kokos
BY VALENTINA

COCKTAILS

CLASSIC MARGARITA $11
Our signature margarita made with 100% agave tequila, lime juice, and organic agave nectar.

DULCE MARGARITA $12
Mango, Guava, Coconut or Strawberry.

FUEGO MARGARITA $12
100% blue agave tequila, hand squeezed lime juice mix and jalapeño peppers.

JALAPIÑA MARGARITA $12
Spicy pineapple margarita.

CUCUMBER CILANTRO MARGARITA $12
Very refreshing Margarita made from scratch, cucumber, jalapeno, cilantro.

SKINI GIRL $13
Handcrafted margarita made with tequila hornitos plata fresh squeezed lime juice and organic agave nectar.

THE MEZCAL MORADITA $13
Mezcal martini made with fresh muddled blueberries, lime juice and organic agave nectar.

CAZADOREZ PALOMA $13
Cazadores tequila, fresh mudle lime and orange, grapefruit juice and soda

MOJITO $11.5
fresh mint, lime juice and organic agave nectar.

FRUTA MOJITO $12
Mango, Coconut or Strawberry.

SANGRIA $11
Red or White.

BEER $4.5
Tecate
Pacifico
Negra Modelo
Modelo Special
XX Lager/Amber



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HAPPY HOUR

DAILY FROM 4PM TO 5PM
Happy hour do not apply for to go orders and minimum one drink required

FOOD

GUACAMOLE & CHIPS $7

PLATANITOS $7
sweet plantains served with black beans and crema.

PRAWN CEVICHE $9
Prawns cured in fresh lime juice with tomatoes, onions, cilantro, mango and cucumber.

MULITAS $8
two mini corn quezadilla with mozzarella cheese, poblano rajas and grilled corn.

TACO TRIO $8
Carnitas, chicken and veggie.

CHIPS AND SALSA $3

DRINKS

CLASSIC MARGARITA $9

TEQUILA SHOT $6

CORONA BEER $3.5

HAPPY DAY

TACO TUESDAY
taco trio **$8** all day
buy a margarita and you get a taco for $1

WENESDAY LADIES NIGHT
MARGATINI **$9** Strawberry or mango {margarita up)

THIRSTY THURSDAY
Corona and a shot of tequila **$9**

SUNDAY FUNDAY
Classic margarita **$10** all day

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TAPAS

TAMARIND-HABANERO PRAWNS (GF)
Lightly breaded sweet prawns served with coleslaw.
$14

AHI TUNA TOSTADAS (GF)
Ahi tuna, guacamole, sesame seeds, red pickled onions, and chipotle sauce.
$12

PLATANITOS (GF)
Served with side of black beans and crema.
$9.00

MULITAS(GF)(VG)
Two mini corn quezadillas with mozzarella cheese and poblano rajas and grilled corn.
$9

GUACAMOLE (GF)
with chips/salsa
$9.00

TORITOS (GF)
Four fresh grilled jalapenos stuffed with cream cheese and wrapped with smoked bacon.
$12

CEVICHE (GF)
Prawns cured in fresh lime juice, cucumber,mango and pico de gallo served with avocado and chips.
$14

SOUP & SALADS

Protein added into salads is extra charge.
Choices of protein: Grilled chicken, Carne asada, Prawns or Carnitas.

KALE SALAD(GF)
Kale, mango, strawberry, red onions, jalapeno, almonds, avocado, basil dressing and sesame seeds.
$14

CHOP SALAD (GF)
Romaine lettuce, bacon, Pico de Gallo, red onions, black beans, corn, red bell pepper, cotija cheese and corn tortilla chips.
$14

CHICKEN TORTILLA SOUP. (GF)
$12

TACOS

PRAWN TACOS (GF)
Lightly breaded crispy prawn tacos served with rice and beans. Garnished with Pico de Gallo, cabbage, and topped with chipotle sauce.
$16

vegetarian tacos (GF)
Homemade fresh corn tortillas, mozzarella cheese, and mixed veggies.
$13

CARNE ASADA TACOS (GF)
Grilled steak, fresh homemade corn tortillas, rice, beans, garnished with lettuce, Pico de Gallo, and topped with avocado green salsa.
$16

CHICKEN TACOS(GF)
Marinated chicken, fresh homemade corn tortillas, rice, beans, garnished with lettuce, pico de gallo, and topped with avocado green salsa
$14

CARNITAS TACOS (GF)
Pork carnitas, fresh homemade corn tortillas, rice, beans garnished with onions and cilantro.
$14

CONSUMPTION OF RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY RESULT IN A BORNE ILLNESS.

ENTREES

PRIME CARNE ASADA(GF)
Skirt Steak (Arrachera) marinated. Served with rice, black beans, red pickled onions, avocado sauce, and fresh homemade corn tortillas. And one torito jalapeno bacon.
$26

STACK SEAFOOD ENCHILADA(GF)
Alaskan snow crab, prawns, corn tortilla, mozzarella cheese, chipotle cashew sauce. Garnished with crema and pico de Gallo. Served with rice and black beans.
$19

POPUSAS (GF) (VG)
Two authentic salvadorian corn cakes filled with mozzarella cheese and chicken or spinach. served with black beans, curtido and our spicy salsa de tomate
$15

KOKOS BURRITO (VG)
Wrapped with your choice of protein: chicken, carnitas or steak. Black beans, rice, mozzarella cheese, cilantro and onion. Topped with ranchera salsa, crema, and cotija cheese. Add Guacamole **$3**
$15

MEXICAN POKE BOWL (GF)
.Ahi tuna rare, rice, mango, jalapeño, edamame, sesame seeds and chipotle sauce.
$17

GORDO BURRITO
Wrapped with all three meats chicken, carnitas and steak. Black beans, rice, mozzarella cheese, cilantro, onions. Topped with ranchera salsa, crema and cotija cheese. Add Guacamole $3
$18

POBLANO-CASHEW ENCHILADAS (GF)(VG)
enchiladas covered in green poblano cashew sauce topped with sour cream, corn, and panela cheese with your choice of chicken, veggies or vegan (add prawns for extra charge).
$18

ENCHILADAS MEXICANAS (GF)(VG)
Traditional chicken enchiladas with non-spicy red salsa, black beans, garnished with cabbage, panela cheese and jalapeños.
$16

SALVADORIAN ENCHILADAS(GF)(VG)
Crispy flat open face homemade corn tortillas. Chicken, romaine lettuce, cotija cheese, pico de Gallo & crema. Served with rice and black beans.
$15

POLLO A LA PLANCHA (GF)
Grilled chicken Topped with sauteed mushrooms and your choice or poblano or chipotle cashew sauce.
Served with rice and beans.
$17

QUEZADILLA (VG)
Your choice of protein: chicken, steak, carnitas or veggies. Flour tortilla, mozzarella cheese, corn, red and green peppers, red onion, crema cotija cheese, and Pico de Gallo.
$15

FLAUTAS GF)
Three chicken crispy corn flautas topped with our green salsa, crema and queso fresco and black beans.
$13