



www.Verona18.com  
1001 Saddle Creek Dr. Copperopolis, CA 95228

## APPETIZERS

### GARLIC CHEESE BREAD | 3.50

### GARLIC FRIES OR ONION RINGS | 11.50

Beer battered sprinkled with garlic, parmesan and parsley.  
Add \$2 for a combo basket

### CHICKEN WINGS | 18.50

Twelve wings baked and fried tossed in choice of buffalo, BBQ, or Thai chili, served with carrots, celery, blue cheese or ranch dressing

### BRUSCHETTA | 12

5 pieces of toasted garlic bread, tomato, basil, garlic, drizzled with olive oil and aged balsamic, shaved parmesan

### MEATBALLS | 14

Tomato, basil, shaved parmesan

### STREET TACOS | 15

3 corn tortillas, skirt steak, onion, cilantro, cotija cheese, salsa

### SEAFOOD CEVICHE | 21

Scallops, white fish, shrimp in a lime vinaigrette, avocado, tortilla chips

### BANG BANG SHRIMP | 22

Seasoned rock shrimp, deep fried, tossed with Thai style sweet chili sauce, green onions

### CRAB DIP | 21

Cajun seasoning, cheddar cheese, grilled flatbread

### SAMPLE PLATTER | 30

Eagle Burger, Club Sandwich, Chicken Wings, French Fries, Pickles, 3 dressings

## SOUPS & SALADS

### SOUP OF THE DAY | 9

### WEDGE SALAD | 12

Blue cheese crumbles, bacon, cherry tomatoes, blue cheese dressing

### CAESAR SALAD | 12

Romaine hearts, shaved parmesan cheese, croutons, Caesar dressing  
Add Boquerones anchovies \$3

### COBB SALAD | 19

Hearts of romaine, bacon, chicken, avocado, cucumber, egg, tomato, blue cheese crumbles, blue cheese dressing

### BURRATA SALAD | 17

Sauteed tomatoes, fresh basil, EVOO, toasted sourdough bread

### HOUSE SALAD | 12

Mixed greens, grape tomato, pickled onion, candied walnuts, Italian vinaigrette

### GREEK SALAD | 13

Romaine lettuce, tomatoes, olives, cucumbers, onion, feta cheese, Italian vinaigrette

ADD: Grilled Chicken 7 / Skirt Steak 12 / Shrimp 11 / Salmon 12

## PIZZA

### MARGHERITA | 20

Mozzarella, basil, tomato sauce, EVOO

### WILD MUSHROOM | 20

Gruyere, Spinach, roasted garlic, thyme, cream

### MELVIN DUAL PEPPERONI | 20

2 types of pepperoni, pizza sauce, mozzarella cheese, parmesan cheese, Italian seasoning

### SUPREME | 22

Pizza sauce, pepperoni, Italian sausage, red onions, green peppers, mushrooms, mozzarella

### CHEF'S SPECIAL | 20

Fig preserves, arugula, goat cheese, prosciutto

### BBQ CHICKEN | 21

House-made BBQ sauce, chicken, red onions, sliced pepperoncini peppers, jack cheese

Wednesday - Saturday 11 AM to 9 PM

Tuesday & Sunday 11 AM to 5 PM

Monday - \$5 Hot Dog Combo

Includes Domestic Beer or Soda & Hot Dog

\*Imports & IPA add \$2

209-783-9500

## SANDWICHES & BURGERS

COMES WITH CHOICE OF FRIES, ONION RINGS (ADD \$2), SOUP, OR HOUSE SALAD

### EAGLE BURGER | 17.50

Seasoned patty, lettuce, tomato, onion, pickle, secret sauce, butter-topped bun, choice of cheese, cheddar, blue, American, Swiss  
Add-ons: bacon \$2 / avocado \$2 / egg \$2 / mushrooms \$2 / lettuce wrap \$2

### BBQ BACON BURGER | 19.50

Seasoned patty, lettuce, tomato, fried onion rings, cheddar cheese, BBQ sauce, butter-topped bun

### PATTY MELT | 17

Beef patty, Swiss cheese, caramelized onions, grilled rye bread

### FRENCH DIP | 19

Thinly sliced beef, caramelized onions, Swiss cheese, toasted Italian roll, au jus. Add mushrooms \$2

### COPPER CLUB | 18.50

Triple decker of bacon, roasted turkey, ham, cheddar cheese, lettuce, tomato, mayonnaise, toasted sourdough bread

### BLTA | 15.50

Bacon, lettuce, tomato, avocado, mayonnaise, toasted sourdough bread

### SPICY FRIED CHICKEN | 17

Seasoned crispy chicken, pickles, coleslaw, spicy aioli, butter-topped bun

### PHILLY CHEESE STEAK | 19

Thinly sliced beef, bell peppers, onions, mushrooms, provolone, toasted Italian Roll

### VEGETARIAN | 18

Grilled eggplant, peppers, zucchini, avocado, tomato, pesto mayo on Italian Roll

## MAINS & PASTAS

### SPAGHETTI BOLOGNESE | 25

Our classic Italian meat sauce, shaved parmesan  
Add meatballs \$9

### BEEF STROGANOFF | 26

Sliced beef, onion, mushrooms seasoned to perfection, mixed with pappardelle pasta

### SHRIMP SCAMPI | 29

Sauteed shrimp, garlic, white wine, linguini pasta

### FISH 'N CHIPS | 23

Beer battered cod fillets, coleslaw, lemon-caper aioli

### GRILLED SALMON | 33

Wester Ross Artisan salmon, fresh herbs, olive oil, risotto, Chef's choice veggie

### CHICKEN PARMESAN | 27

Breaded chicken scaloppini, mozzarella cheese, spaghetti marinara

### CHICKEN MARSALA | 27

Chicken scaloppini sautéed, sweet Marsala wine, mushroom sauce, Chef's choice pasta & veggies

### BEEF SHORT RIB RAGU | 29

Rigatoni Pasta

### STEAK FRITES | 32

Grilled certified Angus skirt steak, chimichurri, fries, Chef's choice veggie

### PECAN CRUSTED PORK CHOP | 31

Pecan-herb crusted bone-in pork chop, whiskey-cream sauce, mashed potato, Chef's choice veggie

## KIDS MENU

(10 and under)

### BUTTERED NOODLES | 8

### CHICKEN TENDERS(3) & FRIES | 10

### HOT DOG & FRIES | 8

### GRILLED CHEESE & FRIES | 9



Dairy Free



Gluten Free



Spicy

\$ 5 split plate charge | Water by Request



www.Verona18.com  
1001 Saddle Creek Dr. Copperopolis, CA 95228

## SIGNATURE COCKTAILS

Each of our signature cocktails is made with 2oz of premium liquor and crafted by our in-house mixologist

**TRANSFUSION / 14**  
Titos, fresh lime juice, grape juice, ginger ale

**RASPBERRY LEMON DROP / 14**  
Ketel One Citron, fresh lemon juice, triple sec, Razzmatazz

**GHOST OF A ROSE / 14**  
Hendricks, St. Germain, fresh lemon juice, grenadine, Sprite

**NEGRONI / 13**  
Tanqueray, Campari, sweet vermouth

**COPPER OLD FASHION / 14**  
Makers Mark, agave, bitters

**PAPER PLANE / 12**  
Michter's boubon, lemon juice, Aperol, Amaro Nonino

**GIANTS LEMONADE / 12**  
Captain Morgan spice rum, pineapple juice, fresh lemon juice, Blue Curacao

**MOJITO / 13**  
Bacardi, agave, fresh lime juice, mint leaves, soda water

**CLASSIC MARGARITA / 13**  
Cazadores Blanco, fresh lime juice, agave

**PALOMA / 13**  
Casamigos Reposado, grapefruit juice, Squirt

## MOCKTAILS

**All mocktails can be made into cocktails, just ask your server to add a shot of your favorite alcohol!**

**COCONUT CADDIE / 8**  
Smooth coconut puree shaken with cherry, pineapple, and fresh squeezed lime juice served in a martini glass for a tropical, creamy-sweet escape. Add your favorite Rum to make this mocktail a Par-Tee Colada!

**STRAWBERRY SLICE / 8**  
Strawberry puree with a hint of lime and sprite. Bright, tarte, and refreshing - the perfect pick-me-up after a round

**MANGO MULLIGAN / 8**  
Mango puree, whipped cream, pineapple, agave and a hint of lime. Balanced and silky with a nostalgic creamsicle style finish

## DRINKS

|                                                                                |             |
|--------------------------------------------------------------------------------|-------------|
| <b>SODA</b>                                                                    | \$3         |
| Coke, Diet Coke, Coke Zero, Rootbeer, Dr. Pepper, Sprite, Ginger Ale, Lemonade |             |
| <b>ICED TEA</b>                                                                | \$3         |
| <b>HOT TEA</b>                                                                 | \$3         |
| <b>HOT CHOCOLATE</b>                                                           | \$3         |
| <b>JUICE</b>                                                                   | \$3         |
| Grape, Cranberry, Orange, Grapefruit, Pineapple                                |             |
| <b>GATORADE</b>                                                                | \$4         |
| <b>RED BULL</b>                                                                | \$4         |
| <b>BOTTLED WATER</b>                                                           | \$2         |
| <b>PELLEGRINO 500ML/750ML</b>                                                  | \$5/ \$7.50 |

## ESPRESSO

|                                                                                     |     |
|-------------------------------------------------------------------------------------|-----|
| All Espresso Items can be made hot or cold Add vanilla, caramel, or hazelnut \$1.00 |     |
| <b>COFFEE</b>                                                                       | \$3 |
| <b>ESPRESSO</b>                                                                     | \$3 |
| <b>LATTE</b>                                                                        | \$5 |
| <b>CAPPUCCINO</b>                                                                   | \$5 |
| <b>MOCHA</b>                                                                        | \$5 |

\$15 Corkage Fee

Wednesday - Saturday 11 AM to 9 PM

Tuesday & Sunday 11 AM to 5 PM

Monday - \$5 Hot Dog Combo

Includes Domestic Beer or Soda & Hot Dog

\*Imports & IPA add \$2

209-783-9500

## BEER

|                                          |
|------------------------------------------|
| <b>DRAFT</b>                             |
| PINT/ PITCHER                            |
| <b>COORS LIGHT 5 / 20</b>                |
| <b>MODELO 5/ 20</b>                      |
| <b>DUST BOWL TACO TRUCK LAGER 5 / 20</b> |
| <b>LOAST COAST IPA 6 / 24</b>            |
| <b>BALLAST POINT SCULPIN IPA 6/ 24</b>   |
| <b>DESCHUTES CRAFT 6 / 24</b>            |

**DOMESTIC / 5**  
Coors Banquet, Coors Lt, Budweiser, Bud Lt, Blue Moon, Michelob Ultra

**IMPORT / 6**  
Heineken, Stella, Peroni, Modelo Especial, Modelo Negra, Guinness, Corona

**CRAFT / 6**  
Sierra Nevada, Lagunitas IPA, 805 Otherwise Brewing (GF Beer)

**NON-ALCOHOLIC / 6**  
Corona, Lagunitas IPA

## WINE

**HOUSE WINE - MCMANIS 6 / 25**  
Chardonay, Sauv Blanc, Merlot, Cabernet

**BIVIO WINERY PROSECCO 8**  
Split

**LA MARCA PROSECCO 10 / 35**  
Split or 750mL bottle

**CHANDON BRUT 11 / 42**  
Split or 750mL bottle

**CHANDON GARDEN SPRITZ 11**  
Split

**VEUVE DEVIENNE BLANC DE BLANC 9**  
Split

**WHITEHALL SAUVIGNON BLANC 14 | 46**

**WILLIAM HILL CHARDONNAY 10 / 31**

**FRANK FAMILY CHARDONNAY 16 / 52**

**MASO CANALI PINOT GRIGIO 10 / 32**

**BELLA GRACE ROSE 11 / 36**

**BAY MIST REISLING 7 / 24**

**WILLIAM HILL MERLOT 10 | 31**

**LOUIS MARTINI PRATI CABERNET 12 / 39**

**PAINTED FIELDS "CURSE OF KNOWLEDGE" BY ANDIS CABERNET 11 / 36**

**DUTTON PINOT NOIR 13 / 42**

**BRADY ZINFANDEL 10 / 32**

**KLINKER BRICK SYRAH 11 | 37**

**HATCHER BARBERA 11 / 38**

## DESSERT

**SEASONAL CROSTADA / 12**  
Free form pie with seasonal fruit filling

**GELATO / 10**  
Ask your server for our current delicious flavors

**CHOCOLATE LAVA CAKE / 12**  
With vanilla gelato

**CREME BRULEE / 12**