



APPETIZERS, SALADS & SOUPS



CARAMELIZED ONION & GOAT CHEESE TART

FRESH GOAT CHEESE WITH ROASTED GARLIC, PEPPERS, CARAMELIZED ONIONS AND PEPPER BACON BAKED IN PUFF PASTRY. 6

GRILLED PRAWN COCKTAIL

GRILLED JUMBO TIGER PRAWNS WITH OUR SPICY COCKTAIL SAUCE, LEMON AND HERB SALAD. 11

HUMMUS PLATTER

KOKO'S HUMMUS SERVED WITH PITA BREAD, FETA CHEESE, CUCUMBERS, KALAMATA OLIVES, PEPPERONCINI, TOMATO SLICES AND ONIONS. 10

ROASTED GARLIC AND PESTO CREAM CHEESE SPREAD

ROASTED GARLIC, CREAM CHEESE, PESTO AND SUN-DRIED TOMATO CHEESE SPREAD. SERVED WITH TOASTED BAGUETTE SLICES AND CELERY. 9

OYSTER SHOOTER

FRESH TILLAMOOK BAY OYSTER SERVED WITH SPICY COCKTAIL SAUCE AND LEMON. 3

CAJUN CALAMARI

SPICY, LIGHTLY FLOURED CALAMARI ACCOMPANIED WITH A SWEET CHILI AIOLI. 9

BLOODY MARY OYSTER SHOOTER

FRESH TILLAMOOK BAY OYSTER SERVED WITH HOUSE MADE BLOODY MARY MIX AND ABSOLUT PEPPER VODKA. 4

ARTICHOKE & SPINACH DIP

CREAMY SPINACH AND ARTICHOKE DIP SERVED WITH TOASTED BREAD AND CELERY. 8

SAUTÉED MUSHROOMS WITH HERBS & GARLIC

CRIMINI MUSHROOMS BRAISED WITH GARLIC, SHALLOTS, FRESH HERBS AND SHERRY. TOPPED WITH SHAVED ASIAGO AND SERVED WITH TOASTED BAGUETTE. 7

DUNGENESS CRAB CAKES

FRESH LOCAL DUNGENESS CRAB. HAND TOSSED WITH HERBS AND LEMON, THEN BOUND WITH A SCALLOP MOUSSE. PAN-SEARED TO PERFECTION AND FINISHED WITH A SWEET CHILI SAUCE. 12

SALADS

CAESAR

ROMAINE HEARTS TOSSED WITH OUR CAESAR DRESSING, GARLIC CROUTONS & PARMESAN CHEESE. 10

LOUIE CRAB/SHRIMP

FRESH DUNGENESS CRAB OR BAY SHRIMP ON TOP OF CRISP GREENS GARNISHED KOKO'S SPECIAL WAY. YOUR CHOICE OF DRESSING. 15

FRESH PEAR & WALNUT

MIXED GREENS TOPPED WITH PEARS, CANDIED WALNUTS, PICKLED ONIONS, GARLIC CROUTONS AND BLUE CHEESE. FINISHED WITH AGED BALSAMIC VINEGAR. 13

COBB

CRISP GREENS WITH BROILED BREAST OF CHICKEN, CRISP BACON, BLUE CHEESE CRUMBLES AND AVOCADO. YOUR CHOICE OF DRESSING. 13

SOUPS

KOKO'S HOUSE BEER-CHEDDAR SOUP

OREGON BREWED BEER, TILLAMOOK CHEDDAR CHEESE AND POTATOES COOKED TOGETHER WITH ONIONS, LEEKS, ROASTED GARLIC AND CREAM. 4 CUP 6 BOWL

SOUP OF THE DAY

CHEF SPECIALTY 4 CUP 6 BOWL



CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

