

## SMALL PLATES

	Happy Hour	Regular
<b>Polenta Fries with Cotija</b> Pico de gallo & avocado salsa verde.	6	9.5
<b>Edamame with Spicy Sambal Sauce</b> Whole pods & Hawaiian sea salt.	6	9.5
<b>Mixed Pepper Calamari</b> Roasted garlic lemon aioli.	11	17
<b>Sambal Shrimp</b> Sweet-spicy chile sauce & napa slaw.	13	18
<b>Beer Battered Green Beans</b> Golden fried, Sriracha aioli.	6	9.5
<b>Coconut Crusted Prawns</b> Jumbo prawns rolled in coconut. Cajun marmalade.	13	18
<b>Nachos with Al Pastore Chicken</b> Poblano cheese sauce, Pico de Gallo, Cotija & guacamole.	12	17
<b>Ginger Chicken Lettuce Wraps</b> Wok seared ginger chicken, braised shiitake mushrooms & water chestnuts.	12.5	17.5
<b>BBQ Chicken, Smoked Mozzarella &amp; Gouda Quesadilla</b> Red onion & cilantro, BBQ-ranch sauce & salsa rojo	12	17
<b>Kalbi Beef Tidbits</b> Wok seared beef tenderloin. Ginger-Jasmine rice & kimchi.	14.5	19.5
<b>Dungeness Crab &amp; Wasabi-Avocado Tower</b> Bay shrimp, pickled cucumber & furikake crusted sushi rice cake.	14	18.5

## ADDITIONAL PLATES

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

## HAPPY HOUR

In the Bar & on the Patio 3 pm—6 pm

<b>All Wines by the Glass</b>	<b>\$2.00 Off</b>
<b>All Draft Beers</b>	<b>\$1.00 Off</b>
<b>All Cocktails</b>	<b>\$1.50 Off</b>

## DRAFT BEERS

<b>Bud Light</b>	7
<b>Mac &amp; Jack's African Amber</b>	8
<b>Widmer Hefeweizen</b>	8
<b>Georgetown Lucille IPA</b>	8
<b>Georgetown Manny Pale Ale</b>	8
<b>Elysian Space Dust IPA</b>	10.5
<b>Rotating Taps</b>	8

Please ask your server for today's selection.

## HOUSE COCKTAILS

<b>Lavender Espresso Martini</b> 360 Vanilla Vodka, Giffard Honduras Coffee liquor, lavender simple, white chocolate.	15
<b>Blackberry Honey Whiskey Smash</b> Tullamore Dew Honey, blackberry puree, fresh lemon juice.	15
<b>Autumn Margarita</b> La Vieja Tequila Blanco, peach puree, brown sugar simple.	14
<b>Dark &amp; Stormy</b> Kraken spiced rum, house made ginger beer, grenadine, lime soda.	13
<b>Chai-Rish Coffee</b> Tullamore Dew Irish Whiskey, Big Train Vanilla Chai Powder, Coffee.	13
<b>Honeycrisp Sangria</b> Red wine, Christian Bros. brandy, brown sugar simple, apple cider, orange juice.	13
<b>Spiced Pear Sour</b> Redemption Rye, St George Spiced Pear Liquor, Fresh lemon juice, brown sugar simple, egg white, Angostura.	15
<b>Orange Spiced Spritz</b> Wild Roots Gin, Maschio Prosecco, OJ, orange spiced tea simple, fresh lemon juice.	14

\*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 4.5% 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.