

COPITA®

HAPPY HOUR

MONDAY - THURSDAY | 5:00 pm - 6:30 pm

COCKTAILS 10

COPITA MARGARITA Herradura Silver | lime | agave

PALOMA'S SISTER Herradura Silver | grapefruit | elderflower | lime | agave

LA CAPIRUCHA Unión mezcal | prickly pear syrup | lime | smoked salt

OAXACAN OLD FASHIONED Don Julio Reposado | Catedral mezcal | bitters

BEER 5

LAGER Órale | Del Cielo Brewing Co. | Martinez | CA

WINES 10

CHARDONNAY 2021 | Metallico Un-Oaked | Morgan | Santa Lucia Highlands | CA

PINOT NOIR 2020 | Storrs | Santa Cruz Mountains | CA

BITES 10

GUACAMOLE chile serrano | cilantro | onion VG

PAPAS BRAVAS roasted & fried Kennebec potatoes | crispy jalapeños | avocado crema V

BRUSSELS SPROUTS citrus chipotle dressing | lime VG

MOLOTES DE PLATANO plantain fritters | Oaxacan mole | queso Cotija | crema V,N

CRISPY CALAMARI macha aioli | micro cilantro

CHICKEN WINGS honey macha marinade | avocado crema

CEVICHES 15

***TUNA TOSTADAS** seared yellowfin tuna | fried leeks | citrus | chipotle aioli

***SHRIMP AGUACHILE TOSTADAS** avocado | cucumber | serrano chile | avocado crema | lime | cilantro

***HAMACHI CRUDO** cherries | watermelon radish | serrano chile | watercress | mint marinade

TACOS

\$5 OFF 2 | \$7 OFF 4

V = vegetarian | VG = vegan | N = contains nuts

*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness. Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases. 20% gratuity is added to parties of 8 or more guests.