



Copper
WHISK



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HOURS OF OPERATION

SUNDAY - THURSDAY

7:00am to 10:00pm

FRIDAY & SATURDAY

7:00am to 11:00pm



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BREAKFAST

EGGCELLENT DECISIONS

*served with crispy waffled potatoes or seasonal fruit,
toast or house-made biscuit*

OMELETS

denver, ham and cheddar,
or veggie 12.49

EARLY RISER

two farm fresh eggs any style,
applewood smoked bacon,
pork sausage links 12.49
+ two buttermilk pancakes
or french toast, butter, syrup
+2.49

CORNERD BEEF HASH SKILLET

two farm fresh eggs any style,
onion, peppers, scallions,
potatoes 13.49

VEGGIE STAR SKILLET

two farm fresh eggs any style,
roasted cremini mushrooms,
tomatoes, spinach, onion,
garlic, peppers, quinoa 12.49

SOUTHWEST STEAK SKILLET

garlic marinated skirt steak,
two farm fresh eggs any style,
potatoes, corn, black beans,
onion, garlic, tomatoes,
green chili, cilantro 13.49

QUICHE

applewood smoked bacon,
cheddar, egg custard,
chives 10.49

AVOCADO TOAST

thick-cut honey wheat toast,
avocado smash, ripe tomatoes,
pickled shallots, fried eggs,
sprouts, cracked pepper,
olive oil 13.49



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ALL DAY

BISCUIT PLATES

served with crispy hash browns or seasonal fruit

SAUSAGE EGG & CHEESE

one farm fresh egg any style,
melted cheddar 10.49

BACON EGG & CHEESE

one farm fresh egg any style,
applewood smoked bacon, gruyère,
missouri apple butter 11.49

CRISPY CHIX

one farm fresh egg any style,
buttermilk brined chicken thigh,
house pickles, chipotle mayo 12.49

SMOKED TURKEY

one farm fresh egg any style,
pepper jelly, buffalo mozzarella 11.49

MIZZURA BISCUITS & GRAVY 10.49

+ choice of two farm fresh eggs +2.49

BISCUIT BENNY

shaved ham, poached eggs,
cracked pepper, hollandaise 12.49



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LUNCH & DINNER

GREENS & SOUP

GEM LETTUCE CAESAR

house caesar, focaccia croutons, parmigiana 9.49
+ chicken 4.49 + steak 5.49

SOUTHWEST CHOPPED

red romaine, black beans, avocado, corn, cherry tomatoes,
scallions, quinoa, cilantro-jalapeño vinaigrette 10.49
+ grilled chicken 4.49 + steak 5.49

CHICKEN GREEN GODDESS COBB

arugula, mixed greens, grape tomatoes, carrots, egg,
bacon, avocado, pickled red onion 13.49

ROASTED TOMATO BASIL SOUP

focaccia, parmigiana, olive oil 8.49

CHICKEN & WILD RICE SOUP 9.49



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LUNCH & DINNER

SANDWICHES

Served with house potato chips, side house salad or seasonal fruit

PORTOBELLO FOCACCIA

buffalo mozzarella, roasted red pepper, arugula,
basil herb mayo 12.49

STEAK SANDWICH

tender sirloin steak, caramelized onions, tomatoes,
gruyère, arugula, garlic aioli, baguette 15.49

SPICY FRIED CHICKEN SANDWICH

cheddar, pickled jalapeño, chipotle aioli, potato bun 14.49

CHICKEN BACON RANCH PANINI

grilled chicken, bacon, spinach, tomatoes, ranch sauce,
gruyère cheese, baguette 13.49

SMOKED TURKEY PANINI

cheddar, spinach, cracked pepper mayo, baguette 12.49

REUBEN PANINI

corned beef, sauerkraut, swiss, thousand island, rye 14.49

CUBANO PANINI

house-smoked pork, shaved ham, swiss, pickles, mustard 14.49



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ALL DAY

PASTRIES & SWEETS

COOKIES

CROISSANT

DANISH

CINNAMON ROLLS

TURNOVERS

MUFFINS

SCONES

CAKES

CHEESECAKE

CAKE POPS

CUPCAKES

CANNOLI

POP TARTS

TARTS

PIE

SIDES

SAUSAGE 5.49

BACON 5.49

TURKEY BACON 5.49

TURKEY SAUSAGE 5.49

BISCUIT 3.49

TOAST 3.49

OATMEAL

with brown sugar
& raisins 4.49

SEASONAL FRUIT 5.49



Copper WHISK

COFFEE & MORE

KALDI'S COFFEE

	12oz	16oz
CAPPUCCINO	5	6
AMERICANO	5	6
CHAI LATTE	6	7
DRIP COFFEE	5	6
HOT COCOA	5	6
LATTE	5	6
DOUBLE ESPRESSO	3 (2oz)	

vanilla, hazelnut, caramel, mocha, white mocha, sugar-free vanilla, sugar-free caramel

HOT TEA 4

SOUL REVIVAL

turmeric chai black tea

TEMPLE OF THE SUN

assam black tea

ELEMENTAL ENERGY

yerba mate green tea

ILLUMINATED MIND

matcha covered sencha

CULT OF FLOWERS

hibiscus rose blend



FROZEN COFFEE

MOCHA 7

TURTLE 7

CARAMEL 7

TAHITIAN VANILLA 7

SMOOTHIES

MANGO TROPICS 7

PEACH PEAR APRICOT 7

STRAWBERRY BANANA 7

FOUR BERRY 7