

Food Menu

APPETIZERS

Rustic Sourdough
Cultured Butter, Smoked Sea Salt
*Make it Vegan

Caviar & Chips
Kaluga Hybrid, Creme Fraiche, House Chips

Farm Crudites
Counter Cheesemongers Pimento Cheese
*Make it Vegan

Cesar Salad
Romaine Hearts, Solo Di Bruna, Croutons

ENTREES

Mini Hotdogs
Wagyu Beef Franks, Pepper Relish, Pickled
Mustard

Shrimp Rolls
Tarvin Shrimp, Celery Remoulade, Dill Fennel

COCO Cheeseburger
Lettuce, Tomato, Onion, House Pickle, Secret
Sauce
*Make it Vegan

Crispy Buttermilk Chicken Tenders
House Ranch

SIDES

House Fries or Green Salad

Allergies and intolerance: please speak to a member of staff if you require information about our ingredients.

HOTEL © COCO
BY BHC

Drinks

FIRST SERVE

Butterfly Pea Flower Infused
Lemonade and Grey Goose Vodka,
Lemon Wheel garnish in at
Souvenir cup.

ST. GERMAIN COCO SPRITZ

Gin or Vodka, St. Germain,
Prosecco or soda water, lemon,
garnish lemon/mint

LOVE ALL

Dark Rum Ginger beer, fresh lime,
splash of pineapple juice

NOTHING BUT THE BEST

Jameson & Diet Coke

HOTEL © COCO

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Sundae Order

ICE CREAM

- Vanilla
- Chocolate
- Seasonal Sorbet

TOPPINGS

- Sprinkles
- Pistachios
- Berries
- Chocolate Covered
- Espresso Beans
- Benne Seed
- Brittle
- M&M

SAUCE

- Chocolate Sauce
- Bourbon Caramel
- Berry Coulis
- Whipped Cream

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Desserts Menu

THE DECADENT SUNDAE
(D)

**CHEFS SIGNATURE
CHOCOLATE CHIP COOKIE**
(G,D)

SEASONAL POPSICLE
(V)

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