



APERITIVOS

CARNE ASADA FRIES 13

French fries topped with carne asada, black beans, sliced olives, melted blend cheese, onions, guacamole, tomatoes, lime crema and sliced jalapenos.

ULTIMATE SEAFOOD CEVICHE 13

Catch of the day fish and shrimp marinated in our house special marinade and topped with tropical salsa. Served with corn tortilla chips.

QUESADILLAS MONTADOS 11

Tortillas folded with jalapenos, onions, tomatoes, cheese, peppers, choice of chicken or beef. Served with salsa, sour cream and guacamole.

MEXICAN POTATO SKINS 11

Jumbo bakers stuffed with chorizo, blend cheese, diced jalapenos, drizzled with lime crema and sprinkled with green onions. Served w/ sour cream.

CANTINA NACHOS 12

Corn tortilla chips, Mexican chorizo, black beans, sliced jalapenos, blend cheese, pico de gallo, guacamole, sour cream and lime crema.

Add: Carne Asada, Pollo, Carnitas for \$2

FLAUTAS 11

Hand rolled flour tortillas filled with chicken and blend cheese, then fried to a flaky golden brown. Served with guacamole, sour cream and salsa.

DIABLO WINGS 13

A pile of fried chicken wings tossed in a spicy diablo sauce with Baja ranch dressing on the side.

SOPAS Y ENSALADAS

SOUP AND SALAD AND SALAD AND SOUP

POSOLE 6

With traditional condiments: radishes, lettuce, sliced jalapenos, cilantro and lime wedge.

CHICKEN TORTILLA SOUP 6

Traditionally prepared. Served with diced avocado, sour cream and tortilla strips.

COCO'S MEXICAN CAESAR SALAD 12

Grilled chicken on a bed of romaine lettuce, tossed with cilantro, tomatoes, corn, jalapeno peppers, and creamy Caesar dressing. Topped with tortilla strips and queso cotija.

ACAPULCO SALAD 13

A mound of Coco Cantina greens, black olives, tomatoes, black beans, fresh cilantro, blend cheese, served in a fried flour tortilla shell with avocado ranch dressing and your choice of pollo or carne asada.

COCO ISLAND CATCH SALAD 14

Daily catch sprinkled with our house blackened seasoning, then grilled and served over Coco Cantina greens and topped with tropical salsa and citrus vinaigrette.

SANTA FE BARBECUE CHICKEN SALAD 12

Grilled barbecue chicken tossed with Coco Cantina greens, sweet corn, black beans, tomatoes, blend cheese, fresh cilantro, crisp corn tortilla strips and ranch dressing. Drizzled with our own barbecue sauce.

COCO FAVORITOS

All Favoritos served Coco Cantina style with Mexican rice, pinto or black beans, flour or corn tortillas

CARNITAS 14

Slow roasted pork served with lettuce, tomatoes, guacamole, sour cream and salsa.

POLLO VERDE 13

Chicken thighs simmered in tomatillo sauce. Served with lettuce, tomatoes, guacamole, sour cream and salsa.

SHRIMP ALA PASILLA 17

Shrimp sautéed in garlic butter and peppers. Served with lettuce, tomatoes, guacamole, sour cream, salsa and charred lemon wedge.

DEL PESCADO EL DIA 18

Daily catch grilled and served with lettuce, tomatoes, guacamole, sour cream and salsa.

COCO'S CARNE ASADA 18

Seasoned grilled steak topped with grilled jalapenos and served with lettuce, tomatoes, guacamole, sour cream and salsa.

CARNE ASADA AND CAMARONES 20

Seasoned carne asada and shrimp sautéed in garlic butter. Served with lettuce, tomatoes, guacamole, sour cream, salsa and charred lemon wedge.

CHILI VERDE 14

Slow simmered chunky pork in homemade tomatillo sauce served with lettuce, tomatoes, guacamole, sour cream, and salsa.

COCO TACOS

3 tacos served with Coco Cantina slaw and lime crema with your choice of corn or flour tortillas. Salsa, Mexican rice, and pinto or black beans served on the side.

CARNE ASADA 14

Steak

DAILY CATCH 15

Daily Catch Seared

SHRIMP 15

Lime Grilled Shrimp

CARNITAS 14

Pork

POLLO 13

Chicken

BURRITOS

Wrapped in a flour tortilla with Mexican rice, black or pinto beans, sour cream, guacamole, cheese, covered in our Coco Cantina burrito sauce and drizzled with Pasilla crema.

CARNE ASADA 15

Steak

LAND AND SEA 15

Mexican Chorizo and Shrimp

EL AZTECA 14

Carnitas

POLLO 13

Chicken

Menu

NO CARNE POR FAVOR

VEGETARIAN BURGER 13

Vegetarian burger grilled and topped with refried beans, lettuce, tomatoes, onions, and sliced fresh jalapenos. Served with Coco Cantina greens and citrus vinaigrette.

ROASTED VEGETABLE BURRITO 13

Roasted vegetables, onions, carrots, mushrooms, cilantro, and black beans rolled in a flour tortilla. Served with guacamole.

TACO LETTUCE WRAPS 13

Quinoa, black beans, corn, onions, garlic, mushrooms seasoned and then sautéed with olive oil blend. Served on lettuce wraps and topped with avocado, cilantro and salsa.

VEGGIE QUESADILLAS 12

2 large flour tortillas stuffed with cheese, mushrooms, tomatoes, bell peppers, and onions. Served with tropical salsa and black beans.

TORTA SANDWICHES

Served on a Mexican Telera roll with Coco Cantina greens or French fries.

PESCADO TORTA 14

Grilled seasoned fish with pepper jack cheese, guacamole, chipotle mayo and topped with lettuce, tomato and onions.

POLLO TORTA 12

Grilled seasoned pollo with refried beans, guacamole, pepper jack cheese, chipotle mayo and topped with lettuce, tomato, onions.

MEXICAN BURGER 13

Grilled hamburger patty, Mexican chorizo, fried egg, bacon, pepper jack cheese, guacamole and chipotle mayo.

FAJITAS

Our house specialty is served in a sizzling skillet with Mexican rice, black or pinto beans, flour or corn tortillas with sour cream, guacamole and pico de gallo on the side.

CHICKEN OR STEAK 18

Coco Cantina original chicken or steak, with grilled onions and peppers.

LAND COMBO 19

Chicken and steak, with grilled onions and peppers.

LAND AND SEA COMBO 20

Steak and lime scented grilled shrimp, with grilled onions and peppers.

AZTECA BRUNCH

(Saturday and Sunday 9 AM until 1 PM)

HUEVOS RANCHEROS 13

A flour tortilla layered with black beans, melted cheese and two eggs any style. Topped with pork green chili, sour cream guacamole, diced tomatoes, salsa, cilantro, and onions. Served with seasoned ranch potatoes.

MACHACA CON HUEVOS 14

Shredded beef with peppers, tomatoes, onions and blend cheese. Served with 2 eggs any style, black or pinto beans, flour or corn tortillas, salsa, cilantro, and seasoned ranch potatoes.

QUINOA BREAKFAST BOWL 14

Quinoa sautéed with roasted mushrooms, seasonal vegetables, black beans, in mild Sriracha broth and topped with cotija cheese and 2 eggs any style.

VEGETABLE OMELET 13

House roasted seasonal vegetables, mushrooms, tomatoes, black beans and cheese. Served with dressed mixed greens.

HUEVOS ALA MEXICANA 12

Scrambled eggs mixed with onions, tomatoes, green chili peppers, Mexican chorizo and cheese. Served with flour or corn tortillas and seasoned ranch potatoes.

BACON, SPINACH, MUSHROOM OMELET 13

Fresh spinach, crisp bacon, roasted mushrooms, cheese, topped with green chili hollandaise sauce. Served with seasoned ranch potatoes.

COCO CANTINA BREAKFAST BURRITO 13

Scrambled eggs with Mexican chorizo, roasted onions, tomatoes, green chili peppers, blend cheese and seasoned ranch potatoes wrapped in a flour tortilla and topped with cheese, green chili hollandaise, sour cream and guacamole.

LOS ANGELITOS

QUESADILLA 6

Cheese or chicken served with Mexican rice.

BURRITO 7

Bean and cheese, chicken, or carnitas served with Mexican rice.

BURGER AND FRIES 7

Hamburger or cheeseburger and fries.

BEBIDAS

SODA 3

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Root Beer, Raspberry Tea, Coconut water, Soursop

JARRITOS 3

Ask your server for Mexican soda flavors.

COFFEE AND ICED TEA 3

BOTTLED WATER 2

POSTRES {TREAT YOURSELF}

All of our desserts are made fresh daily using our favorite recipes. Eat one now or take one to enjoy later.

FLAN 7

Authentic Mexican flan in a pool of caramel sauce.

CHURROS 7

Churros rolled in cinnamon and sugar and served with vanilla ice cream. Drizzled with chocolate and caramel sauce.

PINEAPPLE UPSIDE DOWN CAKE 7

Homemade pineapple cake with vanilla cream filling.

HOMEMADE DESSERT 7

Daily special pie or cake. Ask your server for today's special.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any allergy or dietary restriction as menu items may contain unlisted ingredients.