

Cobre Restaurant

604-669-2396 - 52 Powell Street - Vancouver V6A 1E7

Ceviche

13

Local albacore tuna y pipian rojo azteca
Warm Peruvian double smoked bacon causa

Lois lake steelhead trout
Shaved chayote squash, cucumber, jalapeno y pineapple
Thai basil, coriander y mint dressing

BC side stripe prawn
Baby Tijuana Caesar y tortilla chips

Ceviche para el dia
~ask your server~

Sopa y Ensalada

8

Charred tomato achiote y tortilla
Queso cotija, red onion y jalapeno

12

Ecuadorian quinoa y Brasil nut ensalada
naranja dressed baby organic greens

Taqueria

12

Battered Baja rockfish, jicama slaw y chipotle ajo aioli
Pulled duck and cracklin' y charred scallion, roasted garlic
Lamb bondiga y mole, sardo parmesan browned garlic popcorn
Wild Mexican sea prawn, roma tomato sofrito y fresh horseradish

Unfrozen Caveman Chef – Stuart Irving

Tapas

15

Pinxo plate
Serrano ham, queso valdeon, sardo pupusa y duck salami

Sloping hills pork duo
Smoked onion y lemon marmalade, roasted walnuts
Crispy risotto, butter poached asparagus

Pan roasted Ecuadorian Tilapia
Poblano chili salsa verde y Serrano ham, fry bread

Char grilled BC Bison striploin
Wild mushroom y valdeon empanita, mole demi

Peckinpah slow smoked pulled pork taquitos
fresh house guac, Valentina

Wild Mexican sea prawns
Pipian verde, butter browned corn arepas

Peruvian white bean tacu tacu, roasted garlic y eggplant
Arbol chili red pepper coulis, chevre goat cheese

Qualicum beach diver caught scallops
Butter browned fresh hearts of palm, coconut bisque

Pan roasted free range chicken breast y pipian Amarillo
Serrano chili sopa de lima, monterrey jack hominy corn pupusa

Char grilled Pemberton Meadows flat iron steak
Tijuana baby caesar y chorizo buttermilk mashed papas

Maple chipotle tamarind glazed wild boar belly confit
Chicharon y patacones

Pemberton meadows pulled beef croquettes
Jalapeno roasted garlic chimichurri

5

Argentinean sardo pupusa y chili tomato jam

Cornbread azul famoso y sweet chili butter

Sea salt y chipotle dusted fry bread

Blanco**Btl Gls**

Montes Classic Series Sauvignon Blanc (Ch) Beautiful tropical fruit nose. Crisp, light and refreshing.	35	8
Michel Torino Don David Torrontes (Arg) Subtly oaked with bright acidity and notes of tree fruit, white peach & spice.	38	9
L'Ecole No 41 Semillon (WA) Round and mineral-rich with hints of melon, pear and honeysuckle.	55	12
Blasted Church Chardonnay Musqué (BC) Crisp and unoaked. Aromatic notes of green apple, citrus fruit and pineapple skins.	45	10
Stoneboat 'Chorus' Pinot Gris-Pinot Blanc (BC) Citrus and tropical notes with subtle mineral character.	41	9.5

Rose and Sparkling**Btl Gls**

Blue Mountain Brut (BC) Traditional method sparkling wine with crisp, mouth-watering acidity, citrus aromas, and a subtle creamy finish.	52	12
Beaumont Gamay Rosé (BC) Certified organic, light and slightly spicy with hints of grapefruit, strawberry and orange zest.	35	8

Tinto**Btl Gls**

Bodega del Fin del Mundo Pinot Noir (Arg) Notes of raspberry, cherry and subtle hints of vanilla. Light bodied and delicate.	50	11
Caliterra Tributo Carmenere (Ch) Ripe red fruit, green bell pepper, and a touch herbaceous.	40	9
Famiglia Bianchi Cabernet Sauvignon(Arg) Aromas of cedar box, cocoa and spiced fruit. Lively acidity and balanced structure.	50	11
Las Perdices Malbec (Arg) Rich plum and raspberry aromas with subtle oaky nuances of vanilla and milk chocolate.	40	9
Desert Hills Merlot (BC) Vanilla, chocolate, cherries and bright red fruit with a toasty finish.	45	10
De Martino Legado Reserva Syrah(Ch) Smooth in texture with well integrated tannins. Smokey, with hints of dark fruit and an earthy mineral quality.	48	10.5
Dante Robino Bonarda (Arg) Round and rich on the palate with notes of plum, black fruit and coffee bean. Soft, elegant finish.	45	10

Bebidas

Caipirinha	7	
~cachaca, fresh squeezed lime juice, sugar		
Mojito	7.5	
~Flor de Cana rum, muddled fresh mint, lime, sugar		
Volta Rojo	10	
~'Red Lightning', 2 oz El Jimador Reposado, sparkling blood orange, lime, Tajin		
Pisco Sour	7.5	
~Pisco, fresh squeezed lime juice, egg white, agave syrup, bitters		
Vancouver Island Iced Tea	8	
~White Rum, Mamajuana, lime, agave syrup, home-made Lemon iced-tea		
Shaken Citrus Margarita	7	
~El Jimador Reposado, triple sec, lime, raw blue agave syrup, coarse salt		
The Maker's Marg	7.5	
~Maker's Mark Bourbon, lime, raw blue agave syrup, orange bitters, Tajin		
Sangria	8	35
White~triple sec, peach, papaya, mango		
Rose~ginger liqueur, peaches, cranberry		
Red~ pineapple, blueberry, blackberry, brandy		
Michelada	7	
~Draft beer, lime, Worcestershire, soy, Tabasco, salt and Pepper. Topped with Clamato.		
Paloma	7	
~El Jimador Reposado, grapefruit, soda, salt		
Dark and Stormy	10	
~2 oz Gosling's Black Seal rum, ginger beer, lime, fresh shaved ginger		
Cobre Calada	9	
~Flor de Cana rum, Cocos~Pure coconut water, cream, lime, sweet and salty cocoa rim		

Cerveza

Corona (Mx), Pacifico (Mx), Negra Modelo (Mx), Dos Equis Lager (Mx), Kross (Ch), Alhambra (Sp) Quilmes (Arg)	6	
Main Street Pilsner(BC) 650ml	10	
Estrella (Sp) 750 ml	12	
Warsteiner non alcoholic (Gr)	5	

Draft

R & B Raven Cream Ale, Red Truck Ale Russell Blood Alley Bitter Feature Tap (ask your server)	6	
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Tequila

	<u>Sgl</u>	<u>DbI</u>
Blanco		
El Jimador	6	9
Cazadores	6	9
Patron Silver	12	18
Don Julio	14	19
Reposado		
El Jimador	7	10
Cazadores	8	12
Patron	13	20
Don Julio	15	22
Anejo		
Cazadores	10	15
Patron	18	25
Don Julio	18	25
Don Julio 1942	20	30
Jarral de Berrio Mezcal	11	15
Sangrita	+2	+2
~choice of tequila, chilled tomato cocktail, citrus jicama		