



## STARTERS

<b>BUCKEYE'S &amp; BEER CHEESE</b>	11.00
12 pretzel bites, with warm beer cheese dip	
<b>ZUCCHINI FRIES</b>	9.75
Panko breaded, parmesan cheese, oven fried, horseradish cream sauce	
<b>SPINACH &amp; ARTICHOKE DIP</b>	11.00
House-made dip with warm tortilla chips	
<b>HOUSE BREAD</b>	6.00
Freshly baked bread, sea salt, with red pepper dip	
<b>CRAB CAKES</b>	13.00
Crispy panko crab cakes, topped with sun-dried tomato aioli, balsamic	
<b>SHRIMP COCKTAIL</b>	14.00
5 jumbo shrimp, steamed & chilled, cocktail sauce	
<b>GOAT CHEESE NAAN</b>	8.75
Warm flatbread topped with goat cheese, roasted pecans, dried cranberries, fig jam	
<b>ROASTED CAULIFLOWER</b>	8.50
Seasoned and roasted, served with COCO's sauce	



Cup

Bowl

TODAY'S SOUP

4.00

6.50

## COMFORT PLATES



<b>COCO'S STUFFED CHICKEN</b>	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	
<b>CHICKEN JAMBALAYA</b>	15.25
Cajun rice simmered with chicken & sausage in a spicy broth with tomato, bell pepper & onion	
<b>BASIL PESTO PASTA</b>	17.50
Creamy pesto sauce with penne pasta, parmesan cheese, served with grilled chicken or shrimp and grilled bread	
<b>SWEET CHILI GLAZED SALMON</b>	23.00
Atlantic salmon roasted and glazed with sweet chili sauce, served with your choice of two sides	
<b>CHICKEN POT PIE</b>	16.00
Slow-simmered chicken and garden vegetables in cream, topped with buttery puff pastry	
<b>FILET MIGNON</b>	36.50
6oz beef tenderloin filet, grilled with herb butter, served with your choice of two sides	
<b>BEEF MANHATTAN</b>	18.00
Roasted beef on soft bread, mashed potatoes, gravy, balsamic drizzle, and parmesan crisp, served with your choice of one side	
<b>CREAMY CAJUN PASTA</b>	16.50
Louisiana-inspired cream sauce with penne pasta, sauteed red peppers & onions, parmesan cheese, served with grilled chicken or shrimp	
<b>PRIME RIB (FRI/SAT AFTER 4PM)</b>	29.00
Slow-roasted ribeye, sliced to order, served with au jus, grilled bread, and your choice of two sides	

<b>GREEN BEANS</b>	3.50
<b>ROASTED RED POTATOES</b>	3.50
<b>MASHED POTATOES</b>	3.50
<b>FRENCH FRIES</b>	4.00
<b>SWEET POTATO FRIES</b>	4.00
<b>SEASONAL VEGETABLES</b>	4.00
<b>POTATO SALAD</b>	4.00

## MENU



## SALADS & WRAPS



<b>CRISPY CHICKEN PASTA SALAD</b>	15.50
Chopped crispy chicken, penne pasta, romaine, cherry tomatoes, parmesan, ranch and COCO's	
<b>CAESAR SALAD</b>	10.00
Romaine, parmesan, croutons, and house dressing Add Grilled Chicken +5.50   Grilled Shrimp +8.00	
<b>CRANBERRY WALNUT SALAD</b>	12.00
Spring mix, dried cranberries, walnuts, blueberries, feta, grilled bread, honey-lemon vinaigrette Add Grilled Chicken +5.50   Add Stuffed Chicken +8.00	
<b>COWBOY SALAD</b>	15.50
Romaine, grilled chicken, black bean & corn salsa, cherry tomatoes, bacon, and shredded cheddar, served with grilled bread, ranch, sweet chili, BBQ	
<b>SOUTHWEST WRAP</b>	12.00
Everything we love about the Cowboy Salad - wrapped in a warm tortilla, served with one side	
<b>CRISPY CAESAR WRAP</b>	12.00
Chopped crispy chicken, romaine, parmesan, crouton crumble, house dressing, served with one side	
<b>CHICKEN BACON RANCH WRAP</b>	12.00
Grilled chicken, bacon, shredded cheddar, romaine, cherry tomatoes, and house-made ranch, served with one side	
<b>ORANGE-GINGER GLAZED SALMON SALAD</b>	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

<b>CLASSIC CHEESEBURGER</b>	11.25
Smashed on the griddle, American cheese, toasted potato bun	
<b>BBQ BACON BURGER</b>	13.50
White cheddar, bacon, house-made ranch, BBQ	
<b>GOAT CHEESE &amp; ONION BURGER</b>	13.50
Goat cheese, caramelized onions, fig jam	
<b>BACON JAM BURGER</b>	13.50
White cheddar, sweet & spicy bacon jam, sriracha mayo	
<b>IMPOSSIBLE BURGER</b>	12.50
Impossible vegan patty, choice of toppings, toasted potato bun	
<b>COCO'S GRILLED CHEESE</b>	9.75
Melted white cheddar & Swiss, tart apple slices, fig jam, toasted sourdough	
<b>GRILLED CHICKEN SANDWICH</b>	9.50
Marinated chicken breast, grilled with herb butter, toasted potato bun	
<b>CHICKEN PESTO PANINI</b>	11.50
Chicken, bacon, melted white cheddar, pesto & COCO's sauce, toasted sourdough	
<b>CHICKEN BACON RANCH PANINI</b>	11.25
Chicken, bacon, melted cheddar, house-made ranch, toasted sourdough	
<b>CHICKEN SALAD ON TOAST</b>	9.75
House-made chicken salad, crisp romaine, toasted sourdough	

Add an additional patty for +3.75

## SIDES



<b>CUP OF SOUP</b>	4.00
<b>SKILLET RICE</b>	4.00
<b>SIDE HOUSE SALAD</b>	4.50
<b>SIDE CAESAR</b>	5.00
<b>SIDE CRANBERRY WALNUT SALAD</b>	6.00
<b>BAKED POTATO (FRI/SAT 4PM)</b>	4.00
<b>SWEET POTATO (FRI/SAT 4PM)</b>	4.00



: 5.00 Thursday Special



: Guest Favorites





# DRINKS MENU

## Signature Cocktails

<b>SOPHIA MARGARITA</b>	9.50
El Jimador Tequila, amaretto, orange liquor, fresh citrus juice	
<b>COCONUT LAVENDER LEMONADE</b> ♦	8.00
Don Q Coconut Rum, lavender syrup, fresh lemon	
<b>COCO'S ESPRESSO MARTINI</b> ♦	9.00
Wheatley Vodka, fresh espresso, coffee liquor, chocolate swirl	
<b>CUCUMBER BASIL MARTINI</b> ♦	8.00
Cucumber Mint Kettle One, fresh lemon, sugar, basil leaf	
<b>THE SHOW PONY</b>	9.00
Wheatley Vodka, fresh citrus, strawberry puree, pineapple juice	
<b>CHERRY BLOSSOM</b> ♦	9.00
Vanilla Crown Royal, fresh lemon, sugar, cherry syrup	
<b>THE CARAMEL APPLE MULE</b>	9.00
Crown Royal Apple, caramel, apple juice, ginger beer	
<b>HENDRICKS CUCUMBER LEMONADE</b>	8.50
Hendricks Gin, fresh lemon, sugar, cucumber & soda	

## Classic Cocktails

<b>LEMON DROP MARTINI</b> ♦	8.00
Wheatley Vodka, fresh lemon, sugar	
<b>MOSCOW MULE</b> ♦	8.00
Wheatley Vodka, Barrit's Ginger Beer, lime	
<b>OLD FASHIONED</b> ♦	9.00
Old Forester Bourbon, Peychaud's bitters, sugar	
<b>MOJITO</b> ♦	8.00
Don Q White Rum, lime, mint, sugar Fresh Blueberry +0.50	
<b>MARGARITA</b> ♦	8.00
El Jimador Tequila, orange liquor, lime Fresh Strawberry / Fresh Watermelon +0.50	
<b>BLOODY MARY</b> ♦	8.00
Wheatley vodka, hot sauce, pickle juice, bloody mix	
<b>FRENCH 75</b> ♦	7.75
Hendricks Gin, fresh lemon, sugar, champagne	



## Wines

### WHITES

	Glass	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
WOODBIDGE MOSCATO	7.00	28.00
SALMON CREEK PINOT GRIGIO	6.50	24.00
DR. LOOSEN 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