

~ Tapas y Mas ~

Tortilla de Oro- Thick sliced Yukon gold potatoes, onion, and roasted garlic frittata served with roasted red pepper alioli.

Fire Roasted Chevre- Chevre cheese topped with three pestos: basil, sun dried tomato, and kalamata olive then roasted in the oven until bubbly. Served with crostini.

Hummus San Antonio- A traditional Moroccan favorite with a San Antonio twist! A blend of chickpeas, roasted garlic, lemon, olive oil and chipotle pepper. Served warm with toasted pita.

Gambas al Ajillo- 9 large shrimp served sizzling in a mouth-watering sauce of roasted garlic, chili flakes, and olive oil and finished with fresh lemon juice.

Albondigas- Tasty meatballs slow simmered in a white wine demi-glace sauce.
Served with crostini

Bruschetta- Roma tomatoes, red onion, and fresh basil together with olive oil and balsamic vinegar glaze and topped with basil pesto. Served with crostini.

Warm Spinach Dip- Velvety dip, loaded with fresh spinach, pepper jack cheese and sautéed fresh pico de gallo. Spicy! Served with toasted pita.

Southwest Caesar Salad- Crisp romaine lettuce tossed with house made chipotle Caesar dressing, shaved Parmesan, toasted pepitas, and sourdough croutons. Add chicken breast.

Baked Camembert- Individual wheel of triple cream Camembert cheese topped with fig preserves, wrapped with buttery puff pastry baked until golden and drizzled with caramel.

Copa's Cheese and Meat List:

Make your own custom meat and cheese plate. Served with toasted baguette slices.

Soft and Semi-soft cheeses: Fresh Chevre, Brie, Fontina, and Raclette

Semi-Firm: Winey Goat, Manchego, Stripey Jack, and 4 year Cheddar

Hard Cheese: San Joaquín Gold, Piave, Vintage aged Gouda, and Parmesano Reggiano

Blue Cheese: Affinee' Blue

Meats: Bianco D'Oro Salami, Pepperoni, Chorizo Espanol, Picante Salami,
Oven Roasted Turkey breast, Jamon Serrano, Tavern Ham

On The Side: Basket of Kettle Chips

Basket of fresh baguette slices

Small bowl of Mixed Olives

Small bowl mixed nuts

Small bowl of grapes

Gluten Free rice crackers

Pizzettes

Our famous super thin and crisp crust is the talk of the town!

Puro Carne- A carnivore's dream with Spanish chorizo, Jamon taverna, spicy pepperoni and Bianco d' Oro salami over chewy mozzarella and our house marinara sauce.

El Gyro- Our house hummus, mozzarella cheese, gyro meat and sweet red onions.

Caprese- Classic tomato marinara, mozzarella, and sliced Roma tomatoes finished with sweet basil and balsamic glaze.

Tikka Masala- Creamy tomato sauce flavored with exotic Indian spices and layered with mozzarella cheese, grilled chicken breast and finished with fresh sweet basil.

Zeta- Roasted mushroom medley with shallots, garlic, olive oil and Chevre cheese.

Parma- Classic tomato marinara, mozzarella, and Italian pepperoni.

Blanca- Alfredo sauce, mozzarella cheese, spinach, & grilled chicken breast.

La Verdad "The Truth"- Classic marinara, pepperoni, mozzarella, roasted mushrooms and sliced Roma tomatoes.

Postres~Desserts

Specialty Desserts by JanaCakes!

Ask your server about our weekly specialty desserts crafted by Copa's own pastry chef

Chocolate "Dark Side" Cake

From the Cheesecake Factory... a deliciously moist 4 layer fudge cake topped in dark chocolate and nuts. Mmmm!

Crème Brulee'

Your choice of two flavors: Mocha Espresso ~or~ Classic Vanilla.

Follow us on FACEBOOK for daily specials and events

Kitchen closes 1 hour before closing time

20% gratuity will be added for parties of 6 or more

HAPPY HOUR

We now do HAPPY HOUR. Monday thru Friday from 3:00pm-7:00pm. 25% off all beverages (excluding flights) and 50% off selected appetizers to change weekly.