

SMALL PLATES

Seafood Bisque

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

Tomato Basil Soup

House made from scratch. Cup 7 Bowl 9.5

Herb Focaccia Bread with Cherry-Citrus Butter

Grilled 6.5

Beer Battered Green Beans

Golden fried, Sriracha aioli. 9.5

Polenta Fries with Cotija

Fresh pico de gallo & avocado salsa verde. 9.5

Edamame with Spicy Sambal Sauce

Whole pods & Hawaiian sea salt. 9.5

BBQ Chicken, Smoked Mozzarella & Gouda Quesadilla

Red onion & cilantro, BBQ-ranch sauce & fresh salsa rojo. 17

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. 17

Sambal Shrimp

Sweet-spicy red chile sauce & napa slaw. 18

Kalbi Tenderloin Tidbits

Wok seared beef tenderloin. Ginger-Jasmine rice & kimchi. 19.5

Coconut Crusted Prawns

Jumbo prawns rolled in coconut. Cajun spiced marmalade. 18

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 21 Starter 14

Applewood Smoked Chicken & Fruit Salad

Seasonal mixed greens, grapes, strawberries, Gruyère, candied walnuts & honey Dijon dressing. 21

Chopped Seafood Salad with Basil Vinaigrette

Bay shrimp, crab, artichoke, tomatoes, cucumbers, Danablu cheese, pine nuts & mixed greens.

Entrée 24 Starter 16

Southwest Cobb Salad

Spring greens, Al Pastore marinated chicken breast, cotija, avocado, garlic corn, black beans, tomatoes, chorizo bacon & avocado-cilantro vinaigrette. 22

Add any of these to any salad or entrée;

grilled herb chicken, bay shrimp or calamari 10

bronzed salmon, 6 garlic prawns

or grilled scallop/prawn skewer* 12

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.

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.



LUNCH 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

ENTRÉE ADD ON'S

Add any of the following, at this reduced price, to an entrée salad, sandwich, tacos, special entree or signature entrée;

Seafood Bisque Cup 7.5 Bowl 10

Soup Cup 5.5 Bowl 8

Caesar salad 7

House mixed greens salad 7

FRIDAY & SATURDAY NIGHTS

"LIMITED QUANTITY"

Applewood Smoked Roasted Prime Rib

Au jus, sour cream-horseradish sauce, garlic mashers & fresh veggies.

10oz.- 37 14oz. - 43

SANDWICHES & TACOS

Coho Cafe Burger*

Fresh Royal Ranch beef patty, aged white cheddar, secret sauce, lettuce, tomato & onion on a brioche bun. 18
Add smoked bacon \$3

Bleu Cheese & Bacon Burger

Chipotle mayo, tomato, spring greens & crispy onions. 19.75

Grilled Chicken Club

Lemon-thyme chicken, Tillamook cheddar, bacon, mixed greens, tomato, garlic Dijon mayo & toasted ciabatta. 18.75

Bronzed Salmon Burger*

Cajun spices, mixed greens, tomato & Creole stone ground mustard sauce. 18.75

"Field Roast" Veggie Burger

Toasted ciabatta, Tillamook cheddar, mixed greens, tomato & garlic Dijon mayo. 17.75

Pastrami Reuben

Marble rye, Gruyere, Sauerkraut, 1000 Island. 18.5

Gourmet Grilled Cheese

White cheddar, mozzarella, pesto, tomato, arugula & grilled sourdough. 18

Seared Ahi Tacos*

Flour tortillas, pineapple salsa, shredded cabbage slaw, chipotle mayo & Texas caviar. 19

Al Pastore Grilled Chicken Tacos

Corn tortillas, pineapple salsa, shredded cabbage slaw, chipotle mayo & Texas caviar. 18

Beer Battered True Cod Tacos

Flour tortillas, lime cream, shredded cabbage slaw, salsa rojo, cotija & Texas caviar. 18

SIGNATURE ENTREES

Pit Roasted Salmon

with Fried Caper Beurre Blanc*

Fresh hand cut fillet cold smoked & grilled over Applewood. Garlic mashers & fresh veggies. 29.5

Kogi Short Rib & Egg Stack*

Braised Kalbi short rib, kimchi fried rice cake & sunny side eggs. 24.5

Shrimp Crusted Mahi Mahi

Pan seared and oven finished. Thai sweet chili beurre blanc, ginger-jasmine rice & warm cabbage slaw. 27

Northwest Seafood Fettuccine

Parmesan-basil sauce, prawns, scallops, bay shrimp, salmon, cod & roasted pepper, white wine & seafood stock. 29.5

Scampi Prawn Linguini

Sautéed jumbo prawns, basil-pesto-cream linguine, parmesan & tomato. 24.5

Fish & Chips

Beer battered true cod, roasted onion tartar, slaw & fries. Or substitute beer battered prawns 21.5

Royal Ranch Flat Iron Steak & Garlic Prawns*

Ancho chili-coffee rub, Chimichurri & creamy roasted green chili polenta. 29.5

Wok Seared Soba Noodles

Red bell pepper, edamame, Gailan, carrots, scallions, garlic & sweet-sour-spicy soy vinaigrette.

With your choice of the following:

prawns 26 wok seared chicken 25 Tofu 22

Coconut-Green Curry with Ginger-Jasmine Rice

Stir fried Asian veggies, spicy coconut curry sauce, mango & peanuts. With your choice of the following:

prawns 26 wok seared chicken 25 Tofu 22

DESSERTS

Almond Joy Sundae

Olympic Mountain Coconut Almond Fudge ice cream, hot fudge, toasted almonds & shredded coconut.

Large 10 Mini 6

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

CRAFT

Amalfi Spritz- Lyre's	7
Non-alcoholic, rocks, orange slice.	
G&T- Lyre's	7
Non-alcoholic, lime squeeze, rocks.	
Blood Orange Ginger Beer- Fever Tree	7
Non-alcoholic, orange twist, rock.	

OTHER BEVERAGES

Henry Weinhard's Sodas	4.75
Root Beer, Orange Cream, Black Cherry	
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	3.5
(free refills)	



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 server 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
Goose Ridge "G3" Riesling	9	12.5	36
<i>Columbia Valley</i>			
<i>Pear, Passion Fruit, Limestone</i>			
Maschio Prosecco Italy	10.5		38
<i>Honeysuckle, Green Apple, Peach</i>			
Les Quatre Tours Rose France	11	14.5	44
<i>Wild Strawberry, Citrus, Melon</i>			
A - Z Pinot Gris Oregon	11.5	15	46
<i>Apricot, Lychee, Meyer Lemon</i>			
Villa Maria Sauvignon Blanc	12.5	16.5	50
<i>Marlborough, New Zealand</i>			
<i>Gooseberry, Lime Zest, Mineral</i>			
Substance Sauvignon Blanc WA	12.5	16.5	50
<i>Quince, Pear, Floral</i>			
Borne of Fire Chardonnay			
<i>Columbia Valley</i>			
	12	16	48
<i>Pear, citrus, floral</i>			
Chateau Ste. Michelle "Mimi" Chardonnay			
<i>Horse Heaven Hills</i>			
	12.5	16.5	50
<i>Apple, Pear, Crisp</i>			
Drumheller Chardonnay			
<i>Columbia Valley</i>			
	10	13.5	40
<i>Stone Fruit, Buttery, Oak</i>			
Goose Ridge 'GRV' White Blend			
<i>Columbia Valley</i>			
	13	17	52
<i>Honeydew Melon, Vanilla Custard, Baking Spice</i>			

House White	7.5	10.5
House White Zinfandel	6.5	9.5

RED WINES

	6oz	9oz	Btl
Truth Be Told Cabernet Sauvignon	10	13.5	40
<i>Columbia Valley</i>			
<i>Ripe Berries/Plumb/ Licorice</i>			
Imagery Pinot Noir CA	11	14.5	44
<i>Black Cherry, Boysenberry, Vanilla Spice</i>			
Highlands 41 Pinot Noir			
<i>Monterey, CA</i>			
	14	18	56
<i>Cherry, Cranberry-Raspberry, Herb</i>			
Las Nencias Malbec Argentina	10	13.5	40
<i>Red Cherry, Spice, Vanilla</i>			
Z. Brown "Uncaged" Red Blend	12	16	48
<i>California</i>			
<i>Blueberry, Caramel, Toasted Oak</i>			
Goose Ridge G3 Syrah	10	13.5	40
<i>Columbia Valley</i>			
<i>Black fruit, Baking spice, Raspberry</i>			
Mt. Fury Merlot Waluke Slope	9.5	13	38
<i>Plumb, Herb, Baking Spice</i>			
Columbia Winery Cabernet Sauvignon			
<i>Columbia Valley</i>			
	11	14.5	44
<i>Black Currant, Blackberry, Cocoa</i>			
Caymus "The Walking Fool" Blend	15	19	60
<i>Suisun Valley, CA</i>			
<i>Ripe strawberries, sweet spices, espresso</i>			
Chateau Ste. Michelle "Indian Wells" Cabernet Sauvignon WA	14	18	56
<i>Dark Fruit, Blackberry, Vanilla</i>			
Northstar Merlot*			65
<i>Columbia Valley</i>			
<i>Black Cherry, Black Raspberry, Cedar</i>			
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
Elysian Space Dust IPA	10.5
Rotating Taps	8
<i>Please ask your server for today's selection.</i>	

IN THE BOTTLE

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



HOUSE COCKTAILS

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

CLASSIC COCKTAILS

Scratch Margarita	
<i>La Vieja Tequila, fresh lime & orange with a hint of agave.</i>	
	12
Kur Negroni	
<i>Wildwood Spirits Kur gin, Campari & Dolin Sweet Vermouth.</i>	
	14
Makers Manhattan	
<i>Makers Mark Bourbon, Dolin Sweet Vermouth & Angostura Bitters.</i>	
	14
Redemption Rye Old Fashioned	
<i>Redemption rye bourbon, sugar, orange & Angostura Bitters.</i>	
	13
Perfect Bombay Sapphire Martini	
<i>Bombay Sapphire, Dolin dry vermouth & a twist.</i>	
	14
Hot Buttered Rum	
<i>Kraken Black Spiced Rum, Harvey's hot buttered rum batter.</i>	
	14