



COA

LUNCH

served family style

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, manchego, toasted crostini

ACEITUNAS MARINADAS 8

mediterranean olives, baby pickle, orange

GUACAMOLE TRADICIONAL 13

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

CEVICHE COA 22

sea scallops, lime juice, tomato, onion, cilantro jicama, mango, jalapeno, house made 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

PULPO A LA PARRILLA 21

octopus, yukon gold potato, garlic vinaigrette cilantro oil & micro greens

QUESO DE CABRA 11

baked goat cheese, special tomato sauce parsley pesto crostini

CROQUETAS DE POLLO Y JAMON 11

chicken & ham croquettes, garlic aioli

DATILES RELLENOS 14

dates stuffed with goat cheese & spanish ham with toasted almonds, arugula, mango slaw piquillo cream sauce

LOBSTER EMPANADAS 17

lobster & chihuahua filled puff pastry avocado, chipotle sauce

CHAMPINONES AL AJILLO 9

mushrooms, garlic, crushed red pepper, white wine

PATATAS BRAVAS 11

spicy cayenne sauce, garlic aioli

ENTRÉES

TAMPIQUEÑA* 24

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

CHILE RELLENO 23

poblano pepper, manchego cheese, special tomato sauce

SALMON A LA TALLA* 24

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

COA STEAK SANDWICH* 22

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

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



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SOUP & SALAD

add salmon or chicken 6 add steak or shrimp 8

ENSALADA DE MANZANA 18

spinach, charred apple, 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 crouton, 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 & romaine
asparagus, beets
hearts of palm, endive, red onion, egg
white wine vinaigrette

COA SIGNATURE SOUP OF THE DAY

cup **4** | bowl **8**

ask your server for details

LUNCH COMBINATIONS

choose your sandwich, side & dessert | 23

SANDWICHES

6OZ ALL BEEF BURGER

6OZ GRILLED MAHI MAHI

6OZ SALMON BURGER

6OZ GRILLED CHICKEN BREAST

TRES AL PASTOR TACOS (2)

SKIRT STEAK TACOS (2)

BAJA FISH TACOS (2)

SIDES

LOBSTER EMPANADAS (2)

DATILES RELLENOS (4)

FRENCH FRIES

CROQUETAS DE

POLLO Y JAMON (4)

4OZ CUP OF SOUP

HOUSE SIDE SALAD

PATATAS AIOLI

PATATAS BRAVAS

ROSEMARY POTATO CHIPS

DESSERTS

CHURROS CON CANELA

ice cream, cinnamon & chocolate sauce

COA HOUSE MADE CHEESECAKE

ask your server for daily flavors

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