

**Green Papaya Salad** - Green Beans, Chili Shrimp, Vietnamese Mint, Thai Basil, Chili Lime Dressing - 8

Chicken Karaage - Thai Basil Aioli - 10

Miso Skirt Steak - Kimchied Asian Pear & Daikon Scallion - 12 (GF)

Chili Cucumber - Chili Marinated Cucumber. Sesame - 6 (GF)

Lemongrass Chicken Dumplings - Lemongrass Chilis - 12

Blue Crab Rangoon Ginger Jalapeno Cream Cheese Blue Crab Sweet Chili Aioli 14

Pork & Shrimp Dumplings - XO Sauce Scallion - 13

Beef & Onion Omelet Over Rice [Gyudon] - 16

Shaved Ribeye, Sweet Tare Sauce, Scallion, House Furikake, Jasmine Rice

Singaporean Noodles [Mei Fun] - 18

Vermicelli Carrot Peppers Chinese Chives Egg Char Siu Curry

Crab Basil Fried Rice [Phat Kapbraol] - 19

Blue Crab Green Beans Thai Basil House Chili Oil Fried Egg

Cocolee Pad Thai - 17

Rice Noodles Egg Fried Tofu Carrot Bean Sprouts Chives Dried Shrimp

Choice of

Any one (1) of our Rice or Noodle Dishes

1

Any two (2) of our Small Plates or Dumplings Dishes

+

Our Chili Cucumber Salad





COCOLEE

SMALL PLATES

Adobo Pork Skewers - Pork Belly, Tamarin, Fried Onion, Scallion - **9**

Green Papaya Salad - Green Beans, Chili Shrimp, Vietnamese Mint, Thai Basil, Chili Lime Dressing - **8**

BBQ Spareribs - Black Pepper Caramel, Vietnamese Pickles - **12**

Wok Fried Green Beans - House Soy Glaze, Chili Crisps - **7**

Chicken Karaage - Thai Basil Aioli - **10**

Coccolee Cabbage Salad - Ramen Seasoning, Fried Garlic - **8**

Miso Skirt Steak* - Kimchied Asian Pear & Daikon, Scallion - **12 (GF)**

Chili Cucumber - Chili Marinated Cucumber, Sesame - **6 (GF)**

DUMPLINGS

Lemongrass Chicken Dumplings - Lemongrass, Chilis - **12**

“Shark Fin” Dumplings - Yam, Wood Ear, Carrot, Shrimp, Rice Noodles - **12**

Blue Crab Rangoon - Ginger Jalapeno Cream Cheese, Blue Crab, Sweet Chili Aioli - **14**

Pork & Shrimp Dumplings - XO Sauce, Scallion, Sesame - **13**

Crab & Shrimp Rolls - Crab & Shrimp, Bell Peppers, Tofu Skin Wrapper - **14 (GF)**

RICE & NOODLES

Hoi An Pork Noodles [Cao Lau] - **16 (GF)**

Rice Udon, Five Spice Roasted Pork, Chives, Bean Sprouts, Lime, Garlic Broth, Chili Oil

Beef & Onion Omelet Over Rice [Gyudon] - **16**

Shaved Ribeye, Sweet Tare Sauce, Scallion, House Furikake, Jasmine Rice

Singaporean Noodles [Mei Fun] - **18**

Vermicelli, Carrot, Peppers, Chinese Chives, Egg, Char Siu, Curry

Crab Basil Fried Rice [Phat Kaphrao] - **19**

Blue Crab, Green Beans, Thai Basil, House Chili Oil, Fried Egg

** Eating certain raw or undercooked foods may increase the risk of foodborne illness*

The soy sauce we use here at Cocolee is Tamari and completely gluten free
Before placing your order, please inform your servers if your party has any allergies

COCKTAIL ~16

Cocolee

Vietnamese Coffee, Coconut Rum, Vanilla Vodka,
Toasted Coconut

Old Saigon

Lemongrass Shochu, Lime, Sparkling Rose

Da Nang

Vodka, Elderflower, Aperol, Lime, Passionfruit

Jungle Bird

Dark Rum, Tequila, Campari, Pineapple, Lime

Hootie and the Blowfish

Gin, Ferrand 1840, Lime, Caribbean Bitters,
Ginger

Sleeping with Sirens

Vodka, Lime, Mint, Prosecco

Lion's Tail

Bourbon, Avua Falernum, Lime, Caribbean Bitters

Gin Sling

Gin, Combier, Benedictine,
Pineapple, Lemon

READY-TO-DRINK

High Noon - Pineapple ~ 10

Kawama - Tequila & Grapefruit ~ 12

MOCKTAIL ~ 8

Citrus, Sweet, or Bartender's Choice

BEER

Draft

Asahi Super Dry Rice Lager ~ 10

Stella Artois Pilsner ~ 9

Maine Brewers - Peeper, Pale Ale - Draft ~ 11

Equilibrium E=MC2 Double IPA ~ 12

Bottle

Bud Light ~7

Tiger Lager ~ 7

Hitachino Nest Yuzo Lager ~12

Can

Night Shift Santilli American IPA~ 11

Lamplighter Radio Waves NE IPA~ 12

WINE

Sparkling

Batiso Prosecco, Veneto - 12

Segura Vuidas Rosé Cava, Catalonia ~ 10

White

Weingut Stadt Grüner Vietliner, Kremstal ~ 11

Domaine de Chapitre Sauvignon Blanc, Loire ~13

Alexana Pinot Gris, Willamette Valley ~ 15

Friedrich Becker Chardonnay, Pfalz ~ 16

Rosé

Domaine de l'Olivette "Mare Nostrum", Rhone ~12

Red

Benton Lane Pinot Noir, Willamette Valley ~ 16

Cozzo Mario Barbera d'Alba, Piedmont ~ 15

Cou Cou "Mon Poulet" Cabernet Sauvignon ~ 15

Sake

(180 ml)

Amabuki Junmai Ginjo Ichigo "Strawberry"~ 18

Amabuki Junmai Ginjo Himawari "Sunflower" ~ 18

Tozai "Night Swim" Futsushu ~ 40