



MEXICAN GRILL & CANTINA

HAPPY HOUR M-F 2 TO 6, SAT-SUN 2 TO 4
DAILY REVERSE HAPPY HOUR DRINKS SPECIALS 9PM-CLOSE

Cocobolos signature dish

V Vegetarian option GF Gluten-free dishes

APPETIZERS

COMPLIMENTARY CHIPS & SALSA OH YEAH!

QUESO, GUACAMOLE & SALSA GF

Scratch-made, served with our hand crafted corn tortilla chips. SAMPLER (Choose 3) - salsa verde, black bean & corn salsa, jalapeño ranch, queso, guacamole 10 Go diablo with Bolos Habanero! QUESO 10 side 4 GUACAMOLE 9 side 4

CARIBBEAN BBQ SHRIMP GF

Bacon-wrapped grilled shrimp basted in our Caribbean BBQ sauce, served over our jalapeño slaw with a side of ancho aioli. 14

HOT MARYLAND CRAB DIP

Rich and creamy three-cheese blend and blue crab meat baked and served sizzling, with grilled bread for dipping. 13

TRIO APPETIZER GF V

3 bacon-wrapped BBQ shrimp, hot Maryland crab dip and a chicken quesadilla, served with a side of jalapeño ranch. 18

BOLOS NACHOS

Our handcrafted chips smothered with homemade chorizo, chile verde, Bolo beans, jalapeños, and cheese. Topped with our salsa del fuego, sour cream, green onions, and cilantro. 13

COCOS "Q" GF

Skillet-baked Monterey Jack cheese with fire-roasted green chiles and onions, served with our handcrafted corn tortilla chips. 10 Add chorizo 3

COCOS CRAB CAKES

Our crab cakes topped with pineapple salsa, served with ancho aioli. 14

BOLO BOWLS

BUILD YOUR OWN BOWL GF V

meat or veggie with choice of beans and rice plus toppings 13 add queso or guac 2 add sour cream .50

MAINS steak al carbon + beef barbacoa + beef americano + chicken al carbon + chicken machaca + pork carnitas + chorizo + gulf or cajun shrimp + mahi mahi + beyond meat + veggies

TOPPINGS lettuce + pico de gallo + jack cheese + queso fresco + salsa del fuego + salsa verde + black bean & corn salsa + jalapeño ranch + lime vinaigrette + ancho aioli

RICE Navajo rice or coconut rice BEANS Bolo beans or black beans

AWESOME WEEKLY SPECIALS

TO GO + DELIVERY MEAL DEALS

orders@cocoboloskc.com | 913-766-5000 ONLINE at cocobolomexicangrill.com

DELIVERY WITH YOUR FAV APP:



SOUTH O' THE BORDER

TIJUANA TRAINWRECK GF

Layers of corn tortillas, machaca chicken, chile verde, chile con carne, Bolo beans & Jack cheese, baked and served in a skillet, topped with corn & black bean salsa, sour cream, with a side of taters Las Cruces. 17

STACKED ENCHILADAS V GF

Three layered corn tortillas with chile con carne, Jack cheese, queso fresco with a side of Navajo rice and Bolo beans 14.50 Add egg + 1

CHICKEN ENCHILADAS SUIZAS GF

Three corn tortillas stuffed with machaca chicken and red chile sauce, topped with tomatillo sauce, Jack cheese & sour cream. Served with a side of Navajo rice & Bolo beans. 15 Add Bolos habanero 1

COX BOYS BURRITO V

Giant flour tortilla stuffed with our machaca chicken, Jack cheese & black beans, topped with chile verde, our three salsas & sour cream. Served with a side of Navajo rice and Bolo beans. 15

BANDERA BURRITO

Giant flour tortilla stuffed with chorizo, Jack cheese & Bolo beans, topped with chile verde, lettuce, sour cream & pico de gallo. Served with a side of Navajo rice and Bolo beans 14.50

BOLOS FAJITAS GF

Sizzling with your choice of meat, grilled peppers and onions. Served with Navajo rice, Bolo beans, lettuce, pico de gallo, sour cream, Jack cheese and flour tortillas. Veggie 15, Steak or Chicken 17, Shrimp or Combo 19

BOLOS FAJITA QUESADILLA

Grilled flour tortilla folded over grilled steak, chicken or mushroom, sweet peppers, onions & Jack cheese, topped with pico de gallo. Served with a side of jalapeño ranch. 14

CHIMICHANGA

Large flour tortilla stuffed with machacha chicken, Navajo rice, tomatillo cream sauce, red chile sauce, deep fried and smothered in queso. Served with side of Navajo rice & Bolo beans. 14.50 Substitute any protein +2

STREET TACOS GF

2 or 3 Street Tacos with choice of beans and rice, soft corn tortillas 13 / 16 A la carte pricing next to each.

Taco Sampler - nine a la carte tacos 29

STEAK AL CARBON queso fresco, cilantro, and red chili aioli 4.5

BEEF BARBACOA GF poblano peppers, onions, cilantro and queso fresco 4.5

TACO AMERICANO GF seasoned ground beef, lettuce, fresh tomato, cheese, in a hard shell corn tortilla 3.5

CHICKEN AL CARBON cilantro, queso fresco and red chili aioli 4

SHREDDED CHICKEN MACHACA GF bacon, poblano peppers, onions, cilantro & queso fresco 4.5

PORK CARNITAS GF roasted pineapple, pork cracklings, cilantro, queso fresco 4.5

CHORIZO GF cilantro and queso fresco 4

MAHI MAHI add 2 GF pineapple salsa, jalapeño slaw and queso fresco 5.5

GULF SHRIMP add 2 GF pineapple salsa, jalapeño slaw and queso fresco 5.5

CAJUN SHRIMP add 2 GF jalapeño slaw, salsa fuego, sour cream & queso fresco 5.5

VEGGIE & BLACK BEAN GF V cilantro and queso fresco 4

BEYOND TACOS GF V lettuce, fresh tomato & cheese 5.5

CRISPY AVOCADO V tempura avocados with pineapple salsa and jalapeño slaw 5

RICE GF Navajo rice or coconut rice

BEANS GF Bolo beans or black beans

WRAPS & SAMMIES

all wraps and sandwiches served with french fries
sub veggies or taters Las Cruces for 2

CALIFORNIA CLUB

Grilled chicken or portabello mushroom with bacon, guacamole, tomatoes, cheese, and ancho aioli served on a toasted ciabatta bun. 14

BAJA CHICKEN & SHRIMP WRAP

A tomato tortilla filled with smoked shrimp and chicken, Navajo rice, lettuce, pico de gallo, Jack cheese and ancho aioli. Served with a side of jalapeño ranch. 15

JAMAICAN JERK CHICKEN WRAP

A spinach tortilla filled with jerk chicken, coconut rice, lettuce, Jack cheese, pineapple salsa and lime vinaigrette. Served with a side of jalapeño ranch. 14

SALADS & SOUPS

our signature salad dressings are made from scratch
add grilled chicken 3, steak 4, grilled shrimp or mahi mahi 5

AL FRESCA SALAD

Fresh field greens mixed with smoked chicken, smoked shrimp, pico de gallo and olives, topped with guacamole and queso fresco. Tossed in our signature jalapeño ranch. 15

TOSTADA SALAD

Fresh field greens over a fried corn tortilla with cheese, Bolo beans, and black olives with a choice of grilled chicken, steak, or mushroom. Topped with pico de gallo and red chile aioli, tossed with our signature lime vinaigrette dressing. 15
Substitute grilled shrimp or mahi mahi add 3

HOUSE SALAD

Fresh field greens mixed with pico de gallo, black olives, queso fresco, and Creole croutons, served with lime vinaigrette or jalapeño ranch. 9

SOUTHWEST COBB SALAD

Mixed greens under grilled chicken breast, chorizo, chopped egg, tomato, red peppers, corn, queso fresco, pumpkin seeds, and avocado. Tossed with our signature lime vinaigrette. 16

CHILE VERDE SOUP

Pork shoulder, green chiles, tomatoes, onions, and jack cheese served with flour tortillas. cup 5 bowl 9 cup with house salad 10

CHILE CON CARNE SOUP

Pork shoulder, red chiles, and queso fresco served with flour tortillas. cup 5 bowl 9 cup with house salad 10

SIDES

All sides are gluten free 

Bolos Beans // Black Beans	3	Coke Products (free refills)	3.50
Navajo Rice // Coconut Rice	3	Root Beer (free refills)	3.50
Taters Las Cruces	4	Fresh Squeezed Lemonade	4/1 refill
Sauteed Vegetables	3	Fresh Squeezed Limeade	4/1 refill
Fries // Queso Fries	4/6	Strawberry Mint Soda	4/1 refill
Side of Guac or Queso	4	Ginger Mint Soda	4/1 refill

DRINKS

DESSERTS

Coco Bananas // Dessert Chimichangas // Churros 7

WE CATER!

Contact Mica Marriott
mica@cocoboloskc.com

WOOD-FIRED GRILL

GULF TRIO MIXED GRILL

Ale marinated chicken, jerk pork loin, bacon-wrapped Caribbean BBQ shrimp, with a side of ancho aioli. Served with taters Las Cruces & sautéed veggies. 25

EVIL BORDER CHICKEN

Ale marinated chicken breast topped with chorizo, Jack cheese, poblano peppers, onions, and tomatillo cream sauce, served on a bed of red chile taters with a side of sautéed veggies. 18
Go diablo! Add Bolos habanero 1

BLACKENED MAHI MAHI

Our blackened mahi mahi topped with black bean & corn salsa, cilantro citrus sauce and pineapple salsa. Served with side of coconut rice and sautéed vegetables. 25

CARIBBEAN BBQ SHRIMP

Bacon-wrapped grilled shrimp basted in our Caribbean BBQ sauce, served with black beans, coconut rice and sautéed vegetables. Served with a side of ancho aioli. 19

PIZZA & PASTA

BOLOS MAC 'N CHEESE

Simple and delicious penne pasta with alfredo sauce topped with a protein of your choice, served with a side of grilled bread. 12
Add chicken 4, steak, bacon 5, shrimp 6

PIZZA AL FRESCO

Alfredo sauce and parmesan on a flaky crust topped with Smoked shrimp and chicken, Jack cheese and pico de gallo. 15

BLACK & WHITE PIZZA

A house favorite! Our creamy Alfredo sauce and parmesan on a flaky crust topped with grilled chicken, black beans, Jack cheese and jalapeños. 14

WEEKEND BRUNCH

Saturday & Sunday 11am to 2pm

\$5 mimosas + bloody marys \\
endless mimosas (\$12.50, 50c after 1st)

WOOD-FIRED BREAKFAST PIZZA*

Scrambled eggs, bacon, salsa del fuego, pico de gallo and cheese on a flaky crust. 12

BREAKFAST BURRITO*

A giant flour tortilla stuffed with 3 scrambled eggs, chorizo sausage, and potatoes. Baked with chile verde and Monterey Jack cheese. Served with Bolo beans and taters Las Cruces. 12

FRED'S EGGCHILADAS*

Two corn tortillas filled with eggs, chorizo and onions, covered with chile verde and cheese. Served with Bolo beans and taters Las Cruces. 12

HUEVOS RANCHEROS*

Two eggs fried any way on a fresh corn tortilla smothered in chile verde and Monterey Jack cheese, Bolo beans and taters Las Cruces. 12

COCO FRITTATA*

An open-faced omelette with Monterey Jack cheese, smoked bacon, pico de gallo, fire-roasted green chiles, and onions. Served with Bolo beans and taters Las Cruces. 12

BREAKFAST TACOS*

Two tacos with your choice of Egg and steak, chorizo, bacon or potato. Served with side of Bolo beans and taters Las Cruces. 12

Ala carte 4.5

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

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RED WINE

	GLASS	BOTTLE
PINOT NOIR		
HOUSE	7	26
MEIOMI	11	39
MERLOT		
HOUSE	7	26
MALBEC		
HOUSE	7	26
CABERNET SAUVIGNON		
SANTA RITA 120	7	26
SKYFALL	11	39

WHITE WINE

	GLASS	BOTTLE
PINOT GRIGIO		
RUFFINO LUMINA	7	26
SAUVIGNON BLANC		
HOUSE	7	26
KIM CRAWFORD	10	35
CHARDONNAY		
HOUSE	7	26
LA CREMA	11	39
PROSECCO		
ZONIN	7	
MOSCATO		
CUPCAKE	7	26
RIESLING		
KUNG FU GIRL	7	26

HOUSE WINE IS BOTA BOX

HAPPY HOUR DRINKS

Miller Lite, Bud Light, Coors Light, Michelob Ultra, Dos XX, Amber Draft, Modelo Especial, Negra Modelo	3
House Red, White, and Sparkling Wine, Bolos Sangria, White Sangria & House Margarita	5

DRAFT BEER

PLEASE ASK YOUR SERVER FOR OUR
CURRENT DRAFT LIST

BOTTLE & CAN

ANGRY ORCHARD CRISP APPLE	5
BLUE MOON	5
BUCKLER NON-ALCOHOLIC	4
BUD LIGHT	4.50
COORS LIGHT	4.50
CORONA EXTRA	5
CORONA LIGHT	5
LAGUNITAS IPA	6
MICHELOB ULTRA	4.50
MILLER LIGHT	4.50
PACIFICO	5
TECATE/can	4
QUIRK SELTZER	5



MEXICAN GRILL & CANTINA

HAPPY HOUR EATS

Chips & Salsa Trio	3
Chips & Queso	5
Choice of 2 Bolos Street Tacos (Mahi Mahi or Shrimp +2 per taco)	6
Black & White Pizza	7

COCO 'RITAS

BOLOS HOUSE MARGARITA 9 Pitcher 30

BOLOS FROZEN MARGARITA 10

add flavor 1

Mango, Strawberry, Passion Fruit, Wildberry,
Jalapeno, Habanero, *Pineapple Ginger, *Mango Chili
**Tres Agave flavors*

MARGARITA FLIGHTS 15

BUILD YOUR OWN MARGARITA market price

Served w/ your choice of tequila from our spirits list
and our signature house mix - made fresh daily.

add your choice of flavor to any margarita 1

BOLOS SANGRIA

SIGNATURE RED SANGRIA 9 Pitcher 30

WHITE SANGRIA 9 Pitcher 30

COCO COCKTAILS

COCOBOLOS CLASSIC COCKTAIL

STATLER & WALDORF 12

Milagro Reposado, Del Maguey Crema Mezcal,
Agave Nectar, Orange & Angostura bitters

MOJITO 9

The freshest and best in KC (+ fresh fruit puree 1)

CAIPIRINHA 9

House specialty, a refreshing take on a Brazilian favorite

DAIQUIRI 8

A Caribbean classic w/ rum, lime and sugar - served up

JALISCO 12

Patron Reposado, fresh lime, agave, ginger beer

EFFEN MULE 12

Effen Cucumber Vodka, St. Germain elderflower liqueur,
lemon juice, ginger beer

PALOMA 9

Classic tequila beverage crafted w/ fresh grapefruit juice
and agave

LOADED LEMONADE 9

Hand-squeezed lemonade w/ a mix of fresh muddled
berries featuring Kansas City's own Loaded Vodka

SPIRITS

Enjoy on rocks or neat + 2

In a fresh hand-shaken Margarita +1

make it Flavored or Skinny Margarita +1

BLANCOS / REPOSADOS / ANEJOS

MILAGRO 8 / 9 / 11

HORNITOS 9 / 10 / 11

PATRON 10 / 11 / 12

CORRALEJO 10 / 11 / 12

UNA FAMILA 11 / 12 / 13

CASAMIGOS 11 / 12 / 13

DON JULIO 11 / 12 / 13

HERRADURA 11 / 12 / 13

ESPECIALES

DON JULIO 1942 20

DON JULIO 70TH ANNIVERSARY 16

MAESTRO DOBEL (cocobolos exclusive small batch) 10

CINCO CORO BLANCO 20 / REPOSADO 23 / ANEJO 25

TEARS OF LLORONA 30

PATRON PIEDRA 40

MEZCAL

DEL MAGUEY CREMA 8

LA VIDA 8

TEQUILA FLIGHTS 40 - 50 (Ask server)

WEEKLY SPECIALS

HAPPY HOUR

MON thru FRI 2 - 6 PM, SAT & SUN 2 - 4 PM

MARGARITA MONDAYS

\$5 Margaritas Open to Close

Happy Hour Drinks 2PM to Close

TACO TUESDAYS

\$2 Street Tacos (Chicken, Beef, Pork)

+ \$3.50 Mexican Beers

WINE DOWN WEDNESDAYS

Wine 1/2 Price All Day (excludes Sangria)

THIRST-DAYS

\$15 Sangria Pitchers & \$6 Bolos Classic Cocktails

SATURDAYS AND SUNDAYS

Brunch Menu 11am - 2pm

\$5 Mimosas & Bloody Marys All Day

\$12.50 Endless OJ Mimosas until 2pm (50 cents after 1st)

Sundays Only, Kids eat FREE 4pm - Close



MEXICAN GRILL & CANTINA

EMAIL TO ORDER orders@cocoboloskc.com

CALL TO ORDER 913-766-5000

Pick Up in-store or Curbside

TAKE OUT MEAL DEALS FOR 4 OR MORE

(25% OFF REGULAR PRICE)

FAMILY TACO DEAL
2 meats + 2 sides
12 tortillas
toppings
chips + salsa
\$45

STREET TACO MEAL DEAL

2 meats, 2 sides, 12 tortillas + toppings 39



SEAFOOD - MAHI MAHI OR GULF SHRIMP add 2
pineapple salsa + jalapeño slaw



STEAK AL CARBON
cilantro + queso fresco
+ red chili aioli

BEEF BARBACOA
cilantro + poblano peppers
+ onions + queso fresco

PICADILLO (BEEF, DICED POTATOES, GREEN CHILES, ONIONS)
cilantro + queso fresco



CHICKEN AL CARBON
cilantro + queso fresco
+ red chili aioli

SHREDDED CHICKEN MACHACA
cilantro + bacon + poblano
peppers + onions + queso fresco



PORK CARNITAS
cilantro + roasted
pineapple + pork cracklings

CHORIZO
Topped with cilantro
+ queso fresco



VEGETABLES & BLACK BEANS 
cilantro + queso fresco

RICE
coconut rice or Navajo rice

BEANS
black beans or bolos beans

TOPPINGS
corn & black bean salsa + salsa verde + jack cheese + ancho
aioli + pico de gallo + jalapeño ranch + salsa del fuego + lime
vinaigrette + sour cream + lettuce | queso & gauc add 1

CHICKEN ENCHILADAS SUIZAS FOR 4 ^{GF}

corn tortillas + machaca chicken + red chile
sauce + tomatillo sauce + jack cheese
+ sour cream + side of navajo rice & Bolo beans 45
+ go diablo and add bolos habanero

STACKED ENCHILADAS FOR 4 ^{GF}

three corn tortillas + chile con carne + jack
cheese + queso fresco + side of navajo rice &
bolo beans 45 + add an egg

TIJUANA TRAINWRECK FOR 4 ^{GF}

corn tortillas + machaca chicken + chile verde
+ chile con carne + Bolo beans + jack cheese +
corn & black bean salsa + sour cream + side of
taters Las Cruces 45

FAMILY MEAL DEALS

enchiladas suizas
stacked enchiladas
tijuana trainwreck
chips + salsa
\$55

NEED A MARG?

MARGARITAS, SANGRIA, WINE, BEER

grab our signature margaritas, sangria,
cocktails, wine & beer TO GO!

DELIVERY WITH YOUR FAV APP:



cocobolosmexicangrill.com

Instagram @cocoboloskc

Facebook/cocoboloskc

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