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Menu @ Copa South Street

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Download a copy of our menu for your house or office

Appetizers & Snacks

Primo Macho Nachos Freshly fried tortilla chips with melted cheese, chili and fresh salsa, Jalapeños and sour cream. **8.95**

With Grilled Chicken **9.50**



Santa Fe Egg Rolls Southwest-seasoned appetizer with black beans, corn, spinach, cheddar & Jack cheese stuffed in a crispy wrap with a chipotle dipping sauce **8.50**

Spinach & Artichoke Dip Copa's upscale take on the popular appetizer with Mexican Manchego cheese, Monterey Jack and real cream. Served with tortilla chips **9.95**

Crispy Chicken Tenders Large REAL chicken breast tenders golden-fried and served with our Barbecue & Honey Mustard **8.25**

Bubble Bread From the famous Bubble Room on Sanibel Island - made even better with our Le Bar Italian long roll, Garlic Butter, Cream Cheese, Parmesan and even more Garlic. With

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Island Jerk Shrimp & Chicken Shrimp & Chicken grilled on skewers with authentic Jamaican Jerk spices **9.95**

Fresh Guacamole & Chips Mexican classic, made fresh daily on premises with Haas avocados **7.95**

Cajun Calamari Golden fried calamari with sizzling Jalapeños served with remoulade and marinara sauces. **9.95**

'Better Than Buffalo' Wings Fresh split jumbo chicken wings golden fried then tossed in our own wing sauce and served with blue cheese and celery. Choose a style: Buffalo, Jamaican Jerk, Spicy Honey Garlic, or Cajun.

Eight wings **9.95**

Sixteen wings **16.95**



Our Famous Spanish Fries We were first and still the best with these addictive fries made with sizzled onions and jalapeños. Available as regular fries. **4.95**

with Cheese Whiz **5.95**

with Shredded Cheddar **6.95**

Copa Quesadillas

*(Mexico's cross between Pizza and a Grilled Cheese sandwich,
Served with sour cream and salsa)*

Jamaican Jerk Chicken & Cheese Fresh chicken breast with cheddar cheese and jerk sauce 9.95

Chesapeake Crab Crabmeat, diced tomatoes and a dash of Old Bay 10.95

Soups & Salad

Copa Caesar Salads The Tijuana classic romaine salad with house-made croutons and shaved parmesan 6.95

with grilled chicken 10.95

with jerked shrimp 11.95



Chicken Fajita Salad Chargrilled marinated chicken breast with romaine lettuce, cheese, guacamole, salsa, black olives, tomato & lime dill dressing all served in a flour tortilla bowl you can eat 9.95

Burgers

Add a side of our famous spanish fries for \$2.75



Hall of Fame Burgers

Copa's Half Pound (Citysearch & City Paper) award-winning gourmet burgers are cooked to order (medium rare to well) and served with our homemade mayo sauce on our soft Le Bus rolls delivered daily. (Taste the difference: our quality butcher uses aged steak trimmings ground daily- not frozen patties)

Half Pounder thick and juicy 6.95

Veggie Burger 6.95

Grilled Chicken Breast honey mustard glaze 7.25

Jerky Turkey Burger 7.25

Traditional Burgers

Add 1.50 for choice of toppings

Atlantic City Lettuce, Tomato, Red Onion, Pickles & Jack

Cannes Blue Cheese & Bacon

Brighton Cheddar & Bacon
Copaburger Monterey Jack & Mild Green Chile
South Philly Roasted Peppers, Onions, Banana Peppers & Provolone
Acapulco Guacamole & Salsa
Yucatan Fried Onions, Jalapeños & Jack
Monte Carlo Mushrooms & Cheddar
Charleston Cheddar, Fried Onions & BBQ Sauce
San Remo Garlicky Spinach & Provolone (perfect for chicken or turkey)

The Different Burgers

We introduced Philly's best gourmet burgers 37 years ago and they won so many BEST awards they were retired to the City Paper Hall of Fame. Now we're introducing a new generation of delicious exotic burgers.



Gyro Burger Char-grilled Lamb burger with Feta cheese and Greek Tzatziki cucumber sauce 8.95

Turkey Club Burger Triple-decker grilled turkey burger with lettuce, tomato, applewood smoked bacon and guacamole. 7.95

Wild West Burger This lean Bison (buffalo) burger is

topped with chipotle ketchup and fried onion rings 10.95

Salmon Burger Fresh salmon with lemon dill tartar sauce and lettuce and tomato 8.95

Specialty Sandwiches

Baltimore Crabcake Sandwich Old Bay-spiced crabcake on soft roll with lettuce, tomato, onion and remoulade sauce 10.95

Blackened Shrimp BLT On sourdough with bacon, avocado, mayo, lettuce and tomato 9.50

Authentic Beef Cheesesteak Philadelphia Cheesesteaks on a long roll with Cheese Whiz or a choice of cheddar, Monterey jack or provolone plus fried onions upon request 8.50



Chicken Cheesesteak A Copa classic made with sliced chicken breast with choice of cheese 8.50

Fajita Cheesesteak Fajita seasoned skirt steak with peppers and onions and Monterey Jack Cheese 10.95

Copa Specialty Entrees

Crispy Beef Tacos Mildly spiced ground beef, cheese, tomato & lettuce, taco sauce 7.95

Steak Tacos Marinated Skirt Steak, with fresh salsa, radish, and lime 10.95

Baja Fish Tacos Fried fish tenders with spiced slaw radish, and lime 10.95

Baltimore Crabcakes Two golden fried crabcakes spiced with Old Bay seasoning, served with chipotle remoulade sauce and creamy coleslaw 16.95

End of Summer Specials

Curry Shrimp and Mango Soup Transport yourself to the islands with this Jamaican-inspired soup, full of fresh shrimp and sweet mangoes. 5.95

Bahamian Conch Fritters This is a traditional Bahamian recipe that is made with conch, this wonderful shellfish that is delicious but so hard to find out from the Bahamas Served with Caribbean Cocktail sauce 8.95

Coconut Shrimp These crispy shrimp are rolled in a coconut beer batter before frying. For dipping sauce, I use orange marmalade, mustard and horseradish mixed to taste 9.95

Key West Popcorn Shrimp Crispy Florida rock shrimp served with cocktail sauce 9.95

Jamaican Jerk Chicken Half Chicken grilled with Jerk Seasoning served with beans ,rice and plantains 12.00

Desserts

Coconut Ice Cream 6.00

Key Lime Pie 5.00

Non-Alcoholic Beverages

Iced Tea (with one refill) 2.50

Fountain soda (Coke, Sprite, Diet Coke, ginger ale) 2.50

Mexican Coke made with real sugar 2.50

Hank's Philadelphia root beer (made with real sugar) 2.50

Hank's Philadelphia orange creme (real sugar) 2.50

Fiji or San Pellegrino spring water 2.50

Half Liter Bottled Water 1.00

Real Lemonade 2.75

Drinks



Margarita

Margarita Jumbo classic fresh lime tequila cocktail served in it's own shaker with a Glass And A Half. Jumbo glass is rimmed with salt unless you specify no salt 7.75

with Cuervo Gold 8.75

Patron 11.50

Fruit Margaritas Orange-Mango, Strawberry, Raspberry, Watermelon (*when available*)

Peach, Blue Raspberry add 1.00

Pomegranate, Prickly Pear add 1.50

Mojitos

Mojitos Refreshing Cuban drink made with fresh mint, fresh lime, 2 oz. rum, cane sugar & club soda 7.50

Fruit Mojitos Coconut, Orange-Mango, Watermelon (*when available*) 8.50

Specialty Drinks

- Hurricanes A Mardi Gras favorite 7.95
- Pina Coladas Blended coconut, pineapple & rum. 7.95
- Copa Lemonade Vodka refresher with real lemonade 7.75
- Pink Lemonade Lemonade with a splash of raspberry 8.75
- Sour Apple Martini 7.95

Wine

By The Glass Cabernet, Merlot, Shiraz, Chardonnay, Pinot grigio. White Zinfandel 6.95

Beers

Domestic

- 21st Amendment Hell Or High
- Watermelon
- Blue Moon
- Budweiser
- Coors Lite
- Dogfishhead 60minute IPA
- Dogfishhead 90minute IPA
- Leinenkugel's Summer Shandy
- Miller Lite,
- Samuel Adams Seasonal
- Sierra Nevada
- Victory Golden Monkey
- Yards Brawler
- Yuengling Lager

Imported

- Chimay Blue Label (12 oz.)
- Corona
- Corona Light
- Dos Equis Amber
- Dos Equis Lager
- Guinness Stout
- Heineken
- Heineken Light
- Negra Modelo
- Pacifico
- Stella Artois
- Stronbow Cider 16oz



Warning: Consuming raw or undercooked meat may increase the risk of food borne related illness.

A 17% Gratuity will be added to liarties totaling \$50 or more