

SNACKS

- Chile-Bacon Caramel Corn (3)
- Chicharrones + chile dust (6)
- CocoBolos Skillet Nachos + chorizo + queso + jalapenos + tomatoes + onions + black beans (10)
- Guava Glazed Bacon Shrimp Appetizer (12)
-  Tortilla Chips + Coco's Queso (8)
-  Tortilla Chips + salsa trio (4)
-  Tortilla Chips + Guacamole (7)

SMALL PLATES

- Corn + Poblano Chowder (5)
- Chicken Tortilla Soup (5)
-  Black Bean Soup (5)
-  Peruvian Crab Salad + avocado (9)
-  Meatballs + chipotle tomato sauce (9)
-   Black Bean & Cheese Empanadas + green mole (8)
- Grilled Baja Style Oysters + bacon-chile butter (12)
-  Shrimp Quinoa Fritters + aji amarillo aioli (12)
- Peruvian White Bass Ceviche* + plantain chips (14)
-  Chicken & Cheese Quesadillas + green chile + cilantro + scallion + crema (9)

SIDES

- Drunken Pinto Beans or Drunken Black Beans (4)
- Cheese Bath or Side Queso (2)
- Steamed Rice (3)
- Plantain Bananas + pineapple (4)
- Ancho Chile Potatoes (4)
- Guacamole (5)
- Warm Corn Tortillas (2)
- Tomato & corn rice (5)
- Salsa Trio (2)
- Sour Cream (1)
- Chorizo (2)

menú de la cena

dinner menu

FRESH GREENS

-  Mexican Caesar side (4) / entree (7)
-  Cucumber Salad + Jicama + Peanuts + cumin-Lime Dressing (7)
-  Mixed Lettuce + shredded carrots + red wine dressing (6)
-   Taco Salad with jalapeno ranch dressing (7)
+ chicken to any salad (5) / + shrimp to any salad (6)

ENTREES

- Grilled Hanger Steak* + chimichuri + ancho potatoes (17)
-  Grilled Bolos Ribeye* + fries + black beans + chipotle onions (29)
- Chile Braised Pork Roast + rice + plantains + pineapple (19)
- Costa Rican Chicken Skewers + tomato & corn rice (16)
-  Pork Chile Verde + rice + corn tortillas (14)
- Guava Glazed Bacon Shrimp + rice + plantain chips (24)

CLASSIC PLATES

- Chile Pork & Cheese Taquitos + red mole + queso fresco (9)
- Chicken & Cheese Tamale + green mole + red mole (9)
- Shrimp Tostadas + avocado + queso fresco + cilantro + tangy slaw (12)
-  Mushroom & /Cheese Enchiladas + classic enchilada sauce (9)
-  Baja Chicken & Smoked Shrimp Wrap + rice + tangy slaw + cheese + jalapeno pesto (11)
-  Bolos Classic Burrito + chicken + cheese + rice + black beans + tangy slaw (11)
- Tijuana Train Wreck + stacked corn tortillas + green chile + cheese + beans + chicken (11)
- Pick 3 Bolos Tacos in soft corn tortillas (10)
 -  battered tilapia + cabbage slaw + cilantro + chipotle mayo
 - braised pork + chicharrones + pineapple + queso fresco
 - grilled steak* + potatoes + peppers + salsa verde + queso fresco
 - machaca chicken + crumbled bacon + peppers + queso fresco
 -  beef tongue + roasted jalapenos + cabbage slaw + pickled red onions + queso fresco
- Cocobolo Burger + monterey jack + lettuce tomato onion + chipotle ketchup (10)
- Bolo Cubana Sandwich + pork + ham + cheese (10)

KIDS MENU

12 years old and under
All meals (6) / drink included

-   Cheese Quesadillas
- Steak + fries
-   Mac & Cheese
-  Chicken Cheese Empanadas
- Crunchy Chicken Tacos
-   Bean + Cheese Burrito

DESSERTS

-  Churros & Chocolate Sauce (5)
- Bolo Cream Coco 'Pie' (5)
-  Bolo Banana Split (5)
- Root Beer Float (5)
- Glacé Ice Creams
by Christopher Elbow (5)

 nice & spicy  vegetarian  contains gluten

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

(913) 766-5000
cocoboloskc.com
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WE CATER!

cocobolos

mon - thur: 11:30am - 10:00pm
fri - sat: 11:30am - 11:00pm
sun: 11:30am - 9pm
Private Parties Available

SIGNATURE COCKTAILS

- HAND SQUEEZED HOUSE MARGARITA (7)
- BOLOS SANGRIA (8)

SPARKLING WINE

	GLASS	BOTTLE
CHAMPAGNE, Nicolas Feuillatte Brut Réserve		67
CHAMPAGNE, Duval-Leroy		95
FRANCE, François Montand, Brut Rosé	10	40
ITALY, Secco Italian Bubbles, Moscato d'Asti	8	32

WHITE WINE

	GLASS	BOTTLE
RIESLING, Germany, Leitz “Dragonstone”		43
RIESLING, Oregon, A to Z		36
RIESLING, Washington, Charles Smith Kung Fu Girl	7.5	30
PINOT GRIGIO, Italy, Ca’ del Sarto	7	28
PINOT GRIS, Oregon,Willamette Valley, Torii Mor		42
SAUVIGNON BLANC, France, Sancerre, Domaine Laporte		48
SAUVIGNON BLANC, New Zealand, Marlborough, Kim Crawford	10	40
SAUVIGNON BLANC, California, Russian River, Merry Edwards		85
SAUVIGNON BLANC, Washington, Chat. Ste. Michelle		34
VERMENTINO, France, Marius by M. Chapoutier		30
GRÜNER VELTLINER, Austria, Hugl Weine	7.5	33(1L)
ALBARIÑO, California, Edna Valley, Tangent		36
CHENIN BLANC, South Africa, Steen, Man Vintners		28
CHARDONNAY, California, The Path	7	28
CHARDONNAY, California, Carneros, Rombauer		75
CHARDONNAY, California, Russian River, Sonoma-Cutrer	12	48
CHARDONNAY, Oregon, A to Z		44
CHARDONNAY, France, Chablis, Olivier Laflaive		52
BLEND, California, Conundrum		46

ROSE

	GLASS	BOTTLE
FRANCE, Loire Valley, Domaine Laporte		38
FRANCE, Provence Blend, Miraval		60
SPAIN, Rioja, Marqués de Cáceres	7	28

RED WINE

	GLASS	BOTTLE
GAMAY, France, Beaujolais-Villages, Joseph Drouhin		32
PINOT NOIR, CA, The Path	7	28
PINOT NOIR, OR, Willamette Valley, Cloudline		48
PINOT NOIR, OR, Willamette Valley, Adelsheim		70
PINOT NOIR, France, Burgundy, Mercurey 1er Cru, Faiveley		90
PINOT NOIR, OR, King Estate	10	40
SANGIOVESE, Italy, Tuscany, Poggio Anima “Belial”		40
TEMPRANILLO, Spain, Rioja, Marqués de Cáceres “Crianza”		32
MERLOT, WA, Columbia Valley, Chat. Ste. Michelle	9.5	38
MALBEC, Argentina, Mendoza, Bodega Norton Reserva	7.5	28
MALBEC, Argentina, Mendoza, D.M. Gascón		34
MALBEC, Argentina, Altos de Mendoza, Tikal Patriota		60
GARNACHA, Spain, Calatayud, Las Rocas		30
GRENACHE, France, Rhone, Gigondas, Dauvergne Ranvier		78
ZINFANDEL, CA, Twisted “Old Vine”	7	26
ZINFANDEL, CA, Dry Creek, Dashe		52
MERITAGE, WA, Columbia Valley, Revelry “The Reveler”		52
CABERNET SAUVIGNON, CA, Napa, Caymus		145
CABERNET SAUVIGNON, CA, Napa, Rombauer		82
CABERNET SAUVIGNON, CA, Sonoma, Decoy		54
CABERNET SAUVIGNON, Chile, Rapel Valley, Casa LaPostolle	8.5	34
G/S/M BLEND, CA, Paso Robles, Tablas Creek		52
SHIRAZ, Australia, Mollydooker “The Boxer”		58
SYRAH, WA, Charles Smith “Boom Boom! Syrah”		34

BOLOS CRAFT COCKTAILS

- REMIX TO IGNITION 9
Altos Reposado, Dry Curacao, OJ, Agave Nectar, Cinnamon, Angostaura Bitters
- ANARCHY IN THE U.K. 9
Plymouth Gin, Dry Curacao, Lemon, Honey, Cardamom Bitters
- OCARINA OF THYME 8
Old Overholt Rye, Fraises, Fernet, Lemon, Ginger Beer, Cherry & Angostura Bitters
- STATLER & WALDORF 10
Milagro Reposado, Del Maguey Crema, Agave Nectar, Orange & Angostura
- 1.21 GIGAWATTS 8
London Vodka, Aperol, OJ, Grapefruit, Agave Nectar, Sparkling Wine'
- ARE YOU THE KEY MASTER? 10
Barrel Aged Samagon, Spice infused Creme, Chocolate Rimmed Glass
- MANTIS TOBOGGAN 8
Pisco, OJ, Aperol, Cassis, Grapefruit Oleo Sacrum, IPA
- WAR & PISCO 9
Pisco, Agave Nectar, Egg White, Citrus Juice, Angostura Bitters

HAPPY HOUR JOIN US!

Daily from 2 PM to 6 PM! \$5 menu plus \$3 drafts, \$5 signature cocktails and \$5 wine.

MONDAY IS HALF-PRICE WINE NIGHT

Get 1/2 Price on any bottle of wine at Cocobolos EVERY Monday Night!

AGAVE SPIRITS

- 1.5 oz. neat or rocks -
- add \$2 as MARGARITA -

MEZCAL

Alipús San Andrés	9
Alipús San Baltazar	9
Alipús San Juan	9
Del Maguey Chichicapa	13
Del Maguey Crema de Mezcal	7
Del Maguey Vida	7

TEQUILA REPOSADO

Avión Reposado	10
Casa Noble Reposado	11
Casamigos Reposado	10
Cazadores Reposado	7
Don Julio Reposado	13
Espelon Reposado	6
Herradura Reposado	9
Milagro Reposado	7
Milagro Select Barrel Reposado	13
Tres Agaves Reposado	9

BOTTLES & CANS

Tecate (24 oz), MEX	5
Bud Light, STL	4
PBR, LA via WI (16 oz)	4
Sierra Nevada Pale Ale, CA	5
Lagunitas IPA, CA	5
Pacífico, MEX	5
Xingu Black Beer, BRAZIL	5
Buckler Non-Alcoholic, HOL	3

TEQUILA BLANCO

Avión Silver	9
Casa Noble Crystal	9
Casamigos Blanco	9
Don Julio Blanco	12
Milagro Silver	6
Milagro “Select Barrel” Silver	12
Patron Silver	10
Tres Agaves Blanco	6
1800 Silver	6

TEQUILA AÑEJO

Avión Añejo	11
Casa Noble Añejo	13
Don Felix Añejo	12
Don Julio Añejo	14
Milagro Añejo	10
Milagro “Select Barrel” Añejo	20
Tres Agaves Añejo	9

TEQUILA EXTRA AÑEJO Y ESPECIAL

Don Julio 1942	22
Don Julio 70th Anniversary	16
Don Julio Real	75
Maestro Dobel	12

DRAFT BEER

Miller Lite, WI	4
Boulevard Wheat, KCMO	4
Boulevard Tank 7, KCMO	7
Dos Equis (XX) Amber, MEX	5
Negra Modelo, MEX	5
Cocobolos Seasonal Rotator	5

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