SALADS

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	IND	SM	LG
OUSE	\$7	\$12	\$19
earts of romaine, red cabbage, carrots, ion, with choice of dressing.	cucumber, t	omato, an	d red
AESAR	\$8	\$13	\$20
earts of romaine, Texas toast croutons, omemade Caesar dressing.	and parmes	an cheese	, with our
ARKET	\$9	\$14	\$21
eritage mix, red cabbage, cucumber, sn eu cheese crumbles, with choice of dre		onion, toi	nato, and
PINACH	\$9	\$14	\$21
inach, quinoa, avocado, roasted corn, eese, with basil vinaigrette dressing.	red pepper, i	red onion,	and feta
REEK CHICKPEA	\$10	\$15	\$22
CHOICE OF CHICKEN, TRI INCLUDED ON THE FOL			
	644	ć47	
MOKED SANTA FE earts of romaine, red cabbage, carrots, eans, cilantro, scallions, shredded jack o rips, served with ranch or chipotle ranc	cheese, tomo		
ALE	\$11	\$17	\$27
opped kale, avocado, green cabbage, allions, and parmesan cheese, served v essing.			
SIAN	\$11	\$17	\$27
een cabbage, red cabbage, carrots, gr cumber, snap peas, roasted almonds, v ian dressing.			

ARUGULA\$12\$18\$28Arugula, roasted vegetables, red onion, feta cheese, and roasted walnuts,
served with basil vinaigrette dressing.\$12\$18\$28HARVEST\$12\$18\$28

Heritage mix, spinach, quinoa, beets, tomato, cucumber, red onion, carrots, and roasted walnuts, served with balsamic vinaigrette.

ADD'L. CHARGE FOR A SUPER PROTEIN \$2 \$3 \$6 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 Cellentani pasta with our homemade marina Topped with parmesan cheese and fresh bas		\$10	\$13
MACARONI & CHEESE Cellentani pasta with our creamy three chee	\$9 se sauce.	\$11	\$14
FOUR CHEESE PASTA Cellentani pasta marinara baked with mozza and romano cheese. Topped with parmesan and fresh basil.		\$11 otta,	\$14
POBLANO PESTO Cellentani pasta with our flavorful poblano p Topped with parmesan cheese and fresh bas		\$12 ce.	\$15
ALL NATURAL TURKEY MEATBALLS (3 Served with homemade marinara sauce on a cellentani pasta. Topped with parmesan cher and fresh basil.	bed of	\$11	
SANDWICH	ies		
SERVED ON A TOASTED CI WITH ONE SIDE IT		ROLL	
PULLED PORK Slow roasted, smoked pork mopped in our Bl	BQ sauce.		\$12
ANDOUILLE SAUSAGE Andouille sausage, sautéed red peppers, and with melted jack cheese.	l onions,		\$12
MEATBALL All natural turkey meatballs with marinara s and mozzarella cheese.	auce		\$13
CHICKEN CHIPOTLE Chicken chunks, chipotle sauce, roasted corn with melted mozzarella cheese.	, and blac	ck beans,	\$14
EL PASO TRI TIP Smoked sliced tri tip, sautéed red peppers, m and onions, with chipotle mayo and melted j			\$14
BBQ BRISKET Slow roasted, smoked brisket sliced and mop	oped in ou	ır BBQ sau	\$15 ce.

HOMEMADE SOUPS

Pint \$6 Quart \$10

COPPER HILL "SIGNATURE" SOUP

Our rich, creamy broth with similar flavors to tortilla soup. Served with shredded chicken, topped with jack cheese and tortilla strips.

VEGETABLE SOUP

Carrots, tomatoes, celery, squash, potatoes, and seasonal vegetables.

SMOKED MEATS

ALL MEALS ARE SERVED WITH TEXA & ONE SIDE ITEM	AS GARLIC TO	DAST
	1/2 LB	Me
PULLED PORK	\$8	\$:
TRI TIP	\$10	\$:
BRISKET	\$14	\$:
SALMON Choice of honey lime or seasoned lemon)**	\$13	\$:
AI	.a Carte	Me
SPICY ANDOUILLE SAUSAGE LINK	\$7	\$:
HALF CHICKEN	\$12	\$:
BONELESS CHICKEN BREAST (1202)	\$12	\$:
SHRIMP (8 pieces) Choice of honey lime, seasoned lemon, or marina	\$12 tra sauce)**	\$:
HALF SLAB ST. LOUIS - SPARE RIBS	\$18	\$2
ULL SLAB ST. LOUIS - SPARE RIBS	\$28	\$3
/EGAN ANDOUILLE SAUSAGE		9
ALL NATURAL TURKEY MEATBALLS (3)**		ę
WHOLE CHICKEN		\$2
" TEX MEX IT" (Seasoned Onions, Salsa Verde,	Corn Tortillas)	ļ
** Can be served on a bed of rice, quinoa, or past	а	9
COMBO MEA	LS	

2 MEATS	\$27	3 MEATS	\$34	
CHOICE OF PROTEIN:				
½ Chicken • Pulled Po	ork • Tri Tip • Briske	et • Ribs • Andou	uille Sausage	

BOWLS

MAKE YOUR OWN Choice of Rice or Quinoa

CHOICE OF ONE PROTEIN:

Chicken • Tri Tip • Pork • Sausage • Roasted Mixed Vegetables Additional Charge: Brisket • 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 \$6 Quart \$10

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.

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)

FRESH EATS

SM \$8 LG \$12

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 a homemade chipotle sauce.*

SEASONAL FRESH ROASTED VEGETABLES *Topped with fresh basil.*

DRINKS

FOUNTAIN	\$2	BOTTL	ED WATER	\$2
MILK	\$1	BEER		\$7
APPLE JUICE	\$1	WINE	Glass <mark>\$8</mark>	Bottle \$26

\$10

DESSERTS

DULCE DE LECHE BARS A creamy layer of dulce de leche between a buttery oat crumble.	\$4
DOUBLE CHOCOLATE BARS A rich decadent flourless chocolate bar topped with chocolate ganache.	\$4
CHOCOLATE PEANUT BUTTER BARS A creamy peanut butter bar topped with a layer of chocolate.	\$4
BREAD PUDDING Savor the flavor of the season.	\$4

FAMILY PACKAGES

INCLUDES PROTEIN, SALAD (Caesar or House), AND ONE SIDE ITEM				
FAMILY SIZE	4-6	6-8		
CHICKEN	\$34	\$54		
CHICKEN & PULLED PORK	\$46	\$80		
TRI TIP	\$53	\$84		
CHICKEN & TRI TIP	\$55	\$94		
CHICKEN, TRI TIP & ANDOUILLE SAUSAGE	\$58	\$110		
CHICKEN & BRISKET	\$66	\$115		
BRISKET	\$68	\$109		
CHICKEN, TRI TIP & RIBS	\$80	\$150		
"TEX MEX IT"	\$6	\$10		

(Seasoned Onions, Salsa Verde, Corn Tortillas)

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

TEXAS TASTES \$120

FOR 4 HUNGRY PEOPLE

1 LB BRISKET 1 WHOLE CHICKEN

1 LB PORK

1 SLAB RIBS

4 ANDOUILLE SAUSAGE LINKS

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

FIESTA PACKAGE

FOR 10 **\$160** FOR 25 **\$360**

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

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

TEXAS TAKEDOWN \$500

FEEDS UP TO 50 PEOPLE (PICK UP ONLY)

10 LBS TRI TIP

10 LBS CHICKEN BREAST 10 WHOLE CHICKENS

CHOICE OF SALAD: Garden • Caesar • Smoked Santa Fe (No Meat)

CHOICE OF SIDE: Creamy Mashed Potatoes • Pasta Marinara Macaroni & Cheese • Poblano Pesto

TEXAS GARLIC TOAST

KIDS MENU \$5

MACARONI & CHEESE CHICKEN NUGGETS PASTA MARINARA ST LOUIS - SPARE RIBS GRILLED CHEESE

PASTA with Butter & 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



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



28295 Newhall Ranch Road Valencia, CA 91355

661.243.3933



MENU



DINE IN • TAKE OUT

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