



BAR & GRILL



# COBO BAR • COCKTAILS

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## 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

Coffee/Tea 8

## 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

## LOW-PROOF (<1.5%)

### LIFE'S BLISS 18

*Grapefruit, Prosecco, Club Soda*

### BELLINI SPRITZ 18

*Peach, Prosecco, Club Soda*

### ISLAND BLOOM 18

*Lillet Blanc, Passionfruit, Mint, Tonic*

## 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-TEPACHE 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.

WE SOURCE 100% ARABICA BEANS FROM FARMERS WHO UTILIZE RESPONSIBLE AND SUSTAINABLE GROWING PRACTICES. LOCAL AND SUSTAINABLE TEA AVAILABLE

*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
	NV Veuve Clicquot Brut - Champagne, FR	200
	NV Taittinger Prestige Rose - Champagne, FR	180
28	NV Taittinger Brut Reserve - Champagne, FR	135
22	NV Parés Baltà Històric Brut- Cava, SP	100
15	NV Val D'oca Prosecco Doc Extra Dry - Treviso, IT	75

GLASS	WHITE	BOTTLE
24	2023 Dog Point - Sauvignon Blanc, Marlborough, NZ	120
24	2022 La Crema - Chardonnay, Sonoma Coast, USA	120
19	2023 Barone Fini - Pinot Grigio, Valdadige, IT	85
22	2023 Santiago Ruiz - Albariño, Rias Baixas, SP	100
18	2023 Gunderloch - Riesling, Rheinhessen, GER	80

GLASS	ROSE	BOTTLE
18	2024 Minuty M De Minuty - Côtes De Provence, FR	130
	2022 Miraval - Cote de Provence, FR	90
	2024 Chateau d'Esclans- Whispering Angel ,Cote de Provence, FR	115

GLASS	CHILLED RED	BOTTLE
24	2021 La Crema - Pinot Noir, Sonoma Coast, USA	120
24	2023 Gran Bousquet - Cabernet Sauvignon, Mendoza, ARG	100
22	2023 Bousquet Reserve - Malbec, Mendoza, AR	95
19	2023 Col d' Orca - Rosso di Montalcino, Tuscany, IT	120
24	2018 Château Fourcas-Borie - Bordeaux, FR	110
	2019 Matanzas Creek - Merlot, Sonoma County, USA	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)  
*Sustainably Caught Fish*

### 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)  
*Sustainably Caught Fish*

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**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)  
*Sustainably Caught Fish*

**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)*

**TEA 7**

Traditional Option: English breakfast, Earl Grey, Chamomile, Peppermint, Green tea  
Local and Sustainable Option: Ginger tea, Mint Tea

**COFFEE 7**

Espresso, Cappuccino, Cafe Latte, Americano, Mocha

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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,N)

#### ROASTED CHICKEN BREAST 38

Poblano Pepper Sauce

#### PAN SEARED SNAPPER 42

Local Snapper, Olives, Capers, Herbs, Cilantro Lime Sauce (F)  
*Sustainably Caught Fish*

#### 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

G = Gluten N = Nuts D = Dairy F = Fish