

small plates

Seafood Bisque
Sweet red crab, bay shrimp & cod in a rich seafood stock sherry cream reduction. Cup 9.5 Bowl 12

Focaccia Bread with Cherry-Citrus Butter
Baked daily 6.5

Crispy Panko Onion Rings
Boom sauce & ketchup. 10

Beer Battered Green Beans
Golden fried, Sriracha aioli. 9

Polenta Fries with Cotija
Fresh pico de gallo & avocado salsa verde. 9

Edamame with Spicy Sambal Sauce
Whole pods & Hawaiian sea salt. 9

BBQ Chicken, Smoked Mozzarella & Gouda Quesadilla
Red onion & cilantro, BBQ-ranch sauce & fresh salsa rojo. 15

Mixed Pepper Calamari
A blend of cayenne, white & black pepper & garlic.
Roasted garlic lemon aioli. 17

Nachos with Al Pastore Chicken
Crispy corn tortillas, poblano cheese sauce,
Pico de Gallo, Cotija & guacamole. 15

Sambal Shrimp
Sweet-spicy red chile sauce & napa slaw. 17.5

Kalbi Tenderloin Tidbits
Wok seared beef tenderloin. Ginger-Jasmine rice & kimchi. 18

Coconut Crusted Prawns
Jumbo prawns rolled in coconut.
Cajun spiced marmalade. 17.5

Dungeness Crab & Wasabi-Avocado Tower
Bay shrimp, pickled cucumber & furikake crusted sushi rice cake. 18.5

Ginger Chicken Lettuce Wraps
Wok seared ginger chicken, braised shiitake mushrooms
& water chestnuts. 17.5

pantry

House Mixed Greens Salad
Seasonal mixed greens, tomato, cucumber
& croutons in your choice of dressing. 9

Caesar Salad with Asiago
Entrée 12 Starter 9

Ceviche Tostada*
Chile-lime marinated shrimp, crab & calamari, avocado,
tomato, cilantro & crisp white corn tortillas.
Entrée 23.5 Starter 16.5

Applewood Smoked Chicken & Fruit Salad
Seasonal mixed greens, grapes, strawberries, Gruyère,
candied walnuts & honey Dijon dressing. 23

Chopped Seafood Salad with Fresh Basil Vinaigrette
Bay shrimp, crab, artichoke, tomatoes, cucumbers, Danablu
cheese, pine nuts & mixed greens. Entrée 26.5 Starter 17.5

Southwest Cobb Salad
Spring greens, Al Pastore marinated chicken breast, cotija,
avocado, garlic corn, black beans, tomatoes, chorizo bacon
& avocado-cilantro vinaigrette. 23

Add any of these to any salad or entrée;
grilled chicken, bay shrimp or calamari 9.5
bronzed salmon, 6 garlic prawns
or grilled scallop/prawn skewer 11*

Gluten Free options available,
ask your server for our Gluten Free menu.

*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.



dinner specials

We feature different Small plate, Entrée or Dessert specials on our menu that rotate regularly

Featured wines

We feature different wine specials on our menu that rotate regularly



FRIDAY & SATURDAY NIGHTS
“LIMITED QUANTITY”

Applewood Smoked Roasted Prime Rib*
Au jus, sour cream-horseradish sauce,
garlic mashers & fresh veggies.
10oz.– 37 14oz. - 42

Please be aware that a 4.5% 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.

sandwiches & tacos

Coho Cafe Burger*
Fresh Royal Ranch beef patty, aged white cheddar, secret sauce, lettuce, tomato & onion on a brioche bun. 18.5
Add smoked bacon for \$3

Grilled Chicken Club
Lemon-thyme chicken, Tillamook cheddar, bacon, mixed greens, tomato & garlic Dijon mayo. 19.5

Bronzed Salmon Burger*
Cajun spices, mixed greens, tomato
& Creole stone ground mustard sauce. 19.5

Field Roast Veggie Burger
Toasted ciabatta, Tillamook cheddar, mixed greens, tomato
& garlic Dijon mayo. 17.5

Seared Ahi Tacos*
Flour tortillas, pineapple salsa, shredded cabbage slaw,
chipotle mayo & Texas caviar. 19.5

Al Pastore Grilled Chicken Tacos
Corn tortillas, pineapple salsa, shredded cabbage slaw,
chipotle mayo & Texas caviar. 18.5

Beer Battered True Cod Tacos
Flour tortillas, lime cream, shredded cabbage slaw, salsa rojo,
cotija & Texas caviar. 18.5

signature entrees

Pit Roasted Salmon with Fried Caper Beurre Blanc*
Fresh hand cut fillet cold smoked & grilled over Applewood.
Garlic mashers & fresh veggies. 34

Kogi Short Rib & Egg Stack*
Braised Kalbi short rib, kimchi fried rice cake
& sunny side eggs. 27

Cashew Crusted Halibut*
Cashew-panko breading, lemon zest & beurre blanc.
Garlic mashers & fresh veggies. 39.5

Northwest Seafood Fettuccine
Parmesan-basil sauce, prawns, scallops, bay shrimp, salmon,
cod & roasted pepper, white wine & seafood stock. 33

Black Bean Ravioli with Al Pastore Chicken
Roasted Poblano Cream Sauce, Cotija
& Southwest Corn Relish. 25

Fish & Chips
Beer battered true cod, roasted onion tartar,
slaw & fries. *or substitute Beer Battered Prawns* 24

Royal Ranch Flat Iron Steak & Garlic Prawns*
Ancho chili-coffee rub, Chimichurri &
creamy roasted green chili polenta. 35

Seafood Mixed Grill*
Applewood grilled salmon, scallops & prawns with
sun dried tomato beurre blanc. Garlic mashers
& fresh veggies. 36.5

Royal Ranch 12 oz. Center Cut New York Steak*
Coho Café steak butter, garlic mashers,
fresh veggies & onion rings. 44

Pad Thai
Rice noodles, garlic, tofu, eggs, peanuts, red pepper flakes,
bean sprouts & tamarind-lime sauce.
With your our choice of the following:
prawns 28.5 wok seared chicken 26.5

Coconut-Green Curry with Ginger-Jasmine Rice
Stir fried Asian veggies, spicy coconut curry sauce, mango &
peanuts. With your choice of the following:
Prawns 28.5 Chicken 26.5 Tofu 23

DESSERTS

Almond Joy Sundae
Olympic Mountain Coconut Almond Fudge ice cream,
hot fudge, toasted almonds & shredded coconut.
Large 9.5 Mini 5.5

Key Lime Pie
Nelly & Joe's famous key lime juice, sweet custard in
a graham cracker crust. 10

Molten Chocolate Lava Cake
Dense chocolate cake with molten truffle center. 11

Caramel Apple Crisp
Served warm with Tillamook vanilla bean ice cream. 10

Olympic Mountain Ice Creams
Daily selections from the Northwest's premier creamery.
Ask your server for the current selection. *Large 7 Mini 5*

Non-ALCOHOLIC
Beverages
Hand Crafted

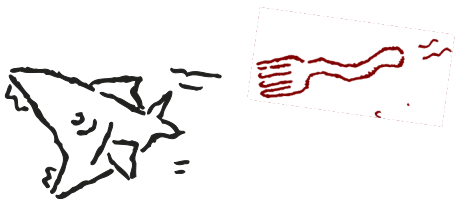
Elderflower Cordial Citrus, apple, lightly floral, clean & refreshing.	4
Ginger Marmalade Spiced ginger bitters, orange marmalade & agave soda.	4
Coconut Fizz Tropically light & sweet with pineapple & coconut.	4
Craft Shirley Temple House made grenadine, soda, fresh lemon juice & Spanish cherries.	4
Lavender Cooler Washington lavender in a slightly sweet, refreshing pure cane soda.	4

CRAFT

Phony Negroni- St. Agrestis Non-alcoholic Negroni, orange twist, rock.	7
G&T- Lyre's Non-alcoholic, lime squeeze, rocks.	7
Blood Orange Ginger Beer— Fever Tree Non-alcoholic, orange twist, rock.	7

OTHER BEVERAGES

Henry Weinhard's Sodas Root Beer, Orange Cream, Black Cherry	4.75
San Pellegrino Sparkling Mineral Water	4.75
Iced Black Tea	3
Paradise Tropical Ice Tea	3.5
Strawberry Lemonade	4
Lemonade	3.75
Caffe D'arte Coffee	3.5
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper (free refills)	3.5



EMAIL DINING CLUB

Join the Coho Café Email Dining Club and receive exclusive club alerts about special offers, birthday gifts, cooking classes, wine tastings, tips, featured seasonal products, recipes and much more.

You can visit our website at www.cohocafe.com or ask your sever for an application card.

GIFT CARDS

Gift cards are great for any occasion and come packaged with a personalized card and stylish envelope.

Just ask your server, or order online at www.cohocafe.com

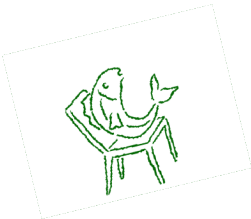
OUR LOCATIONS

COHO CAFE

6130 East Lake Sammamish Pkwy SE
Issaquah WA 98029
425-391-4040 cohocafe.com

ARNIES RESTAURANT

300 Admiral Way
Edmonds WA 98020
425-771-5688 arniesrestaurant.com



WHITE WINES

	6oz	9oz	Btl
Chateau Ste. Michelle Riesling <i>Columbia Valley</i> <i>Pear, Passion Fruit, Limestone</i>	9	12.5	36
Lamarca Prosecco <i>Italy</i> <i>Honeysuckle, Green Apple, Peach</i>	10.5		38
Chateau Ste. Michelle Rosé <i>Columbia Valley</i> <i>Wild Strawberry, Citrus, Melon</i>	10.5	14	42
A - Z Pinot Gris <i>Oregon</i> <i>Apricot, Lychee, Meyer Lemon</i>	11.5	15	46
Villa Maria Sauvignon Blanc <i>Marlborough, New Zealand</i> <i>Gooseberry, Lime Zest, Mineral</i>	12	16	48
Chateau Ste. Michelle "Horse Heaven" Sauvignon Blanc <i>WA</i> <i>Quince, Pear, Floral</i>	11.5	15	46
Borne of Fire Chardonnay <i>Columbia Valley</i> <i>Pear, citrus, floral</i>	11	14	44
Chateau Ste. Michelle "Mimi" Chardonnay <i>Horse Heaven Hills</i> <i>Apple, Pear, Acidity</i>	11.5	15	46
Mt. Fury Chardonnay <i>Ancient Lakes</i> <i>Stone Fruit, Citrus, Oak</i>	9.5	13	38
Rombauer Chardonnay <i>Carneros CA*</i> <i>Ripe Yellow Peach, Meyer Lemon, Buttered Popcorn</i>			70
House White	7.5	10.5	
House White Zinfandel	6.5	9.5	

RED WINES

	6oz	9oz	Btl
Truth Be Told Cabernet Sauvignon <i>Columbia Valley</i> <i>Ripe Berries/Plumb/ Licorice</i>	9	12.5	36
Imagery Pinot Noir <i>CA</i> <i>Black Cherry, Boysenberry, Vanilla Spice</i>	10	13.5	40
Erath Pinot Noir <i>Oregon</i> <i>Cherry, Cranberry-Raspberry, Herb</i>	14	18	56
Alamos Malbec <i>Argentina</i> <i>Red Cherry, Spice, Vanilla</i>	10	13.5	40
Z. Brown "Uncaged" Red Blend <i>California</i> <i>Blueberry, Caramel, Toasted Oak</i>	11	14	44
Chateau Ste. Michelle Syrah <i>Columbia Valley</i> <i>Black fruit, Spice, Black Pepper</i>	10	13.5	40
Mt. Fury Merlot <i>Waluke Slope</i> <i>Plumb, Herb, Baking Spice</i>	9.5	13	38
Columbia Winery Cabernet Sauvignon <i>Columbia Valley</i> <i>Black Currant, Blackberry, Cocoa</i>	10.5	14	42
Caymus "The Walking Fool" Blend <i>Suisun Valley, CA</i> <i>Ripe strawberries, sweet spices, espresso</i>	15	19	60
Chateau Ste. Michelle "Indian Wells" Cabernet Sauvignon <i>WA</i> <i>Dark Fruit, Blackberry, Vanilla</i>	14	18	56
Northstar Merlot* <i>Columbia Valley</i> <i>Black Cherry, Black Raspberry, Cedar</i>			65
House Red	7.5	10.5	

MONDAY NIGHTS
"HALF PRICED BOTTLES"

Join us for half priced bottled wine night!

*Selections marked with * are not available at half price.*

DRAFT BEERS

Bud Light	7
Mac & Jack's African Amber	8
Windmer Hefewizen	8
Georgetown Lucille IPA	8
Georgetown Manny's Pal Ale	8
Shock Top Belgian White	8
Elysian Space Dust IPA	10.5
Rotating Taps <i>Please ask your server for today's selection.</i>	8

IN THE BOTTLE

Heineken	6
Coors Light	5
Corona	6
Haake-Beck (non-alcoholic)	5
Stella Artois	6
Guinness Stout	6
Stella Cidre Hard Cider	6



HOUSE COCKTAILS

Habanero-Blood Orange Margarita Extra spicy Tanteo Habanero tequila, blood orange & fresh lime with a hint of agave.	15.5
The Matador Batanga Reposado tequila, pineapple juice, lime & agave.	14
Corpse Reviver #2 Big Gin, lemon juice, Lillet Blanc, triple sec & Lucid Absinthe	14
Earl Grey Martini Wild Roots Orange & Bermamont gin, Earl Grey simple syrup, lemon & egg white.	14.5
Hot Bourbon Vanilla Chai Crown Vanilla whiskey, chai & orange.	15
Spiced Winter Pear Martini Wild Roots Pear vodka, Brown sugar-cinnamon simple syrup, lemon & Disaronno.	14

CLASSIC COCKTAILS

Scratch Margarita Sauza Silver Tequila, fresh lime & orange with a hint of agave.	12
Beefeater Negroni Beefeater gin, Campari & Dolin Sweet Vermouth.	13
Makers Manhattan Makers Mark Bourbon, Dolin Sweet Vermouth & Angostura Bitters.	14
Bulleit Old Fashioned Bulleit bourbon, sugar, orange & Angostura Bitters.	13
Perfect Bombay Sapphire Martini Bombay Sapphire, Dolin dry vermouth & a twist.	14

