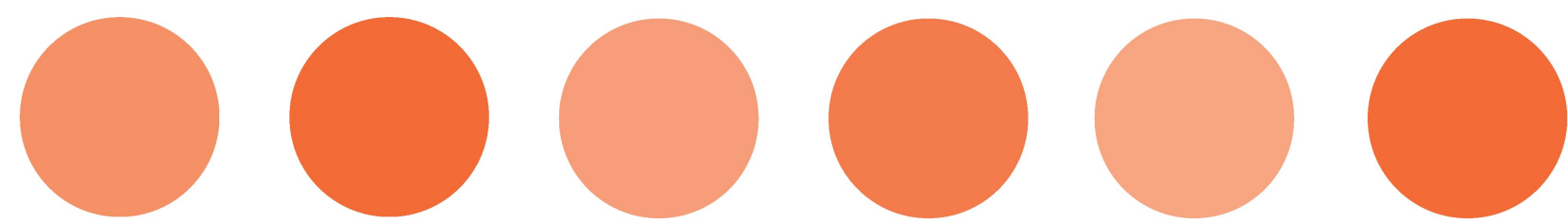


COCO'S BREAKFAST 8:00-10:30am

BREAKFAST MENU

Platter #1	\$12
2 eggs, bacon or sausage patties, potatoes, toast, fresh fruit	
Platter #2	\$12
Daily frittata, potatoes, toast, fresh fruit	
Platter #3	\$8
Belgian Waffle topped w/ fresh berries and house whipped cream	
Add-on	\$4
bacon OR sausage patties	
BREAKFAST BURRITO	\$10
served w/ fresh fruit Scrambled eggs, black beans, white cheddar, baby spinach, potatoes and chipotle ranch in a toasted 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	
LOADED OATMEAL	\$8
topped with toasted coconut, granola, maple syrup and a splash of heavy cream	
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

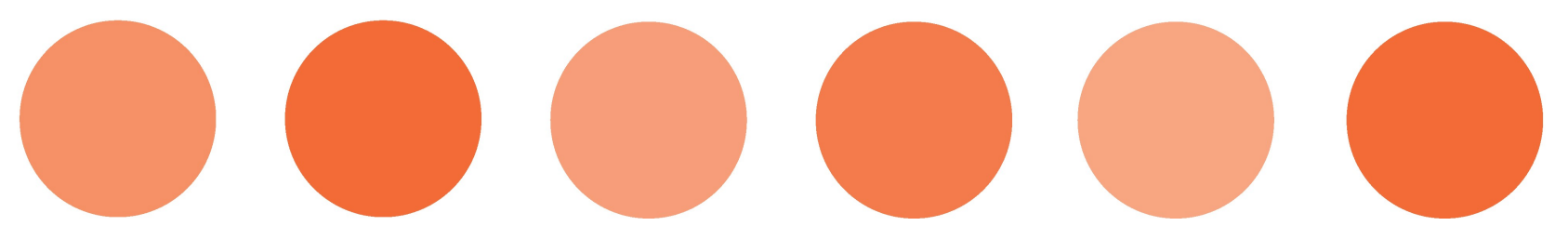
LUNCH MENU

Add-on options for all salads, bowls and handhelds

Tofu	\$4
Falafel	\$6
Grilled chicken	\$5
Crispy chicken	\$6
Ahi tuna	\$8
Salmon	\$8
Shrimp	\$8

COCO'S SALADS

TUNA SALAD	\$9
served on fresh greens with cucumbers, cherry tomatoes, croutons and your choice of dressing	
CHASITY'S CRAB CAKE SALAD	\$20
Two crab cakes, fresh greens, fruit salsa, radish, chipotle slaw, and wonton crisp	
COCO'S CEASAR	\$12
fresh greens, shaved parmesan, focaccia croutons, roasted brussel sprouts, blistered cherry tomatoes, and Coco's Caesar dressing	
THE BIG GARDEN	\$10
fresh greens w/tomato, cucumber salad, pickled carrot & radish, roasted cauliflower, roasted broccoli, roasted squash, white cheddar, croutons and your choice of dressing	
KANAWHA COBB	\$14
fresh greens topped w/ grilled chicken, bacon, medium boiled egg, blue cheese crumbles, cherry tomatoes, cucumbers, avocado, croutons, and your choice of dressing	
CRISPY CHICKEN (or tofu)	\$14
served over fresh greens w/ pickled carrot & radish, oranges, 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	\$12
toasted couscous and fresh greens topped w/ falafel, hummus, tomato cucumber salad, and feta cheese served w/lemon tahini dressing.	
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	
OLD MERRILL PHOTO	\$12
seasoned cauliflower rice, sauteed bok choy, asparagus, Hernshaw Farms mushrooms. Served w/carrot ginger dressing "Gluten Free"	

COCO'S HANDHELDS

served w/ your choice of side salad, chipotle jalapeño slaw, tomato and cucumber salad, fresh fruit or kettle chips	
FALAFEL WRAP	\$12
falafel, cucumber, feta, tomatoes, and fresh greens with lemon-tahini sauce stuffed into a whole wheat wrap and toasted	
CAPRESE FOCACCIA MELT	\$12
fresh mozzarella, pesto, tomatoes and balsamic glaze on toasted house focaccia	
CHIPOTLE CHICKEN WRAP	\$12
grilled chicken, chipotle jalapeño slaw, pickled onions, bell peppers, white cheddar and black beans stuffed into a whole wheat wrap and toasted	
AVOCADO BLT	\$14
avocado, bacon, romaine, tomatoes, and green goddess spread on toasted focaccia	
TUNA SALAD HANDHELD	\$10
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
Tomato and Cucumber salad	\$4
Fresh fruit	\$3
Kettle chips	\$2

DRESSINGS/SAUCES 75¢

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

SMOOTHIES \$8

BERRY HAPPY
GREENA COLADA
COCOA BANANA
TROPICAL VIBE
STRAWBERRY BANANA

Add-on options for smoothies 75¢

Hemp
Cocoa Nibs
Spinach
2% Milk
Almond
Coconut Shavings
Peanut Butter
Raw Egg
Coconut Milk