

OUR MENU

We make every effort to keep the online menu up to date, pricing and offerings subject to change.

Make a Reservation

STARTERS

- Caviar**
House crackers, potato frittata, crème fraîche, 1/2 oz Ossetra caviar 65
- Greens**
Locally sourced produce with house vinaigrette 13
- Artichoke**
Crispy artichoke, arugula, feta, romesco 15
- Crispy Brussels Sprouts**
Applewood pork belly lardons, stone ground mustard and Maine maple reduction 21
- Lamb Pops**
Root vegetable puree, goat cheese, port wine & fig reduction 23
- Fish Bites**
Fried halibut, cabbage slaw, tartar sauce 22

MAINS

- Lobster Risotto**
Butternut squash, goat cheese, green onion, roasted cherry tomato 49
- Pork Chop**
Sweet potato hash, apple chutney, candied pecans 38
- Blackened Halibut**
Cheddar, pepper, & corn polenta, tomato & andouille gravy 49
- Steak**
6 oz Herb cheese crusted tenderloin filet, mushroom demi, mashed potato, green beans 46
- Vegan Stuffed Squash**
Lentil bolognese, root vegetable puree, vegan cheese 36
- Scallops**
Housemade spetzel, basil pesto, mushrooms, crispy prosciutto 44

COCKTAILS 516

- Welcome Home**
Tequila, Elderflower, Grapefruit, Lime, Bubbles
- Star Harbor**
Kettle One, Solerno, Blood Orange Liqueur, Passionfruit, Lime, Cinnamon, Clarified
- Head Light**
Basil Hayden, Coconut Campari, Pimms, Clarified
- Raspberry Fields**
Beefeater, Raspberry, Genepey, Pomegranate, Luxardo Cherry
- Maine Sail**
Three of Strong Rum, Bumbu Rum, Pineapple, Cardamom, Cinnamon
- Ode to Georgia**
Hardshore Gin, Lillet Blanc, Peach, Honey
- La Cu Cachaça**
Cachaça, Nonino, Blood Orange, Lime Oleo
- Louisiana Purchase**
Redemption Rye, Lillet Blanc, Suze, Marigold
- Kings Daquiri**
Scotch, Luxardo, Grapefruit, Agave

MOCKTAILS 510

- Guava Raspberry Spritz**
Lemon, NA Bubbles
- Wave of Passion**
Absinthe NA, Lemon, Passionfruit, Blood Orange, Soda
- White NOgroni**
NA Spirits from Abstinence
- ALCOHOL FREE**
- Fritz Muller NA Sparkling White** - 12
- Root Wild Kombucha (1% ABV)**
Blueberry, Echinacea, Thyme - 9
Grapefruit, Hibiscus, Hops - 9
- Maine Root Sodas** - 6
Mexican Style Cola, Lemon Lime, Blueberry, Rootbeer, Ginger Beer
- Saratoga Still Water** - 8
Pellegrino Sparkling - 8
- Diet Coke** - 4
Ginger Ale - 4

WINE BY THE GLASS

WHITE & ROSE

- Verdicchio, Umanini Ronchi 2023 14
- Sauvignon Blanc, Joel Gott 2023 12
- Verdejo, Marques de Caceres 2022 12
- Pinot Grigio, Maso Poli 2022 14
- Albarino, La Cana 2023 15
- Chardonnay, Domaine Bernier 2023 13
- Rosé, Bieler, 2024 12

REDS

- Perrin Cotes du Rhone Blend 12
- Pinot Noir, Tortoise Creek, 2022 12
- Sangiovese, Bruni 2023 14
- Super Tuscan, Santini, Poggio al Moro 2022 21
- Cabernet, Alexander Valley 2022 17
- Malbec, Chateau Cedres, Heritage 2021 12

SPARKLING

- Prosecco, Acinum Extra Dry 12
- Rosé Cava, Miguel Pons, Eulalia 12

@COPITAMAINE

COPITAMAINE.COM

MEDITERRANEAN INSPIRED
FINE DINING

COPITA

NORTHEAST HARBOR
MAINE

Executive Chef: Will Souter | General Manager: Patrick Anderson

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions

DESSERT

COPITA

DESSERT

- Apple Trifle**
Spiced pecan cake, whipped cream, caramel 14
- Dark Chocolate Mousse**
Dark chocolate, hazelnut crumble, bordeaux cherries 15
- Sticky Toffee Pudding**
Dates, almonds, coconut, vegan cream & caramel 14

DESSERT WINES

All bottles 375 ml. unless noted - all glasses 3.5 oz. pours unless noted

				glass / bottle
Muscat	R.L. Buller & Son, "Solera"	Victory, Australia	2009	\$10 / 35
Montilla-Moriles	Don PX Gran Reserva	Spain	1999	\$14 / 69
Vin Santo	Felsina, Chianti Classico	Tuscany	2016	\$15 / 55
Sauternes	Chateau La Clote-Cazalis	France	2013	\$15 / 55
Tokay	Royal Tokaji, 5 Puttonyos	Hungary	2017	\$19 / 89

FORTIFIED WINE FLIGHTS

All glasses 2 oz pours

Madeira/Sherry/Port Flight #1	1) Sherry, Lustau Manzanilla	2) Madeira, Broadbent 5 yr.	\$19
	3) Ruby Port, Warres Warrior		
Madeira/Sherry/Port Flight #2	1) Madeira, Broadbent 5 yr.	2) Sherry, Lustau Cream	\$25
	3) Tawny Port, Otima 10 yr. old		
Madeira/Sherry/Port Flight #3	1) Madeira, Broadbent 1999	2) Sherry, Marques de Poley Cream	\$45
	3) Tawny Port, Ferreira 20 yr. old		
	4) Henriques & Henriques 15 yr old Madeira		

DESSERT WINE FLIGHTS

All glasses 2 oz pours

Dessert Flight #1	1) Muscat, Solera - R.L. Buller & Son	2) Sauternes - Chateau La Clote Cazalis	\$25
	3) Montilla-Moriles - Don PX Gran Reserva		
Dessert Flight #2	1) Vin Santo - Felsina, Ch. Cl. '16	2) Sauternes - Chateau La Clote Cazalis	\$45
	3) Montilla-Moriles - Don PX Gran Reserva	4) Tokay - Royal Tokaji, 5 Puttonyos	

COFFEE & TEAS

Dark Roast Coffee by Acadia Coffee Company	Mighty Leaf Organic Hot Teas	
Regular or Decaf \$4	Chamomile, Mint, Earl Grey	
	Green Tea, English Breakfast	\$4

Copita 102 Main Street Northeast Harbor, Maine (207)276-8174 copitamaine.com

PORT, SHERRY, MADEIRA

Sherry - 3 oz pours

Lustau Manzanilla Papirusa	\$8	Courvoisier VS	\$14
Lustau Solera Cream	\$9	Remy Martin VSOP	\$15
Toro Albada Oloroso	\$11	Hennessy VSOP	\$16
Toro Albada Cream	\$13	Martell VSOP	\$15
Espodol Vi Ranci Sec	\$9	Bartlett - Maine Pear Eau De Vie	\$15

Port - 3 oz pours

Warre's Otima Tawny 10	\$9	Limoncello - Pallini	\$11
Warre's Warrior Ruby	\$10	Calvados - Boulard	\$18
Ferreira Dona Antonia Tawny 20 yr.	\$15	Remy Martin XO	1 oz. \$30 2 oz. \$50
		Armagnac - Saint-Vivant	\$12

Madeira - 2 oz pours

Broadbent Reserve 5 yr	\$10
Broadbent Colheita 1999	\$15
Henriques & Henriques 15 yr.	\$20

AMARO

Aperol	\$10	Dewars	\$10
Campari	\$12	Johnny Walker Red	\$12
Cappelletti	\$9	Macallan 12 yr.	\$24
Montenegro	\$12	Laphroig 10 yr.	\$18
Nonino	\$18	Bowmore 12 yr.	\$18
Averna	\$14	Caol Ila 12 yr.	\$16
Fernet Branca	\$14	Lagavulin 16 yr.	\$25
Cynar	\$12	Oban 14 yr.	\$22
		Macallan 18 Double Cask	\$95

TEQUILAS

All served in 2 oz. pours

Casamigos, Blanco	\$18	MEZCAL	
Espolon, Silver	\$12	ESPADIN - most widely cultivated agave species	
Patron, Silver	\$19	Montelobos, Joven - Oaxaca	\$13
Herradura, Silver	\$18	Del Maquey, Vida - Oaxaca	\$11
Lalo, Blanco	\$18	Del Maquey, Chichicapa - Oaxaca	\$22
Codigo, Rosa	\$19	Mezcales de Leyenda - Oaxaca	\$15
Ocho, Reposado	\$19	Illegal, Reposado - Oaxaca	\$25
Espolon, Reposado	\$14	Banhez, Joven (Espadin & Barril) - Oaxaca	\$12
Don Julio, Reposado	\$21	TOBALA - rare wild agave species	\$40
Clase Azul, Reposado	\$39	Del Maquey - single village	
La Gratina, Reposado	\$22		
El Tesoro, Anejo	\$20		
Espolon, Anejo	\$18		
Herradura, Anejo	\$21		
Casamigos, Anejo	\$24		
Tres Generaciones, Anejo	\$18		
Casa Noble, Anejo	\$18		
Don Julio, 1942 Anejo	\$42		

TEQUILA FLIGHT

Pick any 4 (excl. Don Julio 1942 & Clase Azul)
One oz. of each \$45

MEZCAL & AGAVE FLIGHT

Pick any 4 (excl. Illegal & Del Maquey Tobala)
One oz. of each \$45