

LOUD FOOD CRAFTY COCKTAILS



APPETIZERS

TRIO APPETIZER

A helping of crab stuffed mushrooms, three bacon-wrapped Caribbean BBQ shrimp and a chicken quesadilla with jalapeño ranch dipping sauce. 17

CRAB STUFFED MUSHROOMS

Baked with a creamy Alfredo sauce and Parmesan cheese. Served with grilled Telera bread for dipping. 12

CARIBBEAN BBQ SHRIMP

Bacon-wrapped grilled shrimp basted in Caribbean BBQ sauce and served with red chile aioli. 12

COCOS "Q"

Baked Monterey Jack cheese, fire-roasted New Mexican green chiles and onions served with crisp tortilla chips. 8 with Chorizo add 2

HOT MARYLAND CRAB

Rich, creamy tri-cheese blend mixed with Blue crab meat baked and served with grilled garlic bread for dipping. 12

SALSAS, GUACAMOLE AND QUESO

Crisp corn tortilla chips and your choice of sides, made fresh daily:

- Salsa del Fuego, Salsa Verde or Roasted Corn and Black Bean 4
A taste of all three 5

- Salsa del Fuego, Guacamole and Roasted Corn and Black Bean 6

- Fresh Guacamole and Chips 7

- Cocobolos Queso and Chips 8

BOLOS NACHOS

Corn tortilla chips smothered with homemade chorizo, chile verde, Bolo beans, jalapeños and cheese, topped with Salsa del Fuego and sour cream, or try them vegetarian style! 10

COCOS CRAB CAKES

Fresh lump crab folded in our select seasonings served with roasted pineapple salsa and red chile aioli. 13

CHILE VERDE

Braised pork shoulder stewed with green chilies, tomatoes, onions and topped with jack cheese. Served with flour tortillas. 5 cup/8 bowl

CHILE CON CARNE

Diced lean pork shoulder, braised with New Mexican red chiles in a rich pork stock. Topped with queso fresco and served with flour tortillas. 5 cup/8 bowl

CHIPOTLE MEATBALLS

Bolos house-made meatballs in a rich chipotle tomato sauce. Served with wood-fire grilled Telera bread for dipping. 9

SALADS & WRAPS

AL FRESCA SALAD

Grilled chicken, smoked shrimp, pico de gallo, guacamole, black olives, sprouts, queso fresco and jalapeño ranch tossed into a bed of fresh field greens. 12

TOSTADA SALAD

Choice of grilled chicken or grilled steak served over fried flour tortillas topped with field greens, Bolo beans, cheese, black olives, pico de gallo, lime vinaigrette and a red chile sauce.

Try it vegetarian style with grilled portabella mushroom, black beans and Salsa del Fuego! 12

Substitute Grilled Shrimp or Mahi Mahi. Add 3

HOUSE SALAD

Fresh leafy field greens, pico de gallo, queso fresco, black olives and creole croutons served with your choice of dressings: jalapeño ranch, lime vinaigrette, chipotle vinaigrette or smoked tomato buttermilk. half 6/full 9

SOUTHWEST COBB SALAD

Grilled chicken breast, chopped egg, fresh avocado, chorizo, roasted red pepper, roasted corn, queso fresco, roasted pumpkin seeds, diced tomatoes, cilantro lime vinaigrette, fresh mixed greens. 12

B&B SALAD

Slow roasted beets, crispy brussel sprouts, goat cheese crumbles, candied spiced pecans, pear vinaigrette. 12

BAJA CHICKEN AND SHRIMP WRAP

Smoked shrimp, grilled chicken, pico de gallo, Navajo rice, lettuce, Jack cheese and ancho aioli, wrapped in a sun-dried tomato tortilla. Served with jalapeño ranch and sautéed vegetables. 13

JAMAICAN JERK CHICKEN WRAP

Jerked Chicken, fresh pineapple salsa, coconut rice, shredded lettuce and Monterey Jack cheese dressed with lime vinaigrette rolled up in a spinach tortilla. Served with jalapeño ranch and sautéed vegetables. 13

SOUP AND SALAD

Cup of Chile Con Carne or Chile Verde served with a house salad (seasonal). 10

Reservations and To Go 913-766-5000

5621 W 135th St . Overland Park . KS 66223

cocoboloskc.com | opentable.com

Facebook @cocoboloskc

Mon - Thurs 11:00 am - 10:00 pm

Fri - Sat 11:00am until close

Sun 11:00 am - 9:00 pm

'TWEEN 2 HALVES

All sandwiches served with French fries. Sub veggies or Taters Las Cruces on request.

CALIFORNIA CLUB

Grilled chicken or Portabella mushroom with hickory-smoked bacon, sprouts, guacamole, tomatoes, cheese and ancho aioli on a toasted bun. 10

BBQ SHRIMP PO'BOY

Grilled Gulf shrimp, basted with cajun BBQ sauce, served on toasted Cuban bread with shredded lettuce, tomatoes and zesty Creole mayonnaise. 10

KEY LARGO MAHI SANDWICH

Wood-grilled Mahi Mahi fillet topped with creamy Jalapeño slaw and sliced tomatoes served on toasted Cuban bread with Creole mayonnaise. 10

BUD'S CUBAN GRILLED PORK SANDWICH

Grilled center-cut pork loin, marinated in imported Caribbean Jerk seasoning, served with ancho aioli, cilantro pesto, lettuce, fresh tomatoes and cheese. 11

MEXICAN CARNITA TORTA

Chile rubbed, slow roasted pork shoulder on Cuban bread with black beans, Monterey Jack cheese, lettuce, tomatoes and ancho aioli. 10

BOLOS BURGER

8 oz fresh ground beef grilled over oak and hickory, topped with carnitas, tempura fried poblano, pepper jack cheese, avocado and smoked bacon. 14

WEEKLY SPECIALS

HAPPY HOUR DAILY 2 - 6 PM!

MONDAY

Kids Eat Free (with entree purchase)
Half-price Bottles of Wine
\$7 Mezcal Cocktails

TUESDAY

\$2 Tacos, \$5 Sangria & \$16 Sangria Pitchers
\$3.50 Mexican Beers
\$7 Amador Old Fashioned

WEDNESDAY

\$5 Classic Cocktails

THURSDAY

Half-price Burgers & \$3.50 Dos XX Amber Draws

SUNDAY

\$5 Mimosa & \$6 Bloody Mary Bar 'til 4PM

Like us on [facebook](https://www.facebook.com/cocoboloskc) to get the scoop on special deals and events! @cocoboloskc

Vegetarian option Gluten-free dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



SOUTH 'O THE BORDER

TIJUANA TRAINWRECK

A collision of our favorite flavors—baked layers of corn tortillas, Machaca chicken, chile verde, chile con carne, Bolo beans and Monterey Jack cheese, roasted corn and sour cream on top. Served with a field green salad. 15

STACKED ENCHILADAS

Three corn tortillas, layered with chile con carne and Monterey Jack cheese, baked and topped with queso fresco. Served with Navajo rice and Bolo beans. 13 Con Huevo Add 1

CHICKEN ENCHILADAS SUIZAS

Three corn tortillas filled with seasoned chicken and red chile sauce topped with creamy tomatillo sauce, Monterey Jack cheese and sour cream served with Navajo rice and Bolo beans. 12

COX BOYS BURRITO - THE CLASSIC

A giant flour tortilla with Machaca chicken, black beans and Monterey Jack cheese, smothered in chile verde, topped with three salsas and sour cream. Accompanied by Navajo rice and Bolo beans. For a vegetarian twist, omit chicken and try Sautéed Veggies! 12

Add Grilled Chicken or Steak add 2

BANDERA BURRITO

Large flour tortilla stuffed with Bolo beans, chorizo and Jack cheese, smothered with chile verde, topped with lettuce, sour cream and pico de gallo. Served with Bolo beans and Navajo rice. 12

CRAB AND BLACK BEAN QUESADILLA

Grilled flour tortilla folded over crab meat, black bean salsa and Monterey Jack cheese, served with jalapeño ranch dip. 12

BOLOS FAJITA QUESADILLA

Wood-grilled sirloin steak or marinated chicken breast, sautéed sweet peppers, onions and Monterey Jack cheese folded in a flour tortilla. Served with jalapeño ranch dip. For vegetarian substitute Portobello mushroom. 12

WE CATER!

We cater events of any size, from weddings and wedding rehearsals to office lunches and holiday parties! Give our expert event planning team a call or simply ask your server for a Catering Menu.

We offer Craft Cocktail Catering, too!

BOLOS STREET TACOS

Choice of three favorite tacos served with Bolos beans and choice of Navajo rice or coconut Basmati Rice. 12

SEAFOOD - MAHI MAHI or GULF SHRIMP

Sautéed in pineapple salsa and Meyer's rum, topped with jalapeño slaw add 2

STEAK AL CARBON

Topped with cilantro and queso fresco

CHICKEN AL CARBON

Topped with cilantro and queso fresco

CHORIZO

Topped with cilantro and queso fresco

WOOD GRILLED VEGGIES & BLACK BEANS

Topped with cilantro and queso fresco

SHREDDED CHICKEN MACHACA

Topped with crispy bacon & Queso Fresco

PORK CARNITAS

Topped with roasted pineapple and pork cracklings

BEEF BARBACOA

Topped with roasted onions, peppers and queso fresco

PASTAS & PIZZA

SEAFOOD MAC-N-CHEESE

Penne pasta tossed with smoked shrimp, lobster, and a creamy jack cheese sauce. 17

PESTO ALFREDO

Ale-marinated grilled chicken or sautéed shrimp (add \$1) tossed with fresh tomatoes, basil pesto, garlic white wine cream sauce, fresh Parmesan and linguine. 17

PIZZA AL FRESCO

A crispy crust topped with smoked shrimp, grilled chicken, pico de gallo, Monterey Jack cheese, Parmesan cheese, Alfredo sauce and drizzled with cilantro pesto. Try it with our homemade habanero sauce! 14

BLACK & WHITE PIZZA

Grilled chicken, black beans and Alfredo sauce topped with Monterey Jack cheese and jalapeños on a warm, wood-fired crust. 14

BOLOS SIDES

Taters Las Cruces 4

Waffle Fries 4 

Tortilla Chips 2 

Bolos Beans 3

Black Beans 3 

Sauteed Veggies 3 

Navajo Rice 3

Coconut Rice 3 

 Vegetarian option  Gluten-free dishes

WOOD-FIRED GRILL

GULF TRIO MIXED GRILL

Ale marinated chicken, Jamaican jerk pork loin and BBQ bacon-wrapped shrimp served over Taters Las Cruces with sautéed vegetables. 24

EVIL BORDER CHICKEN

Grilled ale marinated chicken breast topped with chorizo, roasted poblano peppers and onions, Monterey Jack cheese and tomatillo cream sauce, served over red chile taters and sautéed vegetables. 18

GRILLED MAHI MAHI

Two Mahi Mahi fillets spice rubbed and wood-fire grilled, topped with roasted pineapple salsa served with sautéed vegetable medley, black beans and coconut Basmati rice. 25

CARIBBEAN BBQ SHRIMP

Bacon-wrapped grilled shrimp, basted in Caribbean BBQ sauce, served with black beans, coconut Basmati rice and sautéed vegetable medley. 18

THAI PAN BBQ PORK

Spicy grilled BBQ pork loin sliced thin on Bamboo skewers, marinated in plum and hoisin sweet soy. Served over rice noodles with spicy peanut/chile sauce and broccoli. 18

COCO'S HAND CUT STEAKS

USDA Choice steaks prepared to order with an herb chile butter, vegetable medley and potato au gratin.

*Ask your server for today's cut market price

DESSERTS & DRINKS

COCO BANANAS

Fresh bananas sautéed with brown sugar, butter, cinnamon and roasted pecans, slammed with Myer's dark rum and served over vanilla ice cream. 7

PECAN FUDGE CHEESECAKE

Creamy vanilla cheesecake woven with a fudge ribbon topped with rich caramel and a pecan crust. 7

APPLE EMPANADAS

Homemade apple filled empanadas topped with honey drizzle and vanilla ice cream. 6

COFFEE, TEA AND SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer 2.50

FRESH SQUEEZED DRINKS

Fresh Squeezed lemonade 3 Refill 1
Fresh Squeezed limeade 3 Refill 1