



## SOUP, SALADS AND APPETIZERS

<b>Charred Tomato Bisque</b>	Cup 4	Bowl 6	<b>Pit Smoked Brisket and Pork Sliders</b>	11
Made fresh in house with oven roasted tomatoes, fresh herbs and Reggiano cheese.			Pulled pork and tender brisket with Guinness BBQ sauce, caramelized onions and pickles.	
<b>Smoked Pork Green Chili</b>	Cup 4	Bowl 6	<b>Rosi's Chicken Salad</b>	12
Pit smoked tender pork, roasted green chilies and tomato fillets topped with sour cream, cilantro and tortilla chips.			Crisp romaine, baby field greens, grilled chicken, seedless grapes, poached pears, candied walnuts, celery, Gorgonzola cheese and golden balsamic vinaigrette.	
<b>Trio of Hummus</b>		10	<b>Caesar</b>	7
Roasted pepper hummus, basil pesto hummus and spinach-artichoke hummus with toasted flatbread and crisp vegetables.			Chopped fresh romaine, housemade croutons, creamy Caesar dressing and Romano cheese.	
<b>JJ's Drumsticks</b>		12	Add grilled chicken breast 4	Add grilled salmon 4
Fresh, all-natural drummies tossed in your choice of buffalo or raspberry chipotle. Served with carrots, celery and ranch dressing.			<b>BBQ Cobb Salad</b>	13
<b>Tavern Nachos Grande</b>		14	Crisp romaine, baby field greens, grilled chicken, smoked beef brisket, Blue cheese crumbles, hard cooked egg, tomato, applewood smoked bacon and avocado with choice of dressing.	
Fried white corn tortillas, smoked pork, red beans, green chilies and diced tomatoes with hot Cheddar queso, chipotle lime sour cream and fresh guacamole.			<b>Molly B's Greens</b>	14
<b>Smoked Salmon Dip</b>		11	Marinated, grilled Alaskan salmon, crisp romaine, baby greens, sundried tomatoes, olives, artichokes and cucumbers tossed in a lemon basil vinaigrette.	
Pit smoked salmon with blended cheeses and fresh herbs. Served with crisp vegetables and grilled flatbread.			<b>JJ's Salad Dressings</b>	
<b>Beer Battered Onion Rings</b>		10	Ranch, Lemon Basil Vinaigrette, Caesar, Blue Cheese, Golden Balsamic Vinaigrette	
Golden brown, black and tan rings with hot Cheddar queso dip.				

## STONE OVEN PIZZAS

<b>Miner's Pizza</b>	12	<b>Meatball</b>	12
Tomato sauce with pepperoni, Canadian bacon, Italian sausage and Mozzarella cheese.		Tomato sauce, sliced homemade meatballs, green chilies and Mozzarella cheese with pesto drizzle.	
<b>Mediterranean</b>	12	<b>Wheeler</b>	12
Basil pesto sauce with artichokes, Kalamata olives, red onions, sundried tomatoes with Mozzarella and Goat cheese.		Smoked pulled pork, BBQ sauce, roasted red peppers, green chilies and red onion with Mozzarella and Cheddar cheeses.	

## TAVERN FAVORITES

Tavern Favorites served all day from 11:00 am to close daily.  
All favorites except the Maggie come with waffle fries and pickles.

<b>The Maggie</b>	12	<b>Blackened Ono Sandwich</b>	12
Grilled thick slices of pit smoked ham, melted Fontina cheese and Dijon mayo on extra thick sourdough bread, served with a Caesar salad and a cup of charred tomato bisque.		Blackened Hawaiian Ono fillet with green chili slaw, sliced tomato and avocado aioli. Served on a freshly baked BBQ Cheddar roll.	
<b>Smoked Bacon Meatloaf Sandwich</b>	12	<b>Smoked Pork Carnitas</b>	11
Housemade meatloaf wrapped in applewood smoked bacon, spiked with Native lager, garlic, onions and green chilies. Topped with melted Cheddar cheese and a dash of our Guinness BBQ sauce. Served on a freshly baked BBQ Cheddar roll.		Tender braised pork shoulder, white corn tortillas, sharp Cheddar cheese, green chili slaw and red beans.	
<b>Titanic Dip</b>	13	<b>BBQ Pulled Pork Sandwich</b>	10
Thinly sliced prime rib in a toasted hoagie roll served with au jus and your choice of Pepper Jack, Fontina or Cheddar cheese.		Smoked slow braised pork shoulder hand pulled and topped with our housemade Guinness BBQ sauce. Served on a freshly baked BBQ Cheddar roll.	
<b>Grilled Turkey Melt</b>	11	<b>BBQ Beef Brisket Sandwich</b>	12
Thick sliced smoked turkey, melted Fontina cheese, applewood smoked bacon and avocado with chipotle aioli on lightly grilled flatbread.		Smoked slow roasted thin sliced beef brisket topped with our housemade Guinness BBQ sauce. Served on our freshly baked BBQ Cheddar roll.	
<b>JJ's Classic All Natural Angus Beef Burger</b>	12	<b>Organic Black Bean Burger</b>	9
8oz of freshly ground Angus chuck on a freshly baked BBQ Cheddar roll with lettuce, tomato, red onion, pickles and choice of Pepper Jack, Fontina or Cheddar cheese.		Organic brown rice, black beans and sunflower seeds with organic vegetables, herbs and southwest seasonings. Served on a freshly baked BBQ Cheddar roll with choice of cheese, lettuce, tomato, onion and pickles.	

• Book your next private function at JJ's •

Rehearsal Dinners, Weddings, Corporate Events, Reunions or Private Parties

Add \$3.00 for split plate. Add \$2.00 for any substitutions. For your convenience an 18% gratuity will be added to parties of 6 or more and guests paying with a Copper Gift Card. There is a 6% surcharge on all transactions to support The Village at Copper and Copper Mountain.