



COA

LUNCH

SALADS

ENSALADA DE PERA 18

spinach, charred pear, grilled chicken, goat cheese, red onion
mezcal candied pecans, raspberry lime vinaigrette

ENSALADA CHIMICHURRI* 20

mixed greens, grilled skirt steak, heirloom tomato, cucumber, Mitica blue cheese
pickled red onion, white wine balsamic vinaigrette, house made chimichurri

CHIPOTLE CHICKEN CAESAR 19

romaine, grilled chicken, heirloom tomato, garlic croutons
manchego & parmesan cheese, chipotle caesar dressing

ENSALADA SAN FRANCISCO 19

mixed greens, seasoned chicken breast
cherry tomato, cucumber
avocado, pepper jack, creamy avocado dressing

ENSALADA MIXTA 15

mixed greens with romaine, asparagus, beets, hearts of palm
endive, red onion, egg, white wine vinaigrette

add salmon or chicken 6 | add steak or shrimp 8

TACOS

TRES AL PASTOR* 20

mix of chorizo, chicken, skirt steak & grilled pineapple
with side of cilantro, onion & corn tortillas

STEAK TACOS* 22

skirt steak, tomato, chihuahua cheese, cilantro
jalapeno aioli, guacamole, cilantro rice

SUB LETTUCE FOR TORTILLAS FREE OF CHARGE

SANDWICHES

all sandwiches served with your choice of House salad or house made rosemary potato chips | add soup 4

CABO SALMON BURGER* 19

avocado, arugula, tomato, red onion
serrano-lime aioli, whole wheat bun

POLLO AL CARBON 18

seasoned chicken breast, romaine lettuce, heirloom tomato
pepper jack, crispy onion, creamy chipotle dressing, flour tortilla

COA STEAK SANDWICH* 22

skirt steak, grilled onions, poblano pepper, chihuahua cheese
house made chimichurri, fresh hoagie roll

VEGETALES TATEMADOS 16

seasoned grilled vegetables, heirloom tomato, romaine
queso fresco, corn hummus, whole wheat tortilla

COA BURGER* 19

beef & chorizo patty blend, lettuce, tomato, pepper jack & chihuahua cheese
fried jalapenos, onion strings, fresh guacamole, jalapeno aioli
served on a grilled charcoal bun

EXECUTIVE CHEF: EZEQUIEL DOMINGUEZ

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



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COLD TAPAS

TORTILLA ESPAÑOLA 8

omelet, potato, sweet peppers, arugula, mixed greens

PATATAS AIOLI 8

red potato, parsley, garlic mayonnaise

PISTO MANCHEGO 10

roasted eggplant, bell pepper, zucchini, yellow squash
onion, tomato, paprika, evoo, manchego, toasted crostini

GUACAMOLE TRADICIONAL 13

avocado, serrano chile, cilantro, tomato
lime juice, tortilla chips

HOT TAPAS

PINCHO DE POLLO 14

herbed chicken brochette, saffron rice
garlic aioli, carmelized red onion

GAMBAS AL AJILLO 17

shrimp, heirloom tomato, parsley, red pepper
white wine, garlic lime vinaigrette

PULPO A LA PLANCHA 17

octopus, garlic, sweet red pepper, house made fries

CHAMPIÑONES AL AJILLO 9

mushrooms, garlic, crushed red pepper, white wine

LOBSTER EMPANADAS 17

lobster & chihuahua filled puff pastry
avocado & chipotle sauce

LUNCH ENTREES

TAMPIQUEÑA* 24

grilled skirt steak, chambray onion, roasted cactus
cheese enchilada, spicy red sauce, cilantro rice, guacamole

CHILE RELLENO 23

poblano pepper, cincho cheese, special tomato sauce
grilled vegetables, cilantro rice

SALMON A LA TALLA* 24

cedar plank salmon, brown sugar agave glaze
grilled asparagus, cilantro rice

COA SIGNATURE SOUP OF THE DAY 8

ask your server for details

Our thoughtfully crafted menu is a fusion of the Spanish and Latin cultures that is rooted in tradition and pays homage to the past while celebrating the present. Welcome to our home.