



STARTERS

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| SOPA DE FIDEO G/D/NF/ | 16 |
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Tangy tomato broth, Fideo noodles, avocado, chicken, beans, corn, queso cheese, Salsa Roja, tortilla crips, side of Bolillo bread

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| AHI TUNA CRUDO GF/D/NF | 23 |
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Fresh sliced Ahi Tuna, gently seasoned with CODO spice, cilantro crema, mango salsa, radish, tobiko

SALADS

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| CLASSIC CAESAR SALAD G/D/NF | 21 |
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Whole crisp baby gem leaves, double smoked bacon, croutons, creamy Caesar dressing and shaved parmesan cheese

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| COMPRESSED PEAR SALAD GF/D/N | 23 |
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Anjou pear compressed with minty syrup, peppery arugula, panela cheese, spiced walnuts, cherry tomatoes, shaved fennel, watermelon radishes, Balsamic glaze, Mezcal & mint vinaigrette

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| CODO AGAVE COBB SALAD GF/D/NF | 23 |
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Mixed greens, cucumber, tomatoes, boiled eggs, bacon, queso fresco, avocado, smoked grilled chicken, fried tortilla strips, fresh jalapeños, green goddess dressing

Add On's:
Chicken Breast 12
Shrimp (5) 12
Salmon (4oz) 12
Tofu 8

SHAREABLES

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| NACHOS G/D/NF/VG | 25 |
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Crispy tortilla chips, red onions, tomatoes, scallions, pickled jalapeños, grated cheese, fresh guacamole, tomato salsa & sour cream

Add On's:
Pulled Pork 10
Chicken 12
Beef Chili 12

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| CHICKEN WINGS G/D/NF | 25 |
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Choice of salt & pepper, CODO signature spice dry rub, red-hot sauce, signature mole sauce or chili lime tequila bbq served with carrot sticks and ranch dip
Gluten Free option available

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| CHEESE & OLIVES GF/D/NF | 15 |
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Marinated Panela cheese, marinated mixed olives

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| CHICKEN TACOS GF/DF/NF | 24 |
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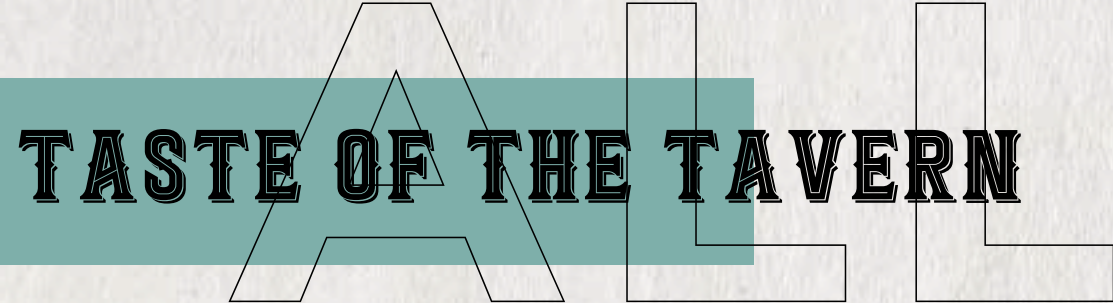
Corn & bean salsa, guacamole, Salsa Roja, cilantro, corn tortillas

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| FISH TACOS G/DF/NF | 22 |
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Haddock, guacamole, pepperoncini aioli, cabbage slaw, corn tortillas

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| PORK RIBS GF/DF/NF | 23 |
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Baby back ribs tossed in Guava & smoked chili sauce, coleslaw



HANDHELDS

Served with choice of french fries, green salad, Caesar salad \$3

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| CLASSIC ALBERTA BEEF BURGER G/D/NF | 27 |
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AAA beef chuck, local Gouda, smoked bacon, tomato, pickled red onions, shredded lettuce, special burger sauce, pickled pepperoncini, European Bakery brioche bun

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| BLACK BEAN BURGER G/D/NF/VG | 24 |
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Homemade black bean & chickpea patty, green goddess sauce, Swiss cheese, guacamole, pickled red onion, European Bakery potato bun

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| CHICKEN TORTA G/D/NF | 26 |
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Grilled chicken breast, avocado crema, bacon, shredded lettuce, Salsa Roja, pickled red onions, tomatoes, pickled pepperoncini, toasted European Bakery ciabatta

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| MEXICAN-STYLE REUBEN SANDWICH G/D/NF | 26 |
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House-smoked Alberta beef brisket, pickled onions, pepper jack cheese, chunky guacamole, pepperoncini aioli, European Bakery bread

Gluten free bread or bun available

MAINS

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| BEER BATTERED FISH + CHIPS G/DF/NF | 34 |
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Local beer battered haddock fillet, crispy fries, cabbage slaw, Mexican remoulade

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| CARNE ASADA STEAK | STRIPLOIN 10 OZ | 48 |
| G/D/N | SIRLOIN 9 OZ | 46 |

Alberta grass fed beef, frijoles Borracho beans, broccolini, baby carrots, battered onion rings, salsa Macha “chilango”

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| SALMON GF/DF/NF | 39 |
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Codo’s signature spice-marinated salmon, rice noodles, Sudo Farm zucchini, shimeji mushrooms, fennel & sweet pepper slaw, zesty summer tomato broth

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| CODO’S SIGNATURE MOLE CHICKEN G/D/N | 38 |
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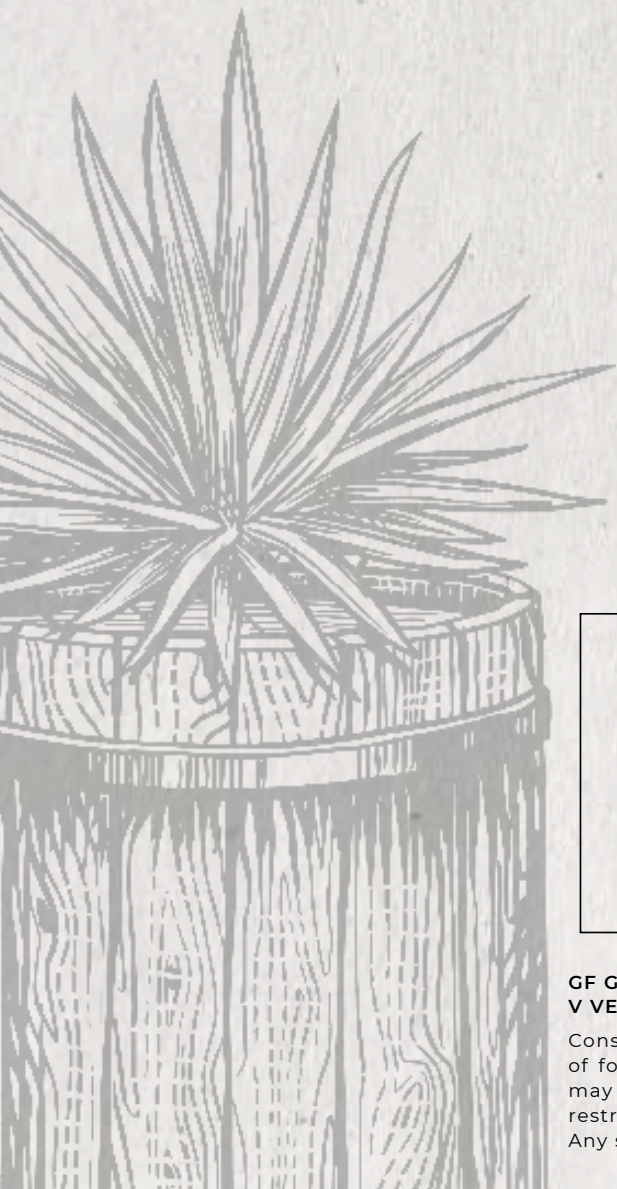
Mole chicken roulade, Mexican rice pilaf, broccolini, Oaxacan black mole, fried onions, avocado crema

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| SHORT RIB BARBACOA G/D/NF | 44 |
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Slow braised boneless short rib, sweet potato mash, charred asparagus, baby carrots, Salsa Roja, fried onions

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| PASTA OF THE WEEK | 31 |
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Ask your server about our pasta of the week. Allergy-friendly preparations available.



DAY

GF GLUTEN FREE VG VEGETARIAN DF DAIRY FREE NF NUT FREE
V VEGAN G CONTAINS GLUTEN D CONTAINS DAIRY N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.
Any split meal will incur a surcharge of \$3. A 20% gratuity will be added to groups of 13 or more.