

APPETIZERS, SALADS AND SOUP

ALDERBROOK SLIDER

HAND PACKED ANGUS BEEF PATTY SEASONED, GRILLED, AND SERVED ON A MINI BUN WITH TILLAMOOK CHEDDAR, LETTUCE, TOMATO AND ONION. 2

CARAMELIZED ONION & GOAT CHEESE TART

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

GARLIC CHEESE FRIES

GORGONZOLA CHEESE, TILLAMOOK CHEDDAR CHEESE AND FRESH MINCED GARLIC SPREAD ON TOP OF GOLDEN FRENCH FRIES. 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

KOKO'S HOT WINGS

YOUR CHOICE OF OUR TRADITIONAL BUFFALO STYLE OR ORIENTAL HOT WINGS WITH CELERY STICKS AND BLUE CHEESE DRESSING FOR DIPPING. 9

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

NACHO'S

CHIPS SMOTHERED IN NACHO CHEESE WITH TRADITIONAL TOPPINGS. SALSA, SOUR CREAM AND GUACAMOLE ON THE SIDE. YOUR CHOICE OF GRILLED OR CRISPY CHICKEN. 8

ONION RINGS

GIANT DEEP FRIED GOLDEN RINGS. 6

OYSTER SHOOTER

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

BLOODY MARY OYSTER SHOOTER

FRESH TILLAMOOK BAY OYSTER SERVED WITH HOUSE MADE BLOODY MARY MIX AND ABSOLUT PEPPAR 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

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

CONSUMING RAW OR UNDERCOOKED MEET, SEAFOOD, SHELLFISH, OR POULTRY MAY INCREASE YOU RISK OF FOOD BORN ILLNESS

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