresh squeezed lemon juice, vodka, and triple sec. **9.00**

**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.

**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 **8.50** Try it with other flavors... watermelon, orange mango or coconut **9.50** 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**

**Copa Strawberry Daiquiris and Pina Coladas**

Made with rum and topped with whipped cream if you like. **8.50** Have it served in a take home Copabana University City keepsake glass for **10.00**

**Martinis:** Extra dry, dirty, on the rocks, Apple martinis, Cosmopolitans, Chocolate martinis, etc.

Long Island ice teas **11.00**

Flavored Long Island ice teas **12.00**

Tokyo Teas **12.00**

White or Red Sangria Half carafe **9.50**

Full carafe **17.50**

**Non-Alcoholic Beverages** Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Fresh brewed ice tea **2.79**  
Lemonade, Orange juice, Pineapple juice, Cranberry juice **3.50** Bottled water **1.50**

Premium liquors will be an additional charge

## House Policies

- Last call for alcohol on Fridays and Saturdays is 1:45am No alcohol may be sold or furnished after 2am. All patrons must vacate the premises by 2:15am. On all other days of the week last call will be 15 min before closing time.
- We reserve the right to hold a credit card for patrons dining outside, patrons at the bar, as well as any patron seated at a table after 10pm.
- All checks at tables of 5 or more or checks of \$50 or more at the bar and tables are subject to an 18% gratuity.
- No split checks at tables.
- No smoking anywhere on the premises including outside tables.
- For the comfort of all guests, please keep phone conversations to a minimum and refrain from playing music or videos at the table or bar.
- You must be at least 21 years of age and have a valid form of identification to purchase or consume alcohol. As per PA state law, valid forms of identification include a valid US drivers license or ID card, a valid US armed forces card, a valid passport, passport card, or travel visa. All must include a photograph.
- Also in accordance to PA state law, no alcohol may be served or consumed at a table unless everyone present is at least 21 years of age with proper identification or if the rules of proper supervision are met.