

COCO'S BREAKFAST 8:00-10:30am

BREAKFAST MENU

Platter #1	\$12
2 eggs, bacon or sausage links, potatoes, toast, fresh fruit	
Platter #2	\$12
Daily frittata, potatoes, toast, fresh fruit	
Platter #3	\$8
French Toast, served with maple syrup	
Add-on	\$4
bacon OR sausage links	
BREAKFAST BURRITO	\$10
served w/ fresh fruit Scrambled eggs, black beans, white cheddar, baby spinach, potato straws and chipotle ranch in a whole wheat wrap	
BREAKFAST SANDWICH	\$10
served w/ fresh fruit Scrambled eggs, white cheddar, caramelized onions, lettuce, tomato and sriracha mayo on house-made focaccia	
OATMEAL	\$5
served w/ fresh fruit and maple syrup	
YOGURT	\$5
served w/ granola, mixed berry compote and toasted coconut	
TROPICAL SMOOTHIE BOWL	\$8
Tropical fruit smoothie topped w/ strawberries, banana, granola and toasted coconut	

Coco's kitchen + café



COCO'S LUNCH 10:30am-3:00pm

LUNCH MENU

Add-on options for all salads, bowls and handhelds

Tofu	\$4
Falafel	\$5
Grilled chicken	\$5
Crispy chicken	\$6
Sautéed shrimp	\$7
Ahi tuna	\$7
Salmon	\$8

COCO'S SALADS

TUNA SALAD	\$8
served on fresh greens with cucumbers, cherry tomatoes, croutons and your choice of dressing	
FARRO APPLE	\$9
hearty grain served with apples, roasted butternut squash, toasted pecans, goat-cheese fritters and roasted garlic vinaigrette. Served w/ arugula.	
THE BIG GARDEN	\$8
fresh greens w/ cherry tomatoes, cucumber salad, pickled carrot & radish, roasted cauliflower, roasted broccoli, roasted squash, white cheddar, croutons and your choice of dressing	
KANAWHA COBB	\$12
fresh greens topped w/ grilled chicken, bacon, hard-boiled egg, blue cheese crumbles, cherry tomatoes, cucumbers, avocado, croutons, and your choice of dressing	
CRISPY CHICKEN (or tofu)	\$12
served over fresh greens w/ pickled carrot & radish, oranges, sautéed Napa cabbage, basil & cilantro, crispy wonton strips and carrot-ginger dressing	



COCO'S BOWLS

ALOHA	\$10
sushi rice served w/ avocado, cucumber, roasted carrots, mukimame, green onions, toasted sesame seed, sweet soy sauce and sriracha mayo	
FALAFEL, HUMMUS & TOASTED COUSCOUS	\$11
toasted couscous and fresh greens topped w/ falafel, artichoke hummus, cucumber salad, cherry tomatoes and feta	
VIETNAMESE NOODLE	\$10
vermicelli rice noodles served with fresh greens, cucumbers, pickled carrot & radish, bell peppers, basil & cilantro, crispy wonton strips, nuoc cham (Thai lime sauce) and peanut sauce	
SHORT RIB & GRITS	\$15
slow-cooked beef short ribs served over white cheddar grits w/ red-wine jus, braised greens, roasted carrots, caramelized onions and crispy potato straws	
THAI PEANUT SHRIMP	\$15
crispy fried shrimp served over coconut brown rice w/ pickled carrot & radish, bell peppers, basil & cilantro, peanut sauce and fresh greens tossed in nuoc cham (Thai lime sauce)	

COCO'S HANDHELDS

served w/ your choice of side salad, chipotle jalapeño slaw, cucumber salad, fresh fruit or kettle chips	
FALAFEL WRAP	\$11
falafel, cucumber, feta, tomatoes, and fresh greens with lemon-tahini sauce stuffed into a whole wheat wrap and toasted	
CAPRESE FOCACCIA MELT	\$9
fresh mozzarella, pesto, tomatoes, baby spinach and balsamic glaze on toasted house focaccia	
CHIPOTLE CHICKEN WRAP	\$11
grilled chicken, chipotle jalapeño slaw, pickled onions, bell peppers, white cheddar and black beans stuffed into a whole wheat wrap and toasted	
TURKEY, BRIE & FIG MELT	\$12
house-roasted turkey w/ a brie-fig spread, and baby spinach grilled on house-made focaccia	
TUNA SALAD HANDHELD	\$9
house tuna salad with fresh greens and tomato on either toasted house focaccia OR grilled whole-wheat wrap	

KIDS

Kid's cheese quesadilla (w/ side)	\$8
Kid's grilled cheese (w/ side)	\$8

SIDES

Side salad	\$5
Chipotle jalapeño slaw	\$4
Cucumber salad	\$4
Fresh fruit	\$3
Kettle chips	\$1.50

DRESSINGS/SAUCES 75¢

Roasted Garlic Vinaigrette
Chipotle Ranch
Green Goddess
Lemon-Tahini
Peanut
Nuoc Cham (Thai lime sauce)
Carrot-Ginger
Sweet Soy

SMOOTHIES \$6

BERRY HAPPY
GREENA COLADA
COCOA BANANA
TROPICAL VIBE

