

DRAFT BEERS

Bud Light	4.75
Sierra Nevada Pale Ale	5.00
Mac & Jack's African Amber	5.00
Widmer Hefeweizen	5.00
Guinness Stout	6.00
Stella Artois	6.00
Rotating IPA	5.75
Please ask your server for today's selection.	
Rotating Tap	5.75
Please ask your server for today's selection.	

IN THE BOTTLE

Heineken	4.50
Budweiser	4.00
Coors Light	4.00
Corona	4.50
Michelob Ultra	4.00
Haake-Beck (non-alcoholic)	4.00
Amstel Light	4.50
Mike's Hard Lemonade	4.00
Wyder's Hard Apple Cider	4.50
Singha 21 Ounces	6.00

SIGNATURE NON-ALCOHOLIC BEVERAGES

Coconut Fizz	2.25
Tropically light & sweet with pineapple & coconut.	
Lavender Cooler	2.25
Washington lavender in a lightly sweet, refreshing pure cane soda.	
Ginger Marmalade	2.25
Spiced ginger bitters, orange marmalade & agave soda.	
Jalisco Smash	2.25
Sweet agave nectar, lemon, jalapeno & herbal cilantro.	
Elderflower Cordial	2.25
Citrus, apple, lightly floral, clean & refreshing.	

OTHER BEVERAGES

Thomas Kemper Sodas	3.00
San Pellegrino Mineral Water	3.00
San Pellegrino Aranciata	2.00
Paradise Tropical Ice Tea	2.75
Strawberry Lemonade	3.00
Lemonade	2.75
Coffee	2.75
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper (free refills)	2.75

DISCOUNT MOVIE TICKETS

7.00 Supersaver
Not available for starred* attractions.

8.00 Premium Supersaver
No restrictions.

Vouchers are accepted at all Regal Cinema locations.

COHO CAFE EMAIL DINING CLUB

Join the Coho Cafe's Email Dining Club and receive exclusive club alerts about special offers, birthday gifts, cooking classes, wine tasting, tips, featured seasonal products, recipes... and much more. You can visit our website at cohocafe.com or ask your server for an application card.



Thank you for joining us today.

REDMOND

8976 161st Avenue Northeast, Redmond, WA 98052

Phone: [425] 885-2646 Fax: [425] 861-7736

Reservations

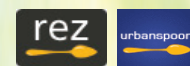


ISSAQUAH

6130 East Lake Sammamish Parkway SE, Suite A, Issaquah, WA 98029

Phone: [425] 391-4040 Fax: [425] 391-4075

Reservations



Please Visit us on our Website at www.cohocafe.com
or follow us on Facebook & Twitter



SMALL PLATES

Focaccia Bread with Cherry-Citrus Butter

Baked daily. 1.75

Edamame with Spicy Sambal Sauce

Whole pods & Hawaiian sea salt. 3.99

Roasted Green Chile Cornbread Waffles

Sweet agave butter. 3.25

Wood Grilled, Bacon Wrapped & Stuffed Jalapeños

Goat cheese & spicy mixed greens. 7.50

Fiery Sambal Shrimp

Three-chile sauce & Napa slaw. 9.99

Kalbi Pulled Pork Sliders

Sriracha mayo & pickled cucumber. 7.99

Mixed Pepper Calamari

Roasted garlic-lemon aioli. 9.25

Chicken & Edamame Potstickers

Spicy cucumber salad & ginger-soy dipping sauce. 7.50

Coconut Crusted Prawns

Cajun spiced marmalade. 9.99

Dungeness Crab & Wasabi-Avocado Tower

Bay shrimp, pickled cucumber & furikake crusted sushi rice cake. 9.99

BBQ Chicken, Smoked Mozzarella & Gouda Quesadilla

Red onion, cilantro, BBQ-ranch sauce & fresh salsa rojo. 9.25

Smoked Harissa Pork Ribs

Applewood smoked with Asian chile-molasses BBQ sauce. 12.99

Crab, Spinach & Artichoke Dip

Sweet Red crab, artichoke hearts, spinach & herb flatbread. 11.99

Wok Seared Ginger Chicken Lettuce Wraps

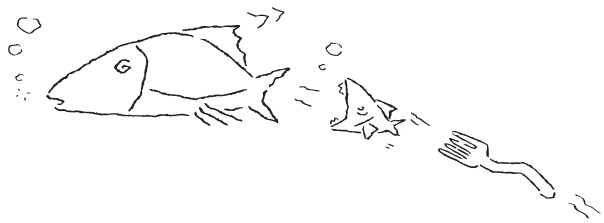
Braised shiitake mushrooms, water chestnuts & tender butter lettuce. 9.25

Seafood Bisque

Sweet Red crab, bay shrimp & lingcod. Seafood-sherry cream reduction.
Cup 4.25 Bowl 7.25

Soup of the Day

House made from scratch. Cup 3.25 Bowl 5.25



PANTRY

House Mixed Greens Salad

Tomato, cucumber & garlic croutons in your choice of dressing. 4.99

Caesar Salad with Garlic Croutons & Asiago

Entree 8.99 Starter 5.99

Add grilled chicken, bay shrimp, fried calamari or bronzed salmon* for 4.25

Ceviche Tostada Salad*

Chile-lime marinated shrimp, crab & calamari, avocado, tomato, cilantro & crisp white corn tortillas. Entree 14.99 Starter 8.50

Asian Chicken Salad with Sesame-Rice Wine Vinaigrette

Five spice grilled chicken, Napa-romaine, crispy soba noodles, cilantro & toasted almonds. 14.99

Chopped Seafood Salad with Fresh Basil Vinaigrette

Bay shrimp, Dungeness crab, artichoke, tomatoes, cucumbers, pine nuts, Danablu cheese & mixed greens. Entree 17.99 Starter 10.99

Applewood Smoked Chicken & Fruit Salad

Mixed greens, grapes, strawberries, Gruyère, candied walnuts & honey Dijon dressing. 14.50

HOLD IT

Baja Style Soft Tacos

Warm corn-flour tortillas, chipotle-lime mayo, shredded cabbage slaw & house made salsas.

Your choice of the following:

seared Ahi* with fresh pineapple salsa 13.25

Mack & Jack's battered cod with salsa rojo 11.99

grilled al pastore chicken with salsa verde 11.99

Coho Cafe Burger*

Hand formed patty, aged white cheddar, secret sauce, lettuce, tomato, onion & a house made pickle. 11.99

Add smoked bacon for 1.00

Kalua Pulled Pork Sandwich

Spicy mango ketchup, pineapple slaw & fries. 10.99

Bronzed Salmon Burger*

Cajun spices, mixed greens, tomato & Creole stone ground mustard sauce. 12.99

Fish & Chips

Mack & Jack's beer battered cod, roasted onion tartar, coleslaw & fries. 13.99

Grilled Chicken Club

Lemon-thyme marinated chicken, Tillamook cheddar, hickory smoked bacon, mixed greens, tomato & garlic Dijon mayo. 12.99



ENTREES

Steamed Manila Clam Fettuccine

Lemon-sorrel cream, white wine seafood stock, dill & garlic. 15.99

Kogi Short Rib & Egg Stack*

Braised Kalbi shortrib, kim chee fried rice cake & sunny side eggs. 13.99

Black Bean Ravioli with Grilled Chicken Al Pastore

Poblano cream sauce, sweet corn relish & queso fresco. 13.25

Pit Roasted Salmon with Fried Caper Beurre Blanc*

Cold smoked & applewood grilled. 18.25

Peanut Crusted Petite Beef Tender*

Singapore noodles, spicy peanut sauce & soy-brandy glaze. 16.99

Northwest Seafood Fettuccine with Parmesan-Basil Cream Sauce

Prawns, scallops, bay shrimp, lingcod & roasted red pepper, white wine & seafood stock. 18.99

Spice Rubbed Sirloin Cap Steak*

Grilled sweet corn & tomato orzo. Blackberry honey-balsamic reduction. 16.99

Smoked Pork Loin with Apple Cider Beurre Blanc*

Gruyere & slow cooked onion bread pudding. 16.99

Coconut-Green Curry with Ginger-Jasmine Rice

Stir fried Asian veggies, spicy coconut curry sauce, mango & peanuts.

Your choice of the following:

with prawns 16.75 wok seared chicken 14.75 or tofu 13.75

Seafood Mixed Grill with Potato Gratin*

Applewood grilled salmon, scallops & prawns. Toasted hazelnut butter. 19.99

Wok Seared Soba Noodles

Asian veggies, tangy soy sake vinaigrette. Your choice of the following:
grilled prawns 16.75 wok seared chicken 14.75 or tofu 13.75

Cowboy Rib Eye Steak*

12 ounce steak, "Cowboy Spices", jalapeño butter & garlic mashers. 23.50

COHO CAFE GIFT CARDS

Gift cards are great for any occasion and come packaged with a personalized card and stylish envelope. Just ask your server or order on-line at cohocafe.com.

*The King County Health Dept. would like to remind you that eating raw or undercooked meat, shellfish or fish may increase your risk of foodborne illness, especially if you have certain medical conditions. We use peanut oil.