



# COA

THE HEART OF MEXICAN STREET FOOD



A **COA** IS THE TOOL OF THE JIMADOR,  
WHO STRIPS THE THORN COVERED LEAVES FROM THE PLANT  
THAT GIVES MEXICO ITS HEART, **THE BLUE AGAVE.**

**COA** HONORS THE TRADITIONS OF MEXICAN URBAN CULTURE  
BY PRESENTING AN AUTHENTIC MENU OF FOOD & DRINKS,  
INSPIRED BY THE ENDLESS COMBINATIONS OF MEAT & VEGETABLES, TORTI-  
LLAS & BEER THAT IS MEXICAN STREET FARE,  
**COA** OFFERS THE REAL TASTE OF MEXICO.



## BLANCO

BOTTLED FRESH FROM DISTILLATION, THIS TEQUILA IS CLEAR IN COLOR AND OFFERS A BOLD, CLEAN TASTE FROM AGING IN STAINLESS STEEL.

## REPOSADO

RESTED & AGED TEQUILA IN FRENCH OR WHITE OAK BARRELS FOR A PERIOD OF 3-11 MONTHS. THE PROCESS RESULTS IN A GOLDEN HUE & THE TASTE BECOMES A BALANCE BETWEEN THE AGAVE AND WOOD FLAVORS.

## AÑEJO

AGED IN AMERICAN WHISKEY OR COGNAC OAK BARRELS FOR 1 TO 3 YEARS. THIS AGING PROCESS DARKENS THE TEQUILA TO AN AMBER COLOR & THE FLAVOR CAN BECOME SMOOTHER, RICHER & MORE COMPLEX.

## EXTRA AÑEJO

THIS SMOOTH FLAVOR & DARK COLOR COMES FROM 3 OR MORE YEARS OF AGING. WITH THIS EXTENDED AMOUNT OF AGING, THE TEQUILA BECOMES MUCH DARKER, MORE OF A MAHOGANY COLOR, AND IS SO RICH THAT IT BECOMES DIFFICULT TO DISTINGUISH IT FROM OTHER QUALITY AGED SPIRITS.

## MEZCAL

WHILE TEQUILA IS MADE EXCLUSIVELY IN THE STATE OF JALISCO, MEZCAL IS EXCLUSIVE TO OAXACA. THIS COUSIN TO TEQUILA IS ROASTED IN THE EARTH RESULTING A DISTINCT SMOKEY FLAVOR.

### MAESTRO DOBEL

DISTILLER JUAN DOMINGO "DOBEL" BECKMAN IS PROUD FOR COA TO FEATURE MAESTRO DOBEL DIAMOND TEQUILA. A UNIQUE BLEND OF EXTRA AÑEJO, AÑEJO AND REPOSADO. MAESTRO DOBEL IS THE WORLD'S FIRST BLENDED AND FILTERED CRYSTAL CLEAR TEQUILA WITH THE COMPLEXITY OF AGED COGNAC AND THE CRISPNESS OF LUXURY VODKAS.

DIAMOND ..... 8

# MARGARITAS



## LA CASA

OVER ICE, MAESTRO DOBEL, FRESH LIME, AGAVE NECTAR ..... 9/36

## STRAWBERRY

1800 REPOSADO, TRIPLE SEC, STRAWBERRY, LIME..... 9

## GOLDEN MARGARITA

1800 AÑEJO, GRAND MARNIER, FRESH LIME..... 12

## MANGORITA SEÑORITA

1800 SILVER, TRIPLE SEC, MANGO, LIME ..... 9

## GINGER GRINGO

GINGER INFUSED 1800 REPOSADO, TRIPLE SEC, LIME ..... 10

## LIGHT MARGARITA

NEW AGE WHITE WINE, FRESH LIME..... 7

## ¿PASSION POR FAVOR?

1800 SILVER, TRIPLE SEC, PASSION FRUIT, LIME ..... 9

## SANGRIA MARGARITA

1800 SILVER, BLENDED LIME MARGARITA, TOPPED WITH RED OR  
WHITE HOUSE MADE SANGRIA..... 10

## SKINNY MARGARITA

1800 SILVER, FRESH LIME, AGAVE NECTAR, CLUB SODA ..... 10

# TEQUILAS



TEQUILA PRICES ARE PER SHOT.

## 1800

BLANCO ..... 8

REPOSADO ..... 9

AÑEJO ..... 11

## AVIÓN

BLANCO ..... 8

REPOSADO ..... 9

AÑEJO ..... 11

## PATRÓN

BLANCO ..... 8

REPOSADO ..... 9

AÑEJO ..... 11

## CASA NOBLE

BLANCO ..... 9

REPOSADO ..... 10

AÑEJO ..... 12

## HERRADURRA

BLANCO ..... 8

REPOSADO ..... 10

AÑEJO ..... 12

## MILAGRO

BLANCO ..... 9

REPOSADO ..... 10

AÑEJO ..... 12

## VINO



### WHITE

NEW AGE .....	6/24
PINOT GRIGIO .....	6/24
CHARDONNAY .....	6/24
SAUVIGNON BLANC .....	6/24
MOSCATO .....	5/20

### RED

PINOT NOIR .....	7/28
MALBEC .....	7/28
CABERNET SAUVIGNON .....	8/32
TEMPRANILLO .....	8/32

### SANGRIA

HOUSE MADE, RED OR WHITE .....	8/32
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## CERVEZA



### BOTTLED BEERS

CORONA .....	4.75	MILLER LITE .....	4.25
CORONA LIGHT .....	4.75	MODELLO ESPECIAL .....	5.00
DOS XX LAGER .....	5.00	NEGRA MODELO .....	4.50
DOS XX AMBER .....	5.00	PACIFICO .....	4.75
HEINEKEN .....	4.75	SHARPS N/A .....	3.00
MILLER 64 .....	4.00		

### ON TAP

DOS EQUIS AMBER .....	3.00	MILLER LITE .....	3.00
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## BEBIDAS - DRINKS



COFFEE - ALTERRA'S * MEXICAN BLEND .....	2.00
HOT TEA/ HOT CHOCOLATE .....	2.00/2.25
HORCHATA .....	3.00
MEXICAN JARITOS SODAS - APPLE, FRUIT PUNCH, MANDARIN ORANGE , PINEAPPLE, MANGO .....	3.00
MEXICAN COKE - 12 OZ BOTTLE .....	3.00
FOUNTAIN SODA PRODUCTS* - COKE, DIET COKE, SPRITE, MR. PIBB, CLUB SODA .....	2.00
NESTEA UNSWEETENED ICE TEA, LEMONADE .....	2.00
JUICES - CRANBERRY, PINEAPPLE, TOMATO, GRAPEFRUIT, OJ .....	2.00

\*AS ALWAYS, COMPLIMENTARY REFILLS ON COFFEE & FOUNTAIN SODA

# SPECIALTY DRINKS



HAPPY HOUR SERVED MONDAY THROUGH THURSDAY  
FROM 4 - 7PM. (BAR AREA ONLY.)

## COA MARTINI

FEATURING MAESTRO DOBEL

LIMIT 2 PER CUSTOMER (NO EXCEPTIONS) ..... 12.00

## PRICKLY PEAR

1800 REPOSADO, LIME, PRICKLY PEAR PUREE, CRANBERRY .. 12.00

## ORANGE COOLER

STOLI OHRANJ, TRIPLE SEC, LIME ..... 9.00

## CALIENTE MANGO

1800 SILVER, CRUZAN MANGO, LIME, MANGO,

CHILI POWDER ..... 12.00

## COA BLOODY MARIA

1800 SILVER, HOUSE BLOODY MIX ..... 9.00

## MOJITO

APPLETON RUM, FRESH MINT, LIME..... 9.00

## LIMONADA DE FRESA

KETEL ONE, CRUZAN MANGO, STRAWBERRY, LEMONADE..... 9.00

## MICHELADA

MODELO ESPECIAL WITH TABASCO, SOY SAUCE, WORCHESTSHIRE,

BLACK PEPPER, FRESH LIME ..... 6.00

## PALOMA

1800 SILVER, GRAPEFRUIT SODA, LIME ..... 9.00

## MEXICAN PIÑA COLADA

1800 COCONUT , COCONUT PURÉE, PINEAPPLE JUICE,

FRESH LIME ..... 10.00

### WE CARE ABOUT YOU.

IF AS IT HAPPENS TO ALL OF US ONE TIME OR ANOTHER, A GUEST MAY CONSUME MORE THAN THEIR LIMIT OF ALCOHOLIC BEVERAGES, WHETHER IT WAS AT COA OR SOMEWHERE ELSE IT WILL BE OUR PLEASURE TO MAKE ARRANGEMENTS FOR YOUR SAFE TRIP HOME.

# GUACAMOLE, CHIPS & SALSA



WHAT BETTER WAY TO START THAN WITH HOUSE-MADE FRESH TORTILLA CHIPS, ORIGINAL SALSAS & INSPIRED GUACAMOLES. ¡BUEN PROVECHO!

MADE DAILY IN-HOUSE, OUR FAMOUS CHIPS & SALSA

LUNCH: 2.50 PER ORDER

DINNER: AFTER 5 PM FIRST ORDER COMPLIMENTARY

ADDITIONAL CHIPS & SALSA: 2.50

## COA'S HOUSE-MADE GUACAMOLE

WHY PAY FOR THE SHOW WHEN THE "FLAVOR" IS WHAT YOU CAME FOR? OUR CHEF-CRAFTED GUACAMOLES ARE PREPARED DAILY, FEATURING FULLY MARINATED FLAVORS.

### COA TRADITIONAL

AVOCADOS, ONIONS, LIME JUICE, CILANTRO & JALAPEÑOS TOPPED WITH COJITA CHEESE & CHOPPED TOMATOES ..... 8.50

### MANGO

SWEET CHOPPED MANGOS & HABAÑEROS ADDED ..... 9.00

### HABAÑERO FIRE

HABAÑERO CHILES ADD A KICK..... 9.00

### ROASTED TOMATILLO

TOMATILLOS & JALAPEÑOS ADDED ..... 9.00

### GUACAMOLE DEL DÍA

GUACAMOLE OF THE DAY PLEASE ASK

## SALSAS – 3 OZ

### COA SALSA

TOMATOES, JALAPEÑOS, GARLIC, CILANTRO, LIME JUICE

### ROASTED TOMATILLO

TOMATILLOS, JALAPEÑOS, ONIONS, GARLIC & CILANTRO ..... 1.25

### MUY PICANTE

TOMATOES, SWEET ONIONS, GARLIC, CILANTRO & CHILI DE ÁRBOL ..... 1.25

### SALSA DEL DÍA

SALSA OF THE DAY PLEASE ASK

# SMALL PLATES – APPETIZERS



## \*ATÚN

DICED ANCHO RUBBED AHI TUNA GRILLED RARE, COA SPICY MAYO,  
MANGO HABAÑERO SALSA & AVOCADOS ..... 12.00

## BBQ BABY BACK RIBS

YUCATÁN-STYLE, MANGO-ORANGE GLAZE  
ABOUT 5 RIBS TO ORDER ..... 9.75

## EMPANADAS

TURNOVER FILLED WITH YOUR CHOICE OF:

- SPINACH & CHIHUAHUA CHEESE  ..... 2.50
- PULLED PORK & CHIHUAHUA CHEESE ..... 3.00
- STRAUSS VEAL CHORIZO, POTATO & CHIHUAHUA CHEESE ..... 3.50

## QUESO FUNDIDO

MELTED CHIHUAHUA CHEESE, TOMATO, DICED POBLANO PEPPERS,  
ONIONS, SALSA VERDE. SERVED WITH WARM CORN TORTILLAS FOR  
FILLING ..... 9.00

- |         |        |        |        |
|---------|--------|--------|--------|
| SPINACH | + 1.00 | SHRIMP | + 3.00 |
| CHORIZO | + 2.00 |        |        |

## COA NACHOS

WITH OUR HOMEMADE CHIPS, HOMEMADE GUACAMOLE, BLACK BEANS,  
PICO DE GALLO, JALAPEÑOS & CHIHUAHUA CHEESE (VEGETARIAN) ... 8.00

- |             |        |                |        |
|-------------|--------|----------------|--------|
| GROUND BEEF | + 1.00 | PULLED CHICKEN | + 2.00 |
| CHORIZO     | + 2.00 | PULLED PORK    | + 2.00 |

## GRANDE QUESADILLAS

LARGE (14 INCHES!) FLOUR TORTILLA FILLED WITH CHIHUAHUA  
CHEESE, AVOCADO, ONIONS, CILANTRO, SERVED WITH SIDE OF PICO  
DE GALLO & SOUR CREAM ..... 8.50

- |                 |        |               |        |
|-----------------|--------|---------------|--------|
| RAJAS           | + 1.50 | GRILLED STEAK | + 4.75 |
| GRILLED CHICKEN | + 2.75 | AL PASTOR     | + 4.75 |

## COA CHICKEN WINGS

CHOICE OF REGULAR OR BONELESS WITH EITHER BBQ OR  
HOT PEPPER SAUCE ..... 7.00

## STREET CORN

TWO COBBS, COTIJA CHEESE, COA MAYO, CHILI PIQUIN ..... 5.50

### SYMBOL GUIDE:



VEGETARIAN



GLUTEN-FREE





COA SIGNATURE DISH


## SALADS & SOUPS



ADD CHICKEN (+3.00) OR SHRIMP (+5.00) TO ANY SALAD.

**COA COBB SALAD**    
GREENS, CHERRY TOMATOES, JICAMA, BLACK BEANS, AVOCADO,  
HARD BOILED EGGS, CREAMY LIME CILANTRO DRESSING ..... 9.00

**AVOCADO MANGO SALAD**    
ROMAINE, BACON, AVOCADO, BLEU CHEESE,  
LIME-CILANTRO DRESSING ..... 9.00

**TACO BOWL**   
LETTUCE, PICO DE GALLO, CHIHUAHUA CHEESE, AVOCADO,  
CILANTRO-RANCH DRESSING WITH YOUR CHOICE OF  
MEAT OR VEGGIE ..... 11.00

**COA SIDE SALAD**   
MIXED GREENS, TOMATO, CREAMY LIME CILANTRO DRESSING ..... 5.00

**TORTILLA SOUP**  
CHILI, AVOCADO, CHIHUAHUA CHEESE, LIME, TORTILLA STRIPS,  
CHICKEN BROTH ..... 6.00

**SHRIMP SOUP**    
5 SHRIMP COOKED IN CHICKEN STOCK WITH POTATOES,  
ONIONS & CARROTS ..... 9.00

**BLACK BEAN SOUP**  
WITH CORN, GARLIC, ONIONS & TOASTED PUMPKIN SEEDS ..... 5.00

**COA COMBOS (PICK TWO)**  
SOUP – TORTILLA OR BLACK BEAN  
SALAD – AVOCADO MANGO, TACO OR COA COBB  
TACO – AL PASTOR, TINGA, CHORIZO, RAJAS  
COA TRADITIONAL GUACAMOLE (WITH CHIPS) ..... 9.00



## EXTRAS



**CALABACITAS** ..... 4.00  
**GARLIC GREEN BEANS** ..... 4.50  
**FRENCH FRIES** ..... 4.00



# TORTAS

TORTAS ARE NOT ABLE TO BE MADE GLUTEN-FREE

## TORTA DEL DÍA

SANDWICH OF THE DAY PLEASE ASK YOUR SERVER

## GRILLED CHICKEN B.L.T

TOPPED WITH AVOCADO & COA MAYO..... 9.00

## GRILLED STEAK & RAJAS

TOPPED WITH CHIHUAHUA CHEESE, LETTUCE & TOMATILLO SALSA..... 11.00

## PORK CARNITAS

TOPPED WITH AVOCADO, PICO DE GALLO & QUESO FRESCO .....8.00

## STEAK MILANEZA

BREADED STEAK WITH PICKLED JALAPEÑOS, TOMATO, QUESO FRESCO, LETTUCE & COA MAYO..... 12.00

## GRILLED CHICKEN FAJITAS

SAUTÉED PEPPERS, ONIONS, CHIHUAHUA CHEESE & LETTUCE.... 9.00

## BBQ PULLED PORK

TOPPED WITH AVOCADO, MEXICAN SLAW & COA MAYO..... 9.00

## COA BURGER

8OZ. GRILLED ANGUS BEEF, BACON, GUACAMOLE, SAUTÉED ONIONS, LETTUCE, CHIHUAHUA CHEESE & PICKLED JALAPEÑOS. SERVED WITH FRENCH FRIES ..... 12.00

# KID'S MENU

(UNDER 10 NO SUBSTITUTIONS PLEASE)

ALL KIDS' MEALS COME WITH:

FRIES OR RICE, A FOUNTAIN BEVERAGE, MILK, OR JUICE; CHOOSE FROM – CHICKEN FINGERS, CHEESE QUESADILLA, GROUND BEEF OR CHICKEN TACO WITH CHEESE ..... 6.50

\*EATING RAW OR UNDERCOOKED ANIMAL FOODS  
MAY INCREASE YOUR HEALTH RISK

\*\*PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

\*\*\* NOT ABLE TO BE MADE GLUTEN-FREE

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

# TACO DINNERS



YOUR CHOICE OF CORN TORTILLA, FLOUR TORTILLA OR LETTUCE CUP BOTH INCLUDE RICE & BEANS.

PLEASE FEEL FREE TO MIX AND MATCH ANY TACOS. PRICES MAY BE ADJUSTED BASED ON SELECTION.

## 2 TACO PLATE

VEGGIE .....	\$8
MEAT .....	\$10
SEAFOOD .....	\$12

## 3 TACO PLATE

VEGGIE .....	\$10
MEAT .....	\$12
SEAFOOD .....	\$14

### BLACK BEAN

BLACK BEANS, AVOCADO,  
CILANTRO

### CALABACITAS

SAUTÉED SQUASHES, ONION,  
GARLIC, TOMATO, OREGANO

### RAJAS

ROASTED POBLANO,  
MUSHROOMS, CARAMELIZED  
ONION, COTIJA CHEESE

### CHORIZO

CHORIZO, BLACK BEANS,  
CILANTRO

### THE AVERAGE "JOE"

#### GRILLED CHICKEN

CHIHUAHUA CHEESE, ONION,  
CILANTRO

### THE AVERAGE "JOE"

#### GROUND BEEF

CHIHUAHUA CHEESE, ONION,  
CILANTRO

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### AL PASTOR

SPIT-ROASTED, CHILI-  
MARINATED PORK, ONION,  
PINEAPPLE, CILANTRO

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### THE AVERAGE "JOE"

#### STEAK\*\*\*

CHIHUAHUA CHEESE, ONION,  
CILANTRO

### BARBACOA

SHREDDED BEEF BRISKET,  
ORANGE CHIPOTLE HOT SAUCE,  
CHAYOTE RELISH

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### \*ATÚN

ANCHO RUBBED AHI TUNA,  
GRILLED MEDIUM RARE, MANGO  
HABAÑERO SALSA, COA SPICY  
MAYO

### CARNE ASADA\*\*\*

MARINATED STEAK,  
GUACAMOLE, PICO DE GALLO,  
QUESO FRESCO

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### CAMARÓN

SAUTÉED SHRIMP, CILANTRO,  
PICO DE GALLO, AVOCADO,  
MANGO-LIME SAUCE

### NUESKE'S CHERRY BACON

BRAISED PORK BELLY, CHERRY  
SALSA, CARAMELIZED ONION,  
HONEY

### PESCADO\*\*\*

DOS XX BATTERED FISH,  
MEXICAN SLAW, COA SPICY  
MAYO

### CHICKEN TINGA

CHICKEN, SWEET ONIONS,  
CILANTRO, CHIPOTLE TOMATO  
SAUCE



## FAJITAS

TORTILLAS, PICO DE GALLO, CHEESE, GUACAMOLE, PEPPERS & ONIONS, SOUR CREAM & LETTUCE, INCLUDES RICE & BEANS

CHICKEN 	15.00	SHRIMP 	19.00
CARNE ASADA	17.00		

## ENCHILADAS

3 CORN TORTILLAS, CHIHUAHUA CHEESE..... 7.00  
TOPPED WITH ANCHO MOLÉ AND SESAME SEEDS\*\*\* ..... 9.00

SPINACH 	+2.00	PULLED PORK	+4.00
CHICKEN 	+4.00	CARNE ASADA	+5.00



## BURRITOS/CHIMICHANGAS\*\*\*

STUFFED WITH BLACK BEANS, WHITE RICE, PICO DE GALLO, COA MAYO, CHIHUAHUA CHEESE, SIDE OF SOUR CREAM..... 7.00

CALABACITAS OR RAJAS 	+2.00
GRILLED CHICKEN, AL PASTOR, CHICKEN TINGA OR CHORIZO	+4.00
CARNE ASADA	+5.00

## COA RICE BOWLS

SOUR CREAM, PICO DE GALLO, CILANTRO, ONION & YOUR CHOICE OF WHITE RICE OR COA RICE ..... 7.00

CALABACITAS OR RAJAS 	+2.00
GRILLED CHICKEN, AL PASTOR, CHICKEN TINGA OR CHORIZO 	+4.00
CARNE ASADA	+5.00

## CAMARONES A LA DIABLA

CHIPOTLE, HABAÑERO SPICED SHRIMP, WHITE RICE, FRIED POTATOES, ONIONS, TOMATOES, SWEET SPICES ..... 15.00

## PAPAS AL HORNO

GRILLED, SMASHED, BUTTERED BAKED POTATO

CALABACITAS OR RAJAS 	10.00
GRILLED CHICKEN, CARNE ASADA, AL PASTOR, CHICKEN OR CHORIZO	12.00
CAMARONES	14.00

# SUNDAY BRUNCH/SUNDAY FUNDAY



SERVED 11AM TO 3PM (IN ADDITION TO REGULAR MENU)

## BREAKFAST BURRITOS\*\*\*

CHORIZO, SCRAMBLED EGGS, BLACK BEANS, CHIHUAHUA CHEESE,  
SOUR CREAM & CHIPOTLE SALSA ..... 9.00

## MEXICAN FRUIT SALAD

VANILLA-CINNAMON YOGURT, FRESH LIME, GRANOLA ..... 8.00

## HUEVOS CON CHORIZO

EGGS SCRAMBLED WITH CHORIZO SERVED WITH TORTILLAS, SOUR  
CREAM, PICO DE GALLO, CHOICE OF RICE & BEANS ..... 9.00

## TEQUILA FRENCH TOAST\*\*\*

MEXICAN BREAD, AGAVE SYRUP & TOPPED WITH PIÑA, FRESH  
WHIPPED CREAM ..... 10.00

## PANCAKES\*\*\*

3 BUTTERMILK PANCAKES ..... 6.00

WITH CHOCOLATE CHIPS & CINNAMON +2.00

WITH PINEAPPLE TEQUILA CREAM +3.00

WITH NUTELLA & RASPBERRY JAM +3.00

## BISTEC CON HUEVOS\*\*\*

STEAK & EGGS, ANY STYLE, RUSTIC ANCHO BREAKFAST POTATOES,  
SIDE OF PICO DE GALLO & CHIPOTLE SOUR CREAM ..... 13.00

## HUEVOS RANCHEROS

RUSTIC POTATOES & CARMELIZED ONIONS, POBLANO-RANCHERO  
SAUCE, TWO EGGS ANY STYLE, SIDE OF CREMA &  
CHOPPED TOMATOES ..... 8.50

## THE AMERICANO

TWO EGGS, TWO SLICES OF BACON, TWO SLICES OF MEXICAN BREAD &  
HASH BROWNS ..... 8.00

## CRAB HASH

CRAB MEAT, TWO EGGS ANY STYLE, HASH BROWNS, ONIONS,  
POBLANO PEPPERS & SALSA VERDE ..... 15.00

## SIDES

MEXICAN TOAST ..... 2.00

MEXICAN FRUIT SALAD ..... 4.00

SLICED BACON (2) ..... 3.00

RUSTIC ANCHO POTATOES ..... 2.00

EXTRA EGG ..... 2.00

# SUNDAY FUNDAY

1/2 OFF ALL DRINKS AND \$1 MIMOSAS (WITH PURCHASE OF MEAL)

FROM 11AM TO 3 PM

