

SMALL PLATES

	Happy Hour	Regular
Polenta Fries with Cotija Pico de gallo & avocado salsa verde.	5.5	9
Roasted Green Chile & Cornbread Waffles House made & served with agave butter.	5.5	9
Edamame with Spicy Sambal Sauce Whole pods & Hawaiian sea salt.	5.5	9
Mixed Pepper Calamari Roasted garlic lemon aioli.	11	17
Onion Rings Boom sauce & ketchup.	6	10
Sambal Shrimp Sweet-spicy chile sauce & napa slaw.	12.5	17.5
Beer Battered Green Beans Golden fried, Sriracha aioli.	5.5	9
Coconut Crusted Prawns Jumbo prawns rolled in coconut. Cajun marmalade.	12.5	17.5
Nachos with Al Pastore Chicken Poblano cheese sauce, Pico de Gallo, Cotija & guacamole.	10	14
Ginger Chicken Lettuce Wraps Wok seared ginger chicken, braised shiitake mushrooms & water chestnuts.	12.5	17.5
BBQ Chicken, Smoked Mozzarella & Gouda Quesadilla Red onion & cilantro, BBQ-ranch sauce & salsa rojo	12	17
Kalbi Beef Tidbits Wok seared beef tenderloin. Ginger-Jasmine rice & kimchi.	13.5	18
Dungeness Crab & Wasabi-Avocado Tower Bay shrimp, pickled cucumber & furikake crusted sushi rice cake.	14	18.5

ADDITIONAL PLATES

		Happy Hour	Regular
Seafood Bisque Sweet red crab, bay shrimp & cod in a rich seafood stock sherry cream reduction.	Cup	6	9.5
	Bowl	8	12
Caesar Salad with Asiago <i>Add Bronzed salmon* 11.00</i> <i>Grilled Chicken, Calamari or Bay Shrimp 9.50</i>	Starter	5.5	9
	Entrée	8.5	12
Coho Cafe Burger* Fresh Angus beef patty, aged white cheddar, secret sauce, lettuce, tomato & onion on a Schwartz Bakery brioche bun.		15	18.5
Fish & Chips Beer battered, roasted onion tartar, slaw & fries.		18	24
Grilled Chicken Club Lemon-thyme chicken, Tillamook cheddar, bacon, mixed greens, tomato & garlic Dijon mayo.		16	19.5
Al Pastore Grilled Chicken Taco Corn tortilla, pineapple salsa, cabbage slaw & chipotle mayo.		6.5	9.5
Beer Battered True Cod Taco Flour tortillas, lime cream, cabbage slaw,		6.5	10

HAPPY HOUR

In the Bar & on the Patio 3 pm—6 pm

All Wines by the Glass	\$2.00 Off
All Draft Beers	\$1.00 Off
All Cocktails	\$1.50 Off

DRAFT BEERS

Bud Light	7
Mac & Jack's African Amber	8
Widmer Hefeweizen	8
Georgetown Lucille IPA	8
Georgetown Manny Pale Ale	8
Elysian Space Dust IPA	10.5
Shock Top Belgian White	8
Rotating Taps	8

Please ask your server for today's selection.

HOUSE COCKTAILS

Mango Habanero Margarita Extra spicy Tanteo Habanero tequila, mango & fresh lime with a hint of agave for sweetness.	15
Strawberry Jalapeno Margarita House-made jalapeno infused tequila, fresh strawberry puree & lime.	13
Coconut Daiquiri Malibu Coconut & silver rum with fresh lime.	13
Cucumber Vodka Mule Hanson's Organic Cucumber vodka, fresh diced cucumber & house made ginger beer.	14
Sweet Southern Peach Bird Dog Peach whiskey, fresh lemonade & peach.	13
Lavender Lemon Drop 360 Sorrento Lemon vodka, house-made lavender simple syrup & fresh lemon.	12
Cold Brew-Tini 360 Vanilla vodka, Baileys liqueur & Chameleon Organic Cold Brew.	14
White Wine Sangria Sparkling wine, peach & white cranberry. Topped with fresh whipped cream.	12

*The King County Health Department would like to remind you that consuming raw or under cooked eggs, shellfish, fish or meat may increase your risk of food borne illness, especially if you have certain medical conditions. All items denoted with * are cooked to order. We use peanut oil.

Please be aware that a 4% service charge will be added to your bill. The company retains the entire service charge. The company provides its service staff and back of house employees with fair wages and sick pay benefits.