



STARTERS



BUCKEYE'S & BEER CHEESE

12 pretzel bites, with warm beer cheese dip

11.00

ZUCCHINI FRIES

Panko breaded, parmesan cheese, oven fried, horseradish cream sauce

9.75

SPINACH & ARTICHOKE DIP

House-made dip with warm tortilla chips

11.00

HOUSE BREAD

Freshly baked bread, sea salt, with red pepper dip

6.00

CRAB CAKES

Crispy panko crab cakes, topped with sun-dried tomato aioli, balsamic

13.00

SHRIMP COCKTAIL

5 jumbo shrimp, steamed & chilled, cocktail sauce

14.00

GOAT CHEESE NAAN

Warm flatbread topped with goat cheese, roasted pecans, dried cranberries, fig jam

8.75

ROASTED CAULIFLOWER

Seasoned and roasted, served with COCO's sauce

8.50

TODAY'S SOUP



Cup

Bowl

4.00

6.50

COMFORT PLATES



COCO'S STUFFED CHICKEN

18.75

Panko-crusted chicken breast, stuffed with a cream cheese & bacon filling, finished with sweet chili sauce, served with your choice of two sides

CHICKEN JAMBALAYA

15.25

Cajun rice simmered with chicken & sausage in a spicy broth with tomato, bell pepper & onion

BASIL PESTO PASTA

17.50

Creamy pesto sauce with penne pasta, parmesan cheese, served with grilled chicken or shrimp and grilled bread

SWEET CHILI GLAZED SALMON

23.00

Atlantic salmon roasted and glazed with sweet chili sauce, served with your choice of two sides

CHICKEN POT PIE

16.00

Slow-simmered chicken and garden vegetables in cream, topped with buttery puff pastry

FILET MIGNON

36.50

6oz beef tenderloin filet, grilled with herb butter, served with your choice of two sides

BEEF MANHATTAN

18.00

Roasted beef on soft bread, mashed potatoes, gravy, balsamic drizzle, and parmesan crisp, served with your choice of one side

CREAMY CAJUN PASTA

16.50

Louisiana-inspired cream sauce with penne pasta, sautéed red peppers & onions, parmesan cheese, served with grilled chicken or shrimp

PRIME RIB (FRI/SAT AFTER 4PM)

29.00

Slow-roasted ribeye, sliced to order, served with au jus, grilled bread, and your choice of two sides

SIDES

CUP OF SOUP

4.00

ROASTED RED POTATOES

4.00

MASHED POTATOES

4.50

FRENCH FRIES

5.00

SWEET POTATO FRIES

6.00

SEASONAL VEGETABLES

4.00

POTATO SALAD

4.00



: 5.00 Thursday Special



MENU

SALADS & WRAPS



CRISPY CHICKEN PASTA SALAD

15.50

Chopped crispy chicken, penne pasta, romaine, cherry tomatoes, parmesan, ranch and COCO's

CAESAR SALAD

10.00

Romaine, parmesan, croutons, and house dressing

Add Grilled Chicken +5.50 | Grilled Shrimp +8.00

CRANBERRY WALNUT SALAD

12.00

Spring mix, dried cranberries, walnuts, blueberries, feta, grilled bread, honey-lemon vinaigrette

Add Grilled Chicken +5.50 | Add Stuffed Chicken +8.00

COWBOY SALAD

15.50

Romaine, grilled chicken, black bean & corn salsa, cherry tomatoes, bacon, and shredded cheddar, served with grilled bread, ranch, sweet chili, BBQ

SOUTHWEST WRAP

12.00

Everything we love about the Cowboy Salad - wrapped in a warm tortilla, served with one side

CRISPY CAESAR WRAP

12.00

Chopped crispy chicken, romaine, parmesan, crouton crumble, house dressing, served with one side

CHICKEN BACON RANCH WRAP

12.00

Grilled chicken, bacon, shredded cheddar, romaine, cherry tomatoes, and house-made ranch, served with one side

ORANGE-GINGER GLAZED SALMON SALAD

18.00

Spring mix, dried cranberries, blueberries, walnuts, orange-ginger marinated salmon, grilled bread, honey-lemon vinaigrette



FROM THE GRILL

Each served with one side & your choice of toppings

CLASSIC CHEESEBURGER

11.25

Smashed on the griddle, American cheese, toasted potato bun

BBQ BACON BURGER

13.50

White cheddar, bacon, house-made ranch, BBQ

GOAT CHEESE & ONION BURGER

13.50

Goat cheese, caramelized onions, fig jam

BACON JAM BURGER

13.50

White cheddar, sweet & spicy bacon jam, sriracha mayo

IMPOSSIBLE BURGER

12.50

Impossible vegan patty, choice of toppings, toasted potato bun

COCO'S GRILLED CHEESE

9.75

Melted white cheddar & Swiss, tart apple slices, fig jam, toasted sourdough

GRILLED CHICKEN SANDWICH

9.50

Marinated chicken breast, grilled with herb butter, toasted potato bun

CHICKEN PESTO PANINI

11.50

Chicken, bacon, melted white cheddar, pesto & COCO's sauce, toasted sourdough

CHICKEN BACON RANCH PANINI

11.25

Chicken, bacon, melted cheddar, house-made ranch, toasted sourdough

CHICKEN SALAD ON TOAST

9.75

House-made chicken salad, crisp romaine, toasted sourdough

Add an additional patty for +3.75



SIDES

CUP OF SOUP

4.00

SKILLET RICE

4.00

SIDE HOUSE SALAD

4.50

SIDE CAESAR

5.00

SIDE CRANBERRY WALNUT SALAD

6.00

BAKED POTATO (FRI/SAT 4PM)

4.00

SWEET POTATO (FRI/SAT 4PM)

4.00

: Guest Favorites



DRINKS MENU

Signature Cocktails

SOPHIA MARGARITA
El Jimador Tequila, amaretto, orange liquor, fresh citrus juice

COCONUT LAVENDER LEMONADE
Don Q Coconut Rum, lavender syrup, fresh lemon

COCO'S ESPRESSO MARTINI
Wheatley Vodka, fresh espresso, coffee liquor, chocolate swirl

CUCUMBER BASIL MARTINI
Cucumber Mint Kettle One, fresh lemon, sugar, basil leaf

THE SHOW PONY
Wheatley Vodka, fresh citrus, strawberry puree, pineapple juice

CHERRY BLOSSOM
Vanilla Crown Royal, fresh lemon, sugar, cherry syrup

THE CARAMEL APPLE MULE
Crown Royal Apple, caramel, apple juice, ginger beer

HENDRICKS CUCUMBER LEMONADE
Hendricks Gin, fresh lemon, sugar, cucumber & soda

9.50

8.00

9.00

8.00

9.00

9.00

9.00

8.50

8.00

8.00

9.00

8.00

8.00

8.00

8.00

7.75

Classic Cocktails

LEMON DROP MARTINI

Wheatley Vodka, fresh lemon, sugar

MOSCOW MULE

Wheatley Vodka, Barrit's Ginger Beer, lime

OLD FASHIONED

Old Forester Bourbon, Peychaud's bitters, sugar

MOJITO

Don Q White Rum, lime, mint, sugar

Fresh Blueberry +0.50

MARGARITA

El Jimador Tequila, orange liquor, lime

Fresh Strawberry / Fresh Watermelon +0.50

BLOODY MARY

Wheatley vodka, hot sauce, pickle juice, bloody mix

FRENCH 75

Hendricks Gin, fresh lemon, sugar, champagne



Wines

WHITES

	Class	Bottle
--	-------	--------

ANDRE BRUT	6.50	24.00
LOS DOS BRUT	8.50	33.00
SALMON CREEK CHARDONNAY	6.50	24.00
CLOS DU BOIS CHARDONNAY	7.50	33.00
RAMSAY CHARDONNAY	10.00	40.00
RUBY RED GRAPEFRUIT ROSE	7.00	28.00
CANYON ROAD SAUVIGNON BLANC	6.50	24.00
WHITEHAVEN SAUVIGNON BLANC	9.50	37.00
CANYON ROAD MOSCATO	6.50	24.00
WOODBRIDGE MOSCATO	7.00	28.00
SALMON CREEK PINOT GRIGIO	6.50	24.00
DR. LOOSSEN RIESLING	8.50	34.00

REDS

TRIVENTO CABERNET	7.50	33.00
THREADCOUNT QUILT CABERNET	19.00	76.00
R COLLECTION MERLOT	7.00	28.00
RAMSAY MERLOT	10.00	40.00
SALMON CREEK PINOT NOIR	6.50	24.00
SUBMISSION PINOT NOIR	10.00	40.00
UNO SWEET RED	7.00	28.00

Beers

BOTTLED BEER



MICHELOB ULTRA	4.50
BUSCH LIGHT	4.00
BUD LIGHT	4.00
COORS LIGHT	4.00
ANTI HERO IPA	4.25
GUINNESS	5.00
ULTRA ZERO NA	4.50



DRAUGHT BEER

	16 Oz	20 Oz
MICHELOB ULTRA	4.50	5.50
BLUE MOON	5.00	6.00
GOOSE ISLAND 312	5.25	6.25
MODELO	5.00	6.00
KONA BIG WAVE	5.50	6.50
SCHLAFLY VANILLA PUMPKIN ALE	5.50	6.50

Full bar available, Requests welcomed!



Consumer Notice!

Before placing your order, please inform your server if you have a food allergy or dietary need. Select items may be modified to fit dietary needs. Consuming raw or undercooked items increases risk of foodborne illness.

20% gratuity added to parties of 8 or more adults

: 5.00 Thursday Special