

SALADS

	IND	SM	LG
HOUSE <i>Hearts of romaine, red cabbage, carrots, cucumber, tomato, and red onion, with choice of dressing.</i>	\$8	\$13	\$20
CAESAR <i>Hearts of romaine, Texas toast croutons, and parmesan cheese, with our homemade Caesar dressing.</i>	\$9	\$14	\$21
MARKET <i>Heritage mix, red cabbage, cucumber, snap peas, red onion, tomato, and bleu cheese crumbles, with choice of dressing.</i>	\$10	\$15	\$22
SPINACH <i>Spinach, quinoa, avocado, roasted corn, red pepper, red onion, and feta cheese, with basil vinaigrette dressing.</i>	\$10	\$15	\$22

GREEK CHICKPEA \$11 \$16 \$23
Chickpeas, red pepper, tomato, cucumber, crumbled feta cheese, basil, parsley, red onion, and kalamata olives, with champagne vinaigrette dressing.

SALMON CAKES \$12
Two salmon cakes served on a bed of arugula and seasoned onions drizzled with chipotle mayo.

CHOICE OF CHICKEN, TRI TIP OR AVOCADO INCLUDED ON THE FOLLOWING SALADS

SANTA FE BBQ \$12 \$18 \$28
Hearts of romaine, red cabbage, carrots, cucumbers, roasted corn, black beans, cilantro, scallions, shredded jack cheese, tomato, tortilla strips, drizzled with BBQ sauce and topped with choice of protein, served with Ranch or Chipotle Ranch dressing.

KALE \$12 \$18 \$28
Chopped kale, avocado, green cabbage, roasted almonds, cilantro, scallions, and parmesan cheese, served with champagne vinaigrette dressing.

ASIAN \$12 \$18 \$28
Green cabbage, red cabbage, carrots, green onions, red pepper, cucumber, snap peas, roasted almonds, wontons, and sesame seeds, with Asian dressing.

ARUGULA \$13 \$19 \$29
Arugula, roasted vegetables, red onion, feta cheese, and roasted walnuts, served with basil vinaigrette dressing.

HARVEST \$13 \$19 \$29
Heritage mix, spinach, quinoa, beets, tomato, cucumber, red onion, carrots, and roasted walnuts, served with balsamic vinaigrette.

ADD'L. CHARGE FOR A SUPER PROTEIN \$3 \$4 \$7
Brisket, Shrimp, or Salmon

DRESSINGS:

Ranch • Chipotle Ranch • Caesar • Bleu Cheese Basil Vinaigrette • Champagne Vinaigrette Balsamic Vinaigrette • Asian • Creamy Cilantro

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PASTAS

	IND	SM	LG
MARINARA PASTA <i>Cellentani pasta with our homemade marinara sauce. Topped with parmesan cheese and fresh basil.</i>	\$9	\$11	\$14
MACARONI & CHEESE <i>Cellentani pasta with our creamy three cheese sauce.</i>	\$10	\$12	\$16
FOUR CHEESE PASTA <i>Cellentani pasta marinara baked with mozzarella, ricotta, and romano cheese. Topped with parmesan cheese and fresh basil.</i>	\$10	\$12	\$16
POBLANO PESTO <i>Cellentani pasta with our flavorful poblano pesto sauce. Topped with parmesan cheese and fresh basil.</i>	\$11	\$13	\$17
TURKEY MEATBALLS (3) \$11 <i>Served with homemade marinara sauce on a bed of cellentani pasta. Topped with parmesan cheese and fresh basil.</i>			

SANDWICHES

SERVED ON A TOASTED CIABATTA ROLL WITH ONE SIDE ITEM

SMOKED TURKEY SANDWICH \$12
Slow roasted sliced turkey with lettuce, red onions, tomatoes and avocado aioli.

PULLED PORK \$13
Slow roasted, smoked pork mopped in our BBQ sauce.

ANDOUILLE SAUSAGE \$13
Andouille sausage, sautéed red peppers, and onions, with melted jack cheese.

MEATBALL \$14
All natural turkey meatballs with marinara sauce and mozzarella cheese.

CHICKEN CHIPOTLE \$14
Chicken, chipotle sauce, roasted corn, and black beans, with melted mozzarella cheese.

EL PASO TRI TIP \$15
Smoked sliced tri tip, sautéed red peppers, mushrooms, and onions, with chipotle mayo and melted jack cheese.

BBQ BRISKET \$16
Slow roasted, smoked brisket sliced and mopped in our BBQ sauce.

PASTRAMI \$16
Slow smoked pastrami topped with coleslaw, pickles and Dijonnaise sauce.

HOMEMADE SOUPS

COPPER HILL "SIGNATURE" SOUP Pint \$7 Quart \$10
Our rich, creamy broth with similar flavors to tortilla soup. Served with shredded chicken, topped with jack cheese and tortilla strips.

VEGETABLE SOUP Pint \$7 Quart \$10
Carrots, tomatoes, celery, squash, potatoes, and seasonal vegetables.

SMOKED MEATS

ALL MEALS ARE SERVED WITH TEXAS GARLIC TOAST & ONE SIDE ITEM

	1/2 LB	Meal
PULLED PORK	\$9	\$13
TURKEY BREAST	\$9	\$13
TRI TIP	\$11	\$15
SALMON (Choice of honey lime or seasoned lemon)**	\$14	\$18
BRISKET	\$15	\$19
PASTRAMI	\$15	\$19
	A La Carte	Meal
SPICY ANDOUILLE SAUSAGE LINK	\$7	\$11
HALF CHICKEN	\$13	\$17
BONELESS CHICKEN BREAST (12oz)	\$13	\$17
SHRIMP (8 pieces) <i>(Choice of honey lime, seasoned lemon, or marinara sauce)**</i>	\$13	\$17
HALF ST. LOUIS - SPARE RIBS	\$19	\$23
FULL ST. LOUIS - SPARE RIBS	\$30	\$34
VEGAN ANDOUILLE SAUSAGE	\$7	
TURKEY MEATBALLS (3)**	\$9	
WHOLE CHICKEN	\$21	
"TEX MEX IT" (Seasoned Onions, Salsa Verde, Corn Tortillas)	\$2	
** Can be served on a bed of rice, quinoa, or pasta	\$2	

COMBO MEALS

2 MEATS \$29 3 MEATS \$37

CHOICE OF PROTEIN:

½ Chicken • Pulled Pork • Tri Tip • Brisket • Pastrami • Turkey
Ribs • Andouille Sausage

BOWLS

MAKE YOUR OWN Choice of Rice or Quinoa \$11

CHOICE OF ONE PROTEIN:

Chicken • Tri Tip • Turkey • Pork • Sausage • Roasted Mixed Vegetables
Additional Charge: Brisket • Pastrami • Salmon • Shrimp

CHOICE OF ONE SAUCE:

BBQ Sauce • Chipotle Sauce • Salsa Verde
Seasoned Lemon Sauce • Honey Lime Sauce

CHOICE OF UP TO 4 OF THE FOLLOWING TOPPINGS:

Red Peppers • Yellow Peppers • Mushrooms • Red Onions • Spinach
Snap Peas • Roasted Corn • Black Beans • Scallions • Seasoned Onions
Jack Cheese • Cheddar Cheese • Mozzarella Cheese • Feta Cheese

ADDITIONAL TOPPINGS \$1 (ea)

SIDE ITEMS

1/2 Pint \$4 Pint \$7 Quart \$11

CREAMY MASHED POTATOES
Yukon potatoes mixed with cream cheese, sour cream, and seasonings.

SMOKED BAKED BEANS
Straight from the smoker. Sweet and tangy with three different beans, peppers, and onions.

CLASSIC COLESLAW
Chopped green cabbage, red cabbage, and carrots, mixed in our creamy classic coleslaw dressing.

SPICY SLAW
Chopped cabbage, carrots, onion, cilantro, and jalapenos, in our slightly spicy vinaigrette dressing.

STREET CORN SALAD
Corn, red pepper, onion, cilantro, and cotija cheese, tossed in an esquite dressing and sprinkled with Tajin, served cold.

CILANTRO LIME RICE
Jasmine rice with fresh cilantro and lime.

SOUTHWEST QUINOA SALAD
Quinoa mixed with black beans, roasted corn, red pepper, and red onion, tossed with a tangy vinaigrette dressing.

MEDITERRANEAN PASTA SALAD
Pasta with roasted red peppers, kalamata olives, tomatoes, artichoke hearts, green onions, basil, and feta cheese, tossed in a balsamic vinaigrette dressing.

TEXAS GARLIC TOAST \$1.25 (ea)

ADDITIONAL SANDWICH AND MEAL SIDE ITEMS:

Macaroni & Cheese • Fresh Roasted Brussels Sprouts

FRESH EATS

SM \$9 LG \$13

POTATOES RAJAS
Roasted potatoes, poblano peppers, and onions, topped with melted jack cheese.

ROASTED CAULIFLOWER FLORETS
Topped with your choice of cilantro sauce or cheese sauce.

LEMON GARLIC GREEN BEANS (Seasonal)

FRESH ROASTED BRUSSELS SPROUTS
Topped with homemade chipotle sauce or balsamic vinaigrette.

SEASONAL FRESH ROASTED VEGETABLES
Topped with fresh basil.

DRINKS

FOUNTAIN	\$2	BOTTLED WATER	\$2
MILK	\$1	BEER	\$7
APPLE JUICE	\$1	WINE Glass \$8 Bottle	\$26

FAMILY PACKAGES

INCLUDES PROTEIN, SALAD (Caesar or House),
AND ONE SIDE ITEM

FAMILY SIZE	4-6	6-8
CHICKEN	\$38	\$60
CHICKEN & PULLED PORK	\$50	\$86
TRI TIP	\$57	\$90
CHICKEN & TRI TIP	\$59	\$100
CHICKEN, TRI TIP & ANDOUILLE SAUSAGE	\$62	\$116
CHICKEN & BRISKET	\$70	\$121
BRISKET	\$72	\$125
CHICKEN, TRI TIP & RIBS	\$84	\$156
"TEX MEX IT" (Seasoned Onions, Salsa Verde, Corn Tortillas)	\$6	\$10

CHOICE OF SIDE:

Creamy Mashed Potatoes • Smoked Baked Beans • Classic Coleslaw
Spicy Slaw • Lemon Garlic Green Beans (Seasonal) • Pasta Marinara
Cilantro Lime Rice • Street Corn Salad • Southwest Quinoa Salad

FIESTA PACKAGE

FOR 10 \$170 FOR 25 \$385

INCLUDES SALAD (Caesar or House)
CHICKEN & TRI TIP

CHOICE OF ONE SIDE ITEM:

Creamy Mashed Potatoes • Smoked Baked Beans • Classic Coleslaw
Spicy Slaw • Lemon Garlic Green Beans (Seasonal) • Cilantro Lime Rice
Street Corn Salad • Southwest Quinoa Salad

CHOICE OF PASTA:

Marinara • Poblano Pesto • Macaroni & Cheese

"TEX MEX IT" FOR 10 \$15 FOR 25 \$35
(Seasoned Onions, Salsa Verde, Corn Tortillas)

TEXAS TASTES \$125

FOR 4 HUNGRY PEOPLE

1 LB BRISKET	1 WHOLE CHICKEN
1 LB PORK	1 SLAB RIBS
4 ANDOUILLE SAUSAGE LINKS	

"TEX MEX IT" (Seasoned Onions, Salsa Verde, Corn Tortillas) \$8

TEXAS TAKEDOWN \$550

FEEDS UP TO 50 PEOPLE (PICK UP ONLY)

SMOKED TRI TIP

BONELESS CHICKEN BREAST

or
CHICKEN PIECES

(Includes Breasts, Legs, and Thighs)

CHOICE OF SALAD:

House • Caesar • Smoked Santa Fe (No Meat)

CHOICE OF SIDE:

Creamy Mashed Potatoes • Pasta Marinara
Macaroni & Cheese • Poblano Pesto

TEXAS GARLIC TOAST

DESSERTS

DULCE DE LECHE BARS

\$5

A creamy layer of dulce de leche between a buttery
oat crumble.

DOUBLE CHOCOLATE BARS

\$5

A rich decadent flourless chocolate bar topped with
chocolate ganache.

CHOCOLATE PEANUT BUTTER BARS

\$5

A creamy peanut butter bar topped with a layer
of chocolate.

BREAD PUDDING

\$5

Savor the flavor of the season.

NANA'S NANA' PUDDIN

\$5

Our Southern Style Banana Pudding just like Nana used to make.
Sprinkled with cinnamon.

KIDS MENU \$6

MACARONI & CHEESE

PASTA MARINARA

CHICKEN NUGGETS

ST LOUIS - SPARE RIBS

PASTA with Butter & Cheese

GRILLED CHEESE

SERVED WITH A CHOICE OF:

Texas Garlic Toast • Creamy Mashed Potatoes
Carrot Sticks with Ranch Dressing • Applesauce

WE CATER!
ASK FOR OUR CATERING MENU

COPPER HILL BBQ

SMOKED MEATS & FRESH EATS

Welcome to Copper Hill BBQ, where we have combined the best of both worlds: mouthwatering smoked meats and a variety of fresh, healthy options. Our concept is tailored to fit your busy lifestyle, offering fast-casual dining, takeout, and catering services.

I invite you to join us at Copper Hill BBQ to enjoy and savor the flavors close to my heart. Together, let's celebrate good friends, loving families and of course, delicious food. Experience the perfect blend of smoked meats and fresh eats at Copper Hill BBQ.

Lori Wallace



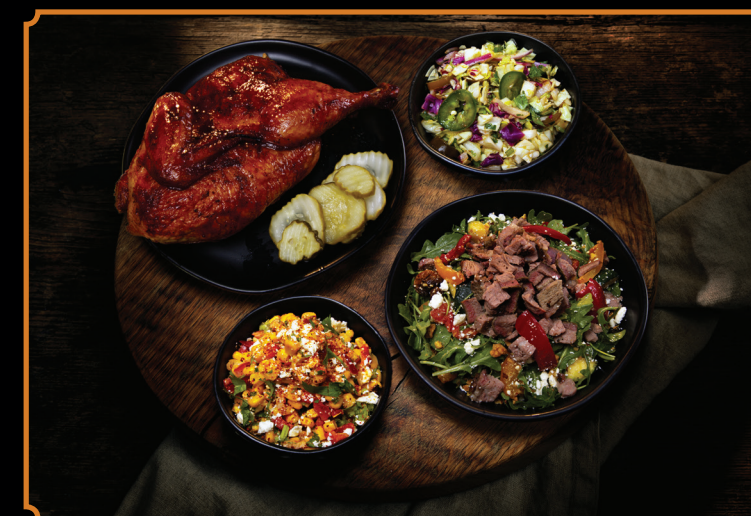
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COPPER HILL BBQ

• SMOKED MEATS & FRESH EATS •

MENU



DINE IN • TAKE OUT

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