



# MENU



## STARTERS

- Buckeye's & Beer Cheese** 12 pretzel bites, with warm beer cheese dip
- Zucchini Fries** Panko breaded, parmesan cheese, oven fried, horseradish cream sauce
- Spinach & Artichoke Dip** House-made dip with warm tortilla chips
- House Bread** Freshly baked bread, sea salt, with red pepper dip
- Crab Cakes** 13.00 Crispy panko crab cakes, topped with sun-dried tomato aioli, balsamic
- Shrimp Cocktail** 14.00 5 jumbo shrimp, steamed & chilled, cocktail sauce
- Goat Cheese Naan** 8.75 Warm flatbread topped with goat cheese, roasted pecans, dried cranberries, fig jam
- Bang Bang Shrimp** 12.50 Battered shrimp, sweet chili aioli, sesame, green onion
- Trivial Pursuers Sliders** 10.50 Duo of cheeseburger sliders, pickles, COCO's sauce. Long live Trivia Night!
- Roasted Cauliflower** 8.25 Herb roasted florets, charred cabbage, COCO's sauce

Today's Soup      Cup      Bowl  
                             4.00      6.50

## COMFORT PLATES



- COCO's Stuffed Chicken** 18.75 Panko-crust chicken breast, stuffed with a cream cheese & bacon filling, finished with sweet chili sauce, served with your choice of two sides
- Chicken Jambalaya** 15.50 Cajun rice simmered with chicken & sausage in a spicy broth with tomato, bell pepper & onion
- 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** 37.00 6oz beef tenderloin filet, grilled with herb butter, served with your choice of two sides. Add grilled shrimp for a surf & turf experience +8.00!
- Beef Manhattan** 18.00 Roasted beef on soft bread, mashed potatoes, gravy, balsamic drizzle, and parmesan crisp, served with your choice of one side
- Basil Pesto Pasta** 17.50 Penne pasta tossed in a creamy pesto sauce with your choice of grilled chicken or shrimp, served with grilled bread
- Creamy Cajun Pasta** 16.50 Louisiana-inspired cream sauce with penne pasta, sauteed red peppers & onions, parmesan cheese, served with grilled chicken or shrimp
- Prime Rib (Fri/Sat after 4pm)** 32.00 Slow-roasted ribeye, sliced to order, served with au jus, grilled bread, and your choice of two sides

## SALADS & WRAPS

- Crispy Chicken Pasta Salad** 15.50 Chopped crispy chicken, penne pasta, romaine, cherry tomatoes, parmesan, ranch and COCO's
- Caesar Salad** 12.00 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 Stuffed Chicken +10.00 | Orange-Ginger glazed Salmon +8.75
- Southwest Salad** 16.00 Romaine, grilled chicken, cowboy caviar, cherry tomatoes, bacon, shredded cheddar, creamy chipotle dressing. Also great as a wrap!
- Chicken Bacon Ranch Wrap** 12.00 Grilled chicken, bacon, shredded cheddar, romaine, cherry tomatoes, house made ranch, served with one side
- Crispy Caesar Wrap** 12.00 Chopped crispy chicken, romaine, parmesan, crouton crumble, house caesar dressing, served with one side
- Orange-Ginger Salmon Bowl** 19.00 Jasmine rice, spring mix, carrot, cucumber, pickled red onion, wonton strips, salmon filet with a citrus-ginger glaze



## FROM THE GRILL

Each served with one side & your choice of toppings

- Classic Cheeseburger** 12.25 Smashed on the griddle, American cheese, toasted potato bun
- Bacon & Bourbon Burger** 13.50 American cheese, bacon, crispy onions, bourbon bbq sauce
- 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** 10.50 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
- Italian Beef Panini** 12.50 Slow-braised beef, melted white cheddar, pepperoncini, toasted sourdough
- Chicken Salad on Toast** 10.50 House-made chicken salad, crisp romaine, toasted sourdough

Add an additional patty to your burger for \*3.75

## SIDES



- Green Beans 3.50
- Roasted Red Potatoes 3.50
- Mashed Potatoes 3.50
- French Fries 4.00
- Sweet Potato Fries 4.00
- Seasonal Vegetables 4.00
- Potato Salad 4.00
- Cup of Soup 4.00 ^
- Rice Pilaf 4.50 ^
- 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

: 5.00 Thursday Special

: Guest Favorites



# Drinks menu

## Signature Cocktails

<b>Sophia Margarita</b>	10.50
El Jimador Tequila, amaretto, orange liquor, fresh citrus juice	
<b>Coconut Lavender Lemonade</b> 🍷	9.00
Don Q Coconut Rum, lavender syrup, fresh lemon	
<b>COCO's Espresso Martini</b> 🍷	10.00
Wheatley Vodka, fresh espresso, coffee liquor, chocolate swirl	
<b>Cucumber Basil Martini</b> 🍷	9.00
Cucumber Mint Kettle One, fresh lemon, sugar, basil leaf	
<b>The Show Pony</b>	10.00
Wheatley Vodka, fresh citrus, strawberry puree, pineapple juice	
<b>Cherry Blossom</b> 🍷	10.00
Vanilla Crown Royal, fresh lemon, sugar, cherry syrup	
<b>Blackberry Bourbon Smash</b>	12.00
Angel's Envy Bourbon, muddled lemon, blackberries, simple syrup, mint	
<b>The Honeybee</b>	9.75
Hendrick's Gin, lemon juice, honey syrup, elderflower	

## 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>Classic Mojito</b> 🍷	8.00
Don Q White Rum, muddled lime, mint, sugar	
Fresh Blueberry +1.00	
<b>Classic Margarita</b> 🍷	8.00
El Jimador Tequila, orange liquor, fresh lime	
Fresh Strawberry +1.00	
<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
Salmon Creek Chardonnay	6.50	24.00
Clos Du Bois Chardonnay	7.50	33.00
Ramsay Chardonnay	10.00	40.00
Electra Moscato Rose	9.00	36.00
Canyon Road Sauvignon Blanc	6.50	24.00
Whitehaven Sauvignon Blanc	9.50	37.00
Canyon Road Moscato	6.50	24.00
Salmon Creek Pinot Grigio	6.50	24.00

### Reds

Trivento Cabernet	7.50	33.00
Threadcount Quilt Cabernet	19.00	76.00
Predator Old Vine Zinfandel	10.00	40.00
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
Stella	5.50	6.50
House Pick Draught	6.00*	7.00*

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.

22% gratuity added to parties of 8 or more adults

🍷 : 5.00 Thursday Special