

COCO

BITES

BREAD STIX Breadsticks with side marinara \$9

EDAMAMES tossed with jalapeno toreado, lime pepper and soy sauce \$7

SALPICON shredded beef, tomatoes, onions, green olives, avocado, cheese all pre-mixed garnished with jalapeños served with tostadas \$9

BRUSCHETTA diced tomatoes, green olives, red onion, fresh basil, parmesan with your choice of **chicken \$10 salmon \$13 shrimp \$13**

CHRIS' NACHOS Chris Janicki's homemade queso with tomatoes, lettuce, cream cheese, jalapenos, with chicken, beef or brisket \$14

CAPRESE SAMPLER fresh tomatoes, fresh mozzarella, fresh basil with crackers, prosciutto and honey balsamic vinaigrette \$13.5

SALMON ON A BAGEL bagel with cream cheese, smoked salmon, tomatoes, red onion, capers, basil and honey vinaigrette on the side \$13.5

SALMON LETTUCE WRAPS 3 Romaine Tacos with cream cheese, smoked salmon red onion, sun dried tomatoes, capers, avocado, dill \$14

STUFFED MUSHROOMS mushrooms, with minced tomatoes, onions, parmesan, and bacon on skillet \$12

BAJA SHRIMP TACOS 3 breaded shrimp with red onion, tomato, fries, cilantro, and cucumber with chipotle ranch \$12

SHRIMP CEVICHE lime cured shrimp with tomatoes, onions, cilantro, jalapeños, avocado \$13

TUNA POKE Raw tuna, cucumbers, red onion, tomatoes, cilantro, avocado, with oriental dressing and wontons \$13.5

QUESO DIP Chile con Queso with side tostadas \$8

SALADS

*Additions to salads include: Chicken \$4, Shrimp \$5
Smoked Salmon \$7, Ahi Tuna \$8, Arrachera \$8*

BLUE WALNUT Greens, walnuts, blueberries, cransins, tomatoes, red onion, with raspberry vinaigrette \$7 \$11

GREEK Greens, kalamata olives, pine nuts, feta, cucumbers, artichokes, with honey balsamic vinaigrette \$7 \$11

SPINACH DELIGHT Spinach, almonds, mandarins, feta, tomatoes, red onions, with your choice of mango/habanero or cranberry/chipotle vinaigrette \$7 \$11

HOUSE Greens, pepperonis, olives, cucumbers, red onion, parmesan, croutons, artichokes, sun dried tomatoes, peperoncinis, and Italian vinaigrette \$7 \$12

ORIENTAL Greens, broccoli, carrots, almonds, red onions, feta, mandarins, fried wontons with oriental dressing \$7 \$11

CAPRESE SPINACH Spinach, fresh basil, tomatoes, fresh mozzarella with honey balsamic vinaigrette \$7 \$11

TURKEY WEDGE Romaine, guacamole, boiled egg, blue cheese, bacon bits, carrots, blue cheese dressing, turkey \$8 \$14

BUFFALO CHICKEN Romaine, greens, blue cheese crumbles, onions, bell peppers, celery, tomatoes, boiled eggs, boneless ranch \$8 \$14

CAESAR Romaine, greens, croutons, parmesan \$6 \$10

MEXICAN CHOP Romaine, greens, tomatoes, onions, cucumber, guacamole, mozzarella, corn, tortila strips with chipotle ranch \$7 \$11

DRINKS

SODAS \$3

Coca Cola, Sprite, Dr Pepper, Squirt, Diet Coke

ICED TEAS \$3.5

Unsweetened, Sweet, Green Tea, Raspberry Tea

LEMONADE \$3.5

COCONUT WATER \$4.5

JUICES \$3.5

Orange, strawberry, mango, pear, peach

SAN PELLEGRINO

HOT TEA \$4.5

Ask for available choices

COFFEE \$3.5

BEER

Domestic, Mexican, Craft. Ask your server for seasonal and availability

MICHELADAS \$7 \$15

americana, mexicana, cubana, chilena, francesa, brasileña, japonesa, filipina, china

Choose from any mexican or domestic beer

CLAMATO \$8 \$16

House prepared red beer

Choose from any mexican or domestic beer

SANGRIA \$6 \$9 \$17

Red or White

WHITE WINE

Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay. Ask you server for wine list menu.

RED WINE

Lambrusco, Dornfelder, Stella Rose, Pinot Noir, Chianti, Merlot, Tempranillo, Malbec, Cabernet Sauvignon, Port. Ask your server for wine list menu.

COCO CUCUMBER \$9

OLD FASHIONED \$9

MANHATTAN \$9

MARTINI \$9

Mango/Chamoy, Cucumber, Coconut, Kiwi, Peach, Strawberry, Tamarindo

MOJITOS \$8

Original, Mango/pineapple, peach, strawberry, coconut, cucumber

MARGARITAS \$8

Original, Coconut, Mango/Chamoy, Tamarindo, Strawberry, Pineapple

WINGS

6 for \$9 | 8 for \$12 | 12 for \$15
served with ranch or blue cheese

bbq/chipotle
mango/habanero
raspberry/chipotle
red hot
lemon pepper
parmesan/garlic

TACOS

3 for \$9
served with avocado,
cilantro, onions, & toreado

beef
pork
mushrooms

Arrachera
tacos \$12

COLD PLATE

8 each cut
served with crackers & seasonal fruit

CHEESES

Swiss
Provolone
Fresh mozzarella
Goat cheese
Blue cheese

MEATS

Ham
Turkey
Salami
Smoked salmon
Prosciutto
Pastrami
Smoked oysters
Arrachera

VEGGIES

Asparagus
Mushrooms
Roasted bell
Peppers

PIZZA

PEPPERONI marinara, cheese, pepperoni \$9 \$14 \$17

SUNSET marinara, cheese, pepperoni, artichoke, sun-dried tomatoes, roasted bell peppers, asparagus, minced garlic, pesto \$14 \$19 \$24

ITALIAN MEATLOVERS Ham, salami, pepperoni, sausage, and bacon \$14 \$19 \$24

MEXICAN MEATLOVERS marinara, cheese, pepperoni, ham, meat, bacon, chorizo, onions, foreados, avocado \$14 \$19 \$24

GREEN CHILI SPECIAL marinara, cheese, chicken, onions, green chili, potato chips, and chipotle \$13 \$18 \$23

RUSTIC SUPREME marinara, cheese, pepperoni, ham, mushrooms, red onions, sausage, black olives bell peppers \$14 \$19 \$24

SALMON SPRING Pesto, cheese, spinach, tomatoes, salmon, feta, goat cheese, capers, red onion, basil, honey balsamic vinaigrette \$15 \$20 \$25

VEGGIE LOVERS Marinara, cheese, spinach, mushrooms, bell peppers, red onions, artichokes, garlic, black olives, tomatoes \$12 \$17 \$23

FOUR CHEESE marinara, cheese, provolone, fresh mozzarella, parmesan, mushrooms, garlic, chicken, basil \$14 \$19 \$24

COUNTRY GREEK marinara, cheese, ham, mushrooms, red onion, garlic, feta, rosemary \$14 \$19 \$24

WHITE LOVE White sauce, cheese, asparagus, mushrooms, garlic, sun-dried tomatoes, prosciutto \$14 \$19 \$24

MARGHERITA marinara, tomatoes, fresh mozzarella, fresh basil \$14 \$19 \$24

CHICKEN BUFFALO Marinara, cheese, spinach, pepperoni, boneless buffalo chicken, garlic \$14 \$19 \$25

SPICY HAWAIIAN Marinara, cheese, ham, bacon, pineapple, and chicken \$13 \$18 \$24

SPICY MEATBALL marinara, cheese, ricotta, bruschetta mix, meatballs, fresh mozzarella \$14 \$19 \$24

SOHO White sauce, cheese, spinach, pepperoni, tomatoes, shrimp, capers, broccoli, pine nuts, pesto, parmesan \$15 \$20 \$25

CREATE YOUR PIZZA OR CALZONE:

calzone	one topping	extra topping
small	9	1
medium	9	1
large	14	2
giant	17	2.5
	42	4.5

choose from marinara, white sauce, pesto

T O P P I N G S

tomatoes	pineapple	pepperoni
mushrooms	jalapenos	ham
spinach	black olives	turkey
bell peppers	minced garlic	salami
onions	broccoli	sausage
spanish or red	green chili	bacon

SPECIAL TOPPINGS 50 cent extra to regular price

asparagus	chicken	goat cheese
artichokes	pastrami	meatballs
pesto	brisket	anchovies
fresh basil	minced garlic	smoked oysters
pepperoncini	mozzarella	shrimp
sun-dried	green olives	provolone
tomatoes	roasted bell	swiss
prosciutto	peppers	blue cheese
	smoked salmon	

PASTA

HOUSE LASAGNA Meat sauce, pepperonis, sausage, ricotta, cheese, marinara, and bread sticks \$14.5

SPAGHETTI AND MEATBALLS Marinara, meatballs, spaghetti and bread sticks \$13.5

SOUTHWEST CHICKEN ALFREDO Penne pasta, chicken, green chili, Alfredo sauce, and bread sticks \$13.5

CREATE YOUR PASTA Choose from Spaghetti or Penne Pasta, Red or White Sauce with your Choice of Chicken or Shrimp \$13.5
Additional Charges Might Apply

SANDWICHES/AND MAYBE OTHER

Please Choose your side

AVOCADO CLUBHOUSE avocado, tomatoes, bacon, romain lettuce, chives with your choice of turkey or ham on wheat bread \$12.5

CUBAN PRESS Pork, ham, pickles, Swiss cheese, tomatoes on ciabatta bread \$13

SMOKEHOUSE Pulled pork or brisket, with onions and bbq on bun \$13

MEATBALL MARINARA Homemade meatballs, with marinara and parmesan on hoagle \$13

REUBEN Pastrami, swiss, 1000 Island on rye bread \$13

CHEESESTEAK Meat, roasted green chili, onions, mushrooms, bell peppers, cheese on hoagle \$14

CHICKEN BACON Chicken, bacon, tomatoes, red onion, cucumber, guacamole, creamy pesto on ciabatta \$13

ARRACHERA PESTO Arrachera, pesto, spring mix, tomato, mayo, red onion \$15

AHI TUNA SANDWICH Seared ahi tuna, cucumbers, guacamole, red onion, spring mix, tomatoes, oriental dressing \$14

VEGGIE Roasted bell pepper, artichokes, swiss, cucumbers, red onion, tomatoes, guacamole, spinach, fresh basil on rye \$11

SIDES

Salt n vinegar chip fries

Skinny fries

Papas con chorizo

Side salad or caesar

soup of the day

The following are 2 extra:

Signature salad

Sweet potato fries

Roasted asparagus

Edamames



COCO'S MICHELADAS

AMERICANA \$7

Lime & salt

MEXICANA \$7

Lime, salt, & chili

CUBANA \$7

Lime, salt, & salsas negras

CHILENA \$7

Lime, salt, & chamoy

FRANCESA \$7

Lime, salt, & strawberries

BRASILEIRA \$7

Lime, salt, & coconut juice

JAPONESA \$7

Lime, salt, & pear juice

FILIPINA \$7

Lime, salt, & mango juice

CHINA \$7

Lime, salt, & pineapple juice

REFRESHMENTS

SODAS \$3

Coca Cola, Sprite, Dr Pepper, Diet Coke

ICED TEAS \$3

Unsweetened, Sweet, Green Tea, Raspberry

Tea

LEMONADE \$3

COCONUT WATER \$4.5

JUICES \$3

Orange, strawberry, mango, pear, peach

SAN PELLEGRINO

HOT TEA \$4.5

Ask for available choices

COFFEE \$3

CLAMATO

\$8 regular \$16 giant

try our freshly prepared red beer with your choice of any mexican or domestic beer...and tell server your level of hotness
add: carne seca (beef jerky) 4

SANGRIA

\$6 glass \$9 half liter \$17 liter

Choose from our traditional red or white sangria

COCO

LET'S
ROCK

MARTINIS

CUCUMBER MARTINI \$8

COCONUT MARTINI \$8

PRICKLY PEAR MARTINI \$8

MANGO MARTINI \$8

KIWITINI \$8

MOJITOS

ORIGINAL \$8

STRAWBERRY MOJITO \$8

PINEAPPLE/MANGO MOJITO \$8

COCONUT MOJITO \$8

CUCUMBER MOJITO \$8

MARGARITAS

MANGO MARGARITA \$8

PINEAPPLE MARGARITA \$8

PRICKLY PEAR MARGARITA \$8

CUCUMBER MARGARITA \$8

STRAWBERRY MARGARITA \$8

COCONUT MARGARITA \$8

PREMIUM MARGARITA \$11

Don Julio silver, gran Marnier, Agave nectar

☎ 915-595-7170
1515 LEE TREVINO
EL PASO TX 79936



www.cocomielbar.com

BEER

LAGERS

- BROOKLYN LAGER** \$6
NY
- CARTA BLANCA CAGUAMA** \$6
COORS BANQUET \$4
DOS EQUIS LAGER \$5
Mx
- KIRIN ICHIBAN** \$5
Japan
- MODELO ESPECIAL** \$5
Mx
- PACIFICO** \$5
Mx
- PERONI** \$5
Italy
- QUILMES** \$5
Argentina
- SAM ADAMS BOSTON LAGER** \$5
- SOL** \$5
Mx
- STELLA ARTOIS** \$5 \$7
Belgium

WHEAT ALES

- AYINGER BRA-WEISSE** \$8
Germany
- BLANCHE DE BRUXELLES** \$8
Belgium
- FRANZISKANER HEFE-WEISSBIER** \$8
Germany
- KRISTALL WEIHENSTEPHANER** \$8
Germany
- BLUE MOON** \$5

DARK ALES

- ARROGANT BASTARD** \$8
Calif
- FAT TIRE** \$6
Colorado
- NEW CASTLE** \$5
Uk
- DEAD GUY ALE** \$5
Oregon
- HAZELNUT BROWN ALE** \$5
Oregon
- AVENTINUS EISBOCK** \$8
Germany

PORTERS/STOUTS

- COCONUT PORTER** \$6
Maui
- DOUBLE CHOCOLATE STOUT** \$7
Uk
- GUINNESS** \$7
Ireland
- MILK STOUT** \$6
Colorado
- VANILLA PORTER** \$6
Colorado

CIDERS/FRUIT ALES

- ACE PEAR** \$6
WOODCHUCK CIDER \$6
Vermont
- APPLE LAMBIC** \$9
Belgium
- PEACH LAMBIC** \$9
Belgium
- RASPBERRY LAMBIC** \$9
Belgium
- SAM SMITH APRICOT** \$9
Uk
- SAM SMITH STRAWBERRY** \$9
Uk

IPAS

- LIL' SUMPIN SUMPIN** \$6
Lagunitas
- MAXIMUS IMPERIAL IPA** \$7
Lagunitas
- SIERRA NEVADA PALE ALE** \$5
Calif
- TORPEDO DOUBLE IPA** \$6
Sierra Nevada
- 60 MINUTE IPA** \$6
Dogfish
- 90 MINUTE IPA** \$7
Dogfish

BELGIUM ALES

- CHIMAY BLUE** \$10
Belgium
- DELIRIUM TREMENS** \$10
Belgium
- LA FIN DU MONDE** \$8
Canada
- DUVEL** \$9
Belgium
- TRAPPISTES ROCHEFORT 10** \$11
Belgium
- WESTMALLE** \$10
Belgium
- MAREDSOUS TRIPEL** \$10
Belgium
- GULDEN DRAAK** \$10
Belgium
- ORVAL** \$10
Belgium

REDS

- LAMBRUSCO** \$8 \$32
Sweet, delicately floral, dry, and bursting with juicy red berry notes
- DORNFELDER** \$9 \$36
Sweet fruit, rich plum and blackberry flavors and is quite mellow
- HOUSE PINOT NOIR** \$9 \$36
Dry, light to medium bodied, with scents of earth, spice, cherries, strawberries, herbs and raspberries
- CHIANTI** \$9 \$36
Dry, aroma of cherries and sometimes violets, and has a flavor reminiscent of tart cherries
- MERLOT** \$9 \$36
Dry, medium-plus to full body but with big fruit flavors, blackberry, blueberry, plum, and/or raspberry
- MALBEC** \$9 \$36
Medium to full-bodied; blackberry, plum, and black cherry, violet flowers, leather, and, a sweet tobacco finish
- TEMPRANILLO** \$9 \$36
Full-bodied earthy, fruity, leather & cherry; other fruit flavors include plum, figs expect cedar, tobacco, & cloves
- HOUSE CABERNET SAUVIGNON** \$9 \$36
Full-bodied, dark fruits like plum, black cherry, & blackberry along with warm spice, vanilla, licorice, & black pepper
- LA CREMA PINOT NOIR** \$11 \$44
succulent texture with aromas of blackberries, slate and spice
- SMITH & HOOK CABERNET SAUVIGNON** \$11 \$44
French oak for up to 10 months, fragrant aromas of plum and black cherry find perfect balance with hints of vanilla, cola, cloves and cocoa

WHITES / SPARKLING

- MOSCATO** \$8 \$32
Perfumed aromas of mandarin orange, ripe pear, sweet meyer lemon, orange blossom, and honeysuckle
- SPARKLING WINE** \$8 \$32
light to medium bodied, typically dry, with zesty citrus flavours, a distinct minerality and racy acidity
- PROSECCO 325 ML** \$12
Dry, fine bubbles, aromas of peaches and sweet flowers
- MOET CHANDON** \$90
Elegant golden straw; notes of yellow peach, honey, floral nuances, lime blossom and elegant blond notes
- DOM PERIGNON** \$300
Full taste lingers with the utmost elegance on a sappy, spicy note
- CRISTAL** \$350
Silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes
- ACE OF SPADES** \$600
A nose is full of flavours and rich with notes of white flowers and crème
- RIESLING** \$9 \$36
Semi-sweet, fruity, smell things like honeycomb, jasmine, or lime peel
- PINOT GRIGIO** \$9 \$36
Dry white wine that has a punchy acidity with flavors of lemons, limes, green apples and honeysuckle
- SAUVIGNON BLANC** \$9 \$36
Crisp, tropical, tree and citrus fruit. Specifically, flavor nuances of dates, papaya, melon
- CHARDONNAY** \$9 \$36
Dry, medium bodied with hints of butter, vanilla, English pudding and pineapple

