



LUNCH

served family style

COLD TAPAS

SALMON DIP 12

roasted salmon, cream cheese, sour cream, capers
dill, lemon juice, toasted crackers | sub veggies - 2

PISTO MANCHEGO 10

roasted seasonal vegetables, paprika
manchego cheese, parsley pesto crostini

GUACAMOLE TRADICIONAL 12

avocado, serrano & jalapeno pepper, cilantro
pico de gallo, lime juice, tortilla chips

CEVICHE COA* 22

sea scallops, lime juice, tomato, onion, cilantro
jicama, mango, jalapeno, tortilla chips

HOT TAPAS

BROCHETA DE POLLO 11

herbed chicken brochette, garlic aioli
caramelized 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

BBQ RIB FINGERS 16

jalapeno peach bbq sauce, mango slaw

CROQUETAS DE POLLO Y JAMON 11

chicken & ham croquettes, garlic aioli

DATILES RELLENOS 14

goat cheese, Spanish ham, toasted almonds, arugula
mango slaw, piquillo sauce

LOBSTER EMPANADAS 17

lobster & chihuahua cheese filled pastry

PATATAS BRAVAS 8

spicy cayenne sauce, garlic aioli

CHAMPINONES AL AJILLO 8

mushrooms, garlic, crushed red pepper, white wine

ABUELITA'S MEATBALLS 14

all beef meatballs, spicy tomato sauce, green onion
garlic crostini

ENTRÉES

TAMPIQUEÑA* 24

grilled skirt steak, cilantro rice, guacamole, grilled onion
poblano pepper, mole cheese enchilada

CHILE RELLENO 23

crusted poblano pepper stuffed with manchego
& chihuahua cheese, tomato sauce, grilled zucchini
& roasted corn served with cilantro rice & queso fresco

SALMON A LA TALLA* 32

mezcal pineapple glazed cedar plank salmon
cilantro rice, grilled asparagus

JALAPENO PEACH BBQ RIBS

cajun french fries

FULL SLAB 32 | HALF SLAB 22

COA STEAK SANDWICH* 22

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

COA SALMON BURGER 19

avocado, arugula, tomato, red onion
serrano-lime aioli, rosemary potato chips

*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 TROPICAL 19

mixed greens, blackened chicken, julienne mango
orange supreme, roasted beets, avocado, queso fresco
toasted almond, agave lime vinaigrette

ESPINACA Y MANZANA 18

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

CHIPOTLE CHICKEN CAESAR 19

romaine, grape tomato, garlic croutons
chipotle Caesar dressing, parmesan & manchego cheese

CHIMICHURRI STEAK 20

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

ENSALADA SAN FRANCISCO 19

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

COA SIGNATURE SOUP OF THE DAY

cup 4 | bowl 8

ask your server for details

LUNCH COMBINATIONS

choose your sandwich, side & dessert | 23

SANDWICHES & TACOS

6OZ ALL BEEF BURGER

6OZ GRILLED MAHI MAHI

6OZ GRILLED CHICKEN BREAST

6OZ CALIFORNIA BLACK BEAN BURGER

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

CILANTRO RICE

PATATAS BRAVAS

ROSEMARY POTATO CHIPS

DESSERTS

CHURROS CON CANELA

cinnamon & cream filling, chocolate sauce

COA HOUSE MADE CHEESECAKE

ask your server for daily flavors

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