



BAR & GRILL



COBO BAR • COCKTAILS

SIGNATURE & CLASSICS

LA CURA 22

Vodka, Aperol, Lychee, Pineapple, Lemon, Grenadine

VIC'S MAI TAI 22

Jamaican Rum, Dark Rum, Triple Sec, Lime & Orgeat

PIÑA MULE 22

Vodka, Pineapple-Cilantro, Lime & Ginger Beer

WATERMELON SPRITZ 22

Gin, Aperol, Watermelon, Lime & Prosecco

PALOMITA 22

Tequila, Campari, Agave, Lime & Club Soda

MEZCAL OLD FASHIONED 22

Mezcal, Agave & Chocolate Bitters

MOJITO 20

White Rum, Lime, Mint, Club Soda

Also available with:

Mango, Strawberry, Passion Fruit, Raspberry

BIG FREEZE

COBO PIÑA COLADA 22

Our Signature Blend

Three local Rums blend, Coconut Milk, Coconut Cream, Pineapple Juice

COBO MUDSLIDE 22

Vanilla Vodka, Coffee Liquor, Baileys, Chocolate

FROZEN DAIQUIRI 22

White Rum, Lime,

Also available with:

Mango, Strawberry, Passion Fruit, Raspberry

NON-ALCOHOLIC DRINKS

Soft drinks 7

San Benedetto Still Water 8

San Benedetto Sparkling Water 8

Heineken Zero 7

AGAVE SOUL

CLASSIC MARGARITA 20

Tequila Silver, Triple Sec, Salt & Lime

Also available with:

Mango, Strawberry, Passion Fruit, Raspberry

HOMEGROWN MARGARITA 22

Tequila Silver, Ginger Liquor, Lemongrass, Cucumber, Salt & Lime

SPICY MARGARITA 20

Tequila or Mezcal Infused With Three Peppers, Agave, Lime

BEERS

LOCAL CRAFT 8

I Soon Reach Light

I Ain Ga Lie Lager

Down Da Road IPA

Gon Ta North Amber Ale

Gon Ta South Stout

INTERNATIONAL 10

Corona Extra

Heineken

ZERO-PROOF

TEA TIME 15

Lemongrass-Mint Tea, Pineapple, Passion fruit & Lime

VIRGIN MOJITO 15

Mint, Lime & Soda

Also available with:

Mango, Strawberry, Passion Fruit, Raspberry

PRO-TEPACHÈ 15

Non-Alcohol Gin, House Made Tepachè, Hibiscus

AT SALTERRA, ALL COCKTAILS ARE HAND-CRAFTED USING FRESHLY SQUEEZED LEMON AND LIME JUICES, SO YOU CAN ENJOY THE MOST AUTHENTIC FLAVORS.

Please note that our menus change with the season, inspired by what's fresh and local. All prices are quoted in USD, subject to 12% gov tax, 10% service charge and 5% facility fee. All prices are subject to changes.

WINE SELECTION

GLASS	BUBBLES	BOTTLE
-	Veuve Clicquot Brut, FR	200
-	Taittinger Prestige Rose, FR	180
28	Taittinger Brut Reserve, FR	135
22	Pares Balta Brut, Cava, SP	100
15	Val D'Oco, Prosecco, IT	75

GLASS	WHITE	BOTTLE
24	2023 Sauvignon Blanc, Dog Point, Marlborough, NZ	120
24	2022 Chardonnay, La Crema, Sonoma Coast, USA	120
19	2023 Pinot Grigio, Barone Fini, Valdadige, IT	85
22	2023, Albariño, Santiago Ruiz, Rias Baixas, SP	100

GLASS	ROSE	BOTTLE
18	M de Minuty, Cote de Provence, FR	130
-	Whispering Angel, Chateau D'Esclans, Cote de Provence, FR	115
-	2022 Miraval, Cote de Provence, FR	90

GLASS	CHILLED RED	BOTTLE
24	2021, Pinot Noir, La crema, Sonoma Coast, USA	120
24	2023, Cabernet Sauvignon, Bousquet Gran, CH	100
-	2019, Merlot, Matanzas, USA	110
19	2023, Malbec, Bousquet Reserve, CH	95
24	Rosso di Montalcino, Col D Orcia, IT	120
22	Bordeaux, Chateau Fourcas Borie, FR	110

• COBO WINE •



BAR & GRILL

GF = Gluten-Free V = Vegetarian VG = Vegan DF = Dairy-Free NF = Nut-Free P = Pescatarian

COBO DIP 14

Guacamole, Roasted Corn Salsa, Served with Corn Tortilla Chips (VG, GF)

CONCH SALAD 22

Tomatoes, Onion, Bell Peppers, Cilantro, Citrus Juice, Pineapple, Mango (GF, DF)

PERUVIAN CEVICHE 24

Catch of the Day, Red Onion, Sweet Potato, Corn, Cilantro, Leche de Tigre (GF, DF)

SHRIMP AGUACHILE 24

Jalapeño, Cilantro, Cucumber, Radish (GF, DF)

BACON-WRAPPED JALAPEÑOS 16

Chorizo, Cheese, Chipotle Honey Glaze (P, GF)

NACHOS 18

Totopos, Beans, Cheese, Pico de Gallo, Pickled Jalapeños, Guacamole, Sour Cream (V)

Add protein: Grilled Chicken 8, Grilled Shrimp 12, Grilled Steak 14, Tofu 8

CHICKEN WINGS 20

6 Pcs Fried Chicken Wings, Buffalo Sauce or Chipotle Honey Glaze, Crudités, and Ranch

FRUIT PLATE 18

Seasonal Fresh Fruit (VG, GF)

CRUDITÉS 12

Seasonal Fresh Raw Vegetables and Ranch (V, GF)

CAESAR SALAD BOWL 16

Shaved Parmesan, Romaine Hearts, Garlic Croutons, Anchovy, Creamy Dressing

ADD PROTEIN Grilled Chicken 8 Grilled Shrimp 12 Grilled Steak 14 Seared Tuna 12 Tofu 8

GREEN SALAD 16

Mixed Greens, Tomatoes, Red Onion, Roasted Corn, Avocado, Lemon Dressing (V)

Add protein: Grilled Chicken 8, Seared Tuna 12, Grilled Shrimp 12, Grilled Steak 14, Tofu 8

STEAK CHIMICHURRI BOWL* 26

Grilled Steak, Chimichurri, Pickled Red Onions, Cotija Cheese, Cilantro, Lime, White Rice (GF)

GRILLED PORTOBELLO BOWL 20

Roasted Red Pepper Aioli, Arugula, Cotija Cheese, Roasted Corn, Black Beans (V, GF)

TUNA POKE BOWL* 28

Pickled Red Onion, Avocado, Green Onion, Mango, Roasted Pepper, White Rice (GF, DF)

We strive to source only sustainably grown produce.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Burgers, steaks, tuna, and salmon are cooked to order.

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COBO CUISINE STARTERS & SHAREABLES



BAR & GRILL

Tacos are served on soft corn tortillas; quesadillas are served on soft flour tortillas.

FISH TACOS 22

Catch of the Day (Fried or Grilled), Jicama Slaw, Avocado Crema, Pineapple Salsa (GF)

SHRIMP TACOS 22

Sautéed Shrimp, Garlic & Guajillo Butter, Jicama Slaw, Chipotle Mayo (GF, DF)

CHORIZO TACOS 22

Spicy Chorizo, Pickled Onions, Cilantro, Oaxaca Cheese (GF)

BEEF TACOS 22

Marinated Beef, Pickled Onions, Cilantro, Oaxaca Cheese (GF)

CHICKEN TACOS 22

Grilled Chicken Breast, Caramelized Onions, Roasted Red Peppers (GF)

MUSHROOM TACOS 22

Sautéed Mushrooms, Onions, and Peppers (V)

QUESADILLAS 18

Melted Oaxaca cheese (V)

ADD PROTEIN Grilled Chicken 8 Grilled Shrimp 12 Grilled Steak 14

PEPITO SANDWICH 26

Mixed Refried Beans, Marinated Beef, Caramelized Onions, Guacamole, Pickled Jalapeños, Melted Cheese, on Baguette

HATES LA PAZ 26

Chicken & Pork Sausage Wrapped with Bacon, Caramelized Onion, Tomato, Creamy Mayo on a Brioche Bun (P)

ADOBO CHICKEN SLIDERS 20

Spicy Adobo-marinated Chicken, Mango Slaw, Crispy Onions, Mini Brioche Buns (DF)

COBO HOUSE SMASHBURGER 28

House Smash Patty, Refried Beans, Tomato, Arugula, Oaxaca Cheese, Caramelized Onions, Guacamole, Chipotle Mayo on Brioche Bun

*Option for Black Bean Patty (V option available)

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COBO CUISINE TACOS • MAINS • MORE

Cobo At Night (Available from 6 PM)

Signature Cocktails

GARNET BLOOM

Gin, St. Germain, Basil, Lemon, Pomegranate

PROHIBITION

Bourbon, Cassis, Apricot Jam, Sage, Lemon

KINGSTON NEGRONI

Aged Jamaican Rum, Campari infused Coffee, Antica Formula, Smoked On The Table

NIGHT GOLD

Tequila, Ginger Liquor, Passion Fruit, Honey, Lemon

Signature Mains

GRILLED RIBEYE, 10 oz 56

Mole Sauce (G,D)

ROASTED CHICKEN BREAST 38

Poblano Pepper Sauce

PAN SEARED SNAPPER 42

Local Snapper, Olives, Capers, Herbs, Cilantro Lime Sauce (GF, DF)

EACH MAIN DISH INCLUDES 2 SIDES

SIDES 8

Garlic Mashed Potatoes

Roasted Vegetables

Black Beans and Rice

French Fries

Guacamole

Esquites - Mexican-style Corn Salad

Cobo Desserts (All Day)

TROPICAL TRES LECHE CAKE 15

Tres Leche Cake, Passion Fruit Whipped Cremeux, Mango Gel, Citrus Foam, Mango Glass.

WARM CARIBBEAN BREAD PUDDING 15

Coconut Bread Pudding, Bambarra Zabaglione, All Spice Ginger Crumble, Tamarind Dates, Whipped Ganache, Coconut Tuile.

CHURROS 12

Brulee Sabayon, Dulce, Rich Chocolate Ganache, Toasted Nuts

COBO CUISINE DINNER MAINS • DESSERTS