

In The Bread



All sandwiches are served with house chips or soup.
Upgrade to a side salad or house-cut fries for a **1.50**
or your choice of Kupros fries for **2.00**

Craft Brewben 12.00

Craft beer-braised corned beef, Thousand Island, grilled sauerkraut, provolone cheese on marble rye bread.

Craft House Veggie Burger 12.00

House made veggie patty topped with roasted red pepper, melted provolone cheese & mayo over arugula, tomato & red onion on a fresh baked onion infused bun from Truckee Sourdough Company.

Kupros Club 11.50

Oven roasted turkey breast, thick cut applewood smoked bacon, fresh avocado, leaf lettuce, tomato & mayo on fresh baked wheat bread.

The K.C.H. Burger 12.00

Our classic 1/2lb. burger grilled to your liking & dressed with cheddar, provolone, grilled onions, garlic aioli, lettuce & tomato.

Add bacon: 1.50 | Extra patty: 3.00

Grilled Cheeses 10.00

A selection of cheeses & roasted tomatoes slapped between herb focaccia.

It's Chicken 12.00

Grilled or fried — the choice is yours. Topped with pickled peppers, chipotle mayo, pepper jack cheese, lettuce & tomato on an onion infused burger bun.

Kalua Pork Banh Mi 11.50

Hawaiian style slow braised pork, with pickled daikon & carrots, pineapple sambal, fresh cilantro & jalapeños on a soft French roll.

*Substitute marinated tofu for a vegetarian option!

Shrimp Po' Boy 11.50

Beer battered jumbo shrimp with green leaf lettuce, thinly sliced red onion, tomato, and our famous Kupros Sauce on a soft French roll.

Greens & Not So Green



Charred Caesar 10.00

Lightly grilled Romaine halves (chopped upon request), Parmesan cheese, house made croutons, & Caesar dressing.

Add chicken (grilled or crispy) or tofu for 3.00 | Shrimp for 5.00

East & Greens Tofu 10.50

Soy & ginger marinated tofu, served over arugula, tomatoes, cucumber, red onion & pickled peppers with a sesame dressing.

Kupros Cobb 12.00

Mixed greens, turkey, egg, cherry tomatoes, avocado, bacon, & bleu cheese crumbles with your choice of dressing.

\$6 Bar Bites "For grazing & sharing!"



Sacratomato Bruschetta

Truckee Sourdough rosemary baguette with tomatoes, fresh mozzarella, garlic, basil, balsamic reduction & a Parmesan sprinkle.

Nachos Kupros

House-made tortilla chips, cheese sauce, black beans, sour cream, Pico de Gallo & jalapeños.

\$6 Bar Bites *continued*



Kupros Fries

House cut & cooked to crispy perfection, then coated or topped with your choice of: Garlic & Parmesan, Wet Curry, Cajun Spiced or Crazy (cheese, 1000 Island dressing & grilled onion). Add bleu cheese crumbles for 1.50.

Dragon Oyster Mushrooms

Fresh local mushrooms from Dragon Gourmet Farms battered & tossed in garlic & Parmesan & served with garlic aioli.

Fried Pickle Spears

Craft beer battered & served with Kupros sauce.

Hummus of the Moment

Garbanzo beans fused with great seasonal ingredients & blended with olive oil. Served with herb focaccia or fresh veggies.

House Tomato Bisque or Soup Du Jour

Ask your server for the soup of the day.

Light Seasonal Salad

Garden fresh greens with watermelon radish, grape tomato, shaved fennel, cucumber, house made croutons & cotija cheese with your choice of dressing.

Craft Beer Battered Cheese

Craft beer battered white cheddar cheese curds fried to fluffy, melting goodness. Served with ranch or marinara sauce.

Parmesan Crusted Zucchini Sticks

Fresh sliced zucchini coated with a Parmesan, corn, & jalapeño breading, deep fried & served with a roasted red pepper dipping sauce.

Vegetarian Egg Rolls

Filled with cabbage, carrots, & rice noodles, fried to golden perfection & served with a side of plum sauce.

Wings, Plates & Things



Chicken Strips 9.00

Chicken Wings (6) 9.00

Tossed in one of our house sauces. Choose from:

BBQ, Buffalo, or Garlic blasted.

Add bleu cheese crumbles for 1.50.

Taco Trifecta 9.00

Choose any combination of 3 tacos:

- **Cajun chicken** with lettuce, sautéed onion & bell pepper.
- **Pork Belly & Kimchi** with micro greens & spicy Kupros sauce.
- **Beer battered Alaskan cod** with lettuce & tartar sauce.

Mix 'N' Mac 9.50

House made creamy mac & cheese served classic cheesy or with your choice of accompaniment:

- **Bacon**
- **Chorizo**
- **Mushrooms**
- **Sautéed seasonal veggies**

Poutine 9.50

House cut fries topped with rich, meaty beef gravy & melted cheese curds.

Fish or Shrimp & Chips 12.50

Craft beer battered Alaskan cod or jumbo shrimp & house cut fries. Served with tartar sauce & lemon.

Tag us to be entered to WIN FREE LUNCH!

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Bottled Beer 22oz. etc.

Brother Thelonious (North Coast Brewing) - 12.00

Like a Belgian "Dark Strong Ale," this beer is rich & robust. ABV 9.4%

La Fin Du Monde (Unibroue) - 13.00

Mildly yeasty with a complex palate of malt, fruit, & spice notes, followed by a smooth, dry finish. ABV 9%

Three Philosophers (Ommegang) - 13.00

A unique Belgian-style blend of Ommegang Quadruple Ale & Liefman's Kriek. ABV 9.7%

Citra Extra Pale Ale (Knee Deep Brewing) - 11.00

A single hop, West Coast Style American Pale Ale with intense hop flavor & aromas. ABV 7%

Hoptologist (Knee Deep Brewing) - 12.00

A double IPA with citrus & pine notes & a slight malt sweetness that finishes dry. ABV 9%

Simtra 3x IPA (Knee Deep Brewing) - 13.00

A triple IPA brewed with Simcoe & Citra hops. ABV 11.25%

Track 7 Rotating Ask your server for this week's selection.

Pliny the Elder (Russian River - Subject to Availability) - 9.00

Amarillo, Centennial, CTZ, and Simcoe hops. This double IPA is well-balanced with malt, hops, and alcohol, slightly bitter with a fresh hop aroma of floral, citrus, and pine.

Periodic Rotational Ask your server or bartender for additional bottles available.

12oz. Bottles & More

Acme Pale Ale (North Coast Brewing) - 4.00

Delirium Tremens (Brouwerij Huyghe) - 8.00

Nectar Creek Mead (Rot. Selection) 500ml - 9.00

Moose Drool Brown Ale (Big Sky Brewing) - 5.00

Not Your Father's Root Beer

(Small Town Brewing) 5.9% ABV - 5.00

Jamaica Red (Mad River Brewing) - 5.00

Weissbier N/A (Erdinger) - 5.00

Coors Light (Golden Colorado) - 2.00

Pabst Blue Ribbon (16oz) - 3.00

Assorted Craft Cans 4.00 Ask your server for this week's selection.

Can Roulette - 3.00

All the delectable selection of craft cans as above but at the mercy of the bartender.

Crafted Cocktails

Discover the Shandy - 6.00

Crisp, light beer with a splash of St. Elder & fresh muddled lemon.

Southside Sangria - 7.00

House-made, seasonal sangria. Your choice of red or white

Capital Martini - 9.00

Ketel One Citron vodka, fresh mint, & fresh lemon juice with a splash of cranberry & a touch of peach.

Mom's Mule - 9.00

Made with Mom's hometown Hangar 1 vodka and your choice of Straight, Buddha's Hand Citron, or Mandarin Blossom, a splash of lime juice and topped off with ginger beer.

Berry Blanco - 9.00

Tres Agaves Silver tequila, fresh blackberries, fresh grapefruit juice, lime and agave nectar.

Burke's Such & Such - 9.00

Sacramento's own locally distilled Burke Gin, fresh lime, mint, cucumber, a splash of triple sec and simple syrup with a ginger beer topper.

Basil Exposition - 10.00

New Amsterdam gin, St. Elder Elderflower Liqueur, fresh lemon, basil, & a dash of Peychaud's bitters.

Isn't That Peachy - 10.00

Four Roses bourbon, Merlet Peach Liqueur, fresh mint, just a touch of lemon and a splash of club soda.

Penicillin (Cures What Ailes Ya) - 10.00

Great Kings Street Scotch, fresh lemon juice, honey-ginger syrup and a float of The Peat Monster

River City Ordnance - 10.00

Bulleit Bourbon or Rye, Carpano Antica sweet vermouth, a dash of Angostura aromatic bitters & garnished with a house Maraschino cherry.

Wines by the Glass & Bottle

Whites

La Terre Chardonnay (California) 5.00gl/16.00btl

Helena Ranch Sauvignon Blanc (Lodi) 5.00gl/16.00btl

J Lohr Riesling (Monterey) 6.00gl/21.00btl

Mohua Sauvignon Blanc (New Zealand) 8.00gl/28.00btl

Duck Pond Pinot Gris (Willamette Valley) 7.00gl/24.00btl

Merlo Vineyards Chardonnay (Hyampom) 7.00gl/24.00btl

Storypoint Chardonnay (Sonoma) 8.00gl/28.00btl

Sparkles

Wycliff Brut (California) 5.00gl/16.00btl

La Marca Prosecco (Italy) 8.00/split 24.00btl

Reds

La Terre Cabernet Sauvignon (California) 5.00gl/16btl

Honoro Vera Garnacha (Spain) 5.00gl/16.00btl

Padrillos Malbec (Argentina) 6.00gl/21.00btl

Bridlewood Pinot Noir (Sonoma) 6.00gl/21.00btl

Sobon Estates Old Vine Zinfandel (Amador) 7.00gl/24.00btl

The Wolf Trap Syrah/Mourvedre/Viognier (S. Africa) 7.00gl/24.00btl

McManis Vineyards Cabernet Sauvignon (Lodi) 8.00gl/28.00btl

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