



COCINA | 214™

Mexican Kitchen & Bar

Aperitivos

BOWL OF QUESO BLANCO    8
+ Chorizo 9

QUESO FUNDIDO  
Monterrey Jack cheese, rajitas, served with fresh tortillas 9
+ Chorizo 11

GUACAMOLE  
hass avocados, onions, jalapenos, tomatoes, cilantro 9
+ Veggie Sticks 11
Fresh Carrot, Cucumber and Zucchini

MEXICAN CORN  
grilled corn, cayenne pepper, lime, cotija, queso fresco 9

FRIED AVOCADO BITES 
lightly breaded hass avocados fried served with chipotle cream dipping sauce 10

GUACAMOLE TRIO  
blue cheese, mango pineapple, habanero 11


Taqueria




3 tacos add rice & bean combo for \$2

THE COCINA HARD SHELL 
ground beef or chicken, coastal slaw, sliced avocado, citrus dressing, with rice and beans ... 2 tacos 10 | 3 tacos 15

STREET TACOS  
chopped onion, cilantro, jalapenos, fire-roasted salsa ... chicken 13 | steak 15



CAULI FRITO TACOS 
lightly fried cauliflower, coastal slaw, red bell peppers, chipotle cream sauce 13

CARNITAS 
crispy pork, mango, peppers, coastal slaw, cilantro, jalapeno vinaigrette 13

VEGGIE TACOS   
sautéed veggies, black beans, coastal slaw, jalapenos, citrus dressing, sliced avocado, verde sauce 13

BRISKET TACOS
beef brisket, sautéed onions, pico de gallo, cheese, fire-roasted salsa, flour tortillas 14

SNAPPER FRITO TACOS
lightly fried wild snapper, coastal slaw, pico de gallo, chipotle cream sauce 16

DON CARLOS  
blackened mahi, coastal slaw, sliced avocado, red bell peppers, jalapenos, citrus dressing 18

Ceviche

THE 214 CEVICHE  
snapper, serrano peppers, red onion, tomato, citrus, avocado 13

MANGO CEVICHE  
snapper, serrano peppers, red onion, red bell pepper, citrus, mango 13

Specialty Salsas

trio 5 | one 2

MILD ... fire-roasted salsa
MED ... verde
HOT ... habanero

Fresh Tortillas to-go made daily 12 to a pack
\$5

Ignacio's Bites

with sour cream & guacamole

BEAN & CHEESE  
Monterrey Jack cheese & refried beans served on corn chips ... half 10 | full 13

CHICKEN OR STEAK AL CARBON  
Monterrey Jack cheese, refried beans & grilled chicken or steak served on corn chips ... half 12 | full 15

Quesadillas

made with Monterrey jack cheese & served with sour cream & guacamole

MUSHROOM & SPINACH  
half 10 | full 14
sautéed mushrooms, fresh spinach

CHICKEN  ... half 10 | full 14
grilled chicken breast, pico de gallo

BRISKET  ... half 10 | full 14
beef brisket, pico de gallo

TRUFFLE & MUSHROOM  
half 11 | full 15
sautéed mushrooms with truffle oil

Ensaladas & Sopas

THE 214 SALAD  
romaine, tomatoes, tortilla chips ... side 6 | full 10

CANDIED WALNUT PEAR SALAD  
poached pear, mixed greens, blue cheese, candied walnuts ... side 7 | full 12

THE TEJAS "COCINA'S NAKED BURRITO" 
veggie rice, black beans, romaine, pico de gallo, roasted corn 12

ISIDRO'S CAESAR 
romaine, cotija cheese, fried onions strings, grape tomatoes, homemade croutons and Caesar dressing 13

THE COCINA CITRUS KALE   
baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, citrus dressing 15

Dressings - Caesar, citrus   , orange chipotle, creamy jalapeno cilantro, molcajete blue cheese, raspberry walnut vinaigrette 

Add Protein to any Salad
Chicken Breast 7 | Steak 8 | Wild Mahi or Snapper 8

TORTILLA SOUP  
Traditional Tortilla soup with Chicken 7

Tex-Mex & Mexican Essentials

CHICKEN TAMALES
2 Tamales with rice & beans serrano peppers, tomatillos, chicken cilantro, garlic, ranchero sauce 13

ENCHILADA COMBO  14
3 Enchiladas Mexican-style with romaine lettuce, queso fresco, onions, sour cream, grape tomatoes & veggie rice
with choice of...**Protein:** queso , pollo or carne
Sauce: verde , sour cream, ranchero  or Mexican flag

Fajitas

with sour cream, guacamole, pico de gallo, fresh homemade tortillas with rice & beans

VEGGIE  15

SHRIMP 22

CHICKEN 15

FAJITAS COMBO

SKIRT STEAK 20

pick two 22

VEGGIE BURRITO 
veggie rice, pico de gallo, black beans mixed veggies, topped with ranchero and queso blanco 12

BURRITO
Mexican rice, pico de gallo, topped with ranchero sauce and melted cheese
chicken 12 | brisket 14 | steak 16

Brunch

SATURDAY & SUNDAY
11:30 AM - 3:00 PM

BREAKFAST BURRITO
Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, pico de gallo 13
+ chorizo or chicken 15

HUEVOS RANCHEROS
Fried Lake Meadows eggs on corn tortillas, black beans, with Mexican rice 13


SCRAMBLED EGGS & BACON
Lake Meadows eggs 12

PANCAKES 10



\$3 **Brunch Mimosas** with the purchase of an entree

Especiales

TIM'S FLAMING ROOSTER "THE SANDWICH" 
chicken, guacamole, pico de gallo, Monterrey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad 14

MARIA'S GOURMET BURGER 
grilled pineapple on an Angus beef burger, Olde Hearth Bread poppy seed bun, Monterrey Jack cheese, served with grilled Mexican corn 16

PESCADO RICO 
wild mahi-mahi, spinach, carrots, roasted poblano cream sauce 24

SNAPPER VERACRUZ  
wild snapper, tomato, olive, caper, with herb topping and veggie rice 25

CARNE ASADA  
(medium rare recommended)
grilled skirt steak, grilled onions and peppers, chimichurri salsa 26

CORN-CRUSTED MAHI
corn-crust wild mahi-mahi, spinach, mushrooms, roasted poblano cream sauce, served with veggie rice 26

Cocina 214 is dedicated to using sustainable purveyors & ocean friendly fish whenever possible. We proudly serve all natural chicken.

 = Vegetarian  = Vegan  = Gluten Free  = Healthy Choice  = Mild*

*Our dishes are prepared spicy unless otherwise noted as mild



Margaritas

FROZEN

THE 214 FROZEN

Sauza Silver **9**

EL DIABLO "THE SWIRL"

214 frozen with sangria **9**

THE ICEBERG

The 214 Frozen with draft beer of your choice **9**

SPICY RITA

with cayenne rim and Grand Marnier floater **10**

ROCKS

THE 214 ROCKS

Sauza Silver **9** | **45 per pitcher**

THE 214 SKINNY

Tierras Organic Blanco Tequila, lime juice, OJ, agave **13**

POP ROCKS RITA

Tierras Organic Tequila, pop rocks, Grand Marnier, sweet & sour, fresh lime, cranberry **13**

BLANCO BLISS

Patron Citronge, pineapple juice, lime juice, OJ, agave, Frisk Riesling **13**

EL REFRESCANTE

Patron Silver, lime juice, agave, cucumber slices, ginger ale, mint leaves **13**

CALIENTE CASAMIGOS

Casamigos Blanco, serrano peppers, OJ, sweet & sour, fresh lime juice, cranberry juice **13**

HOT TROPICS *National Margarita Day Winner!*

Don Julio Blanco, mango, triple sec, fresh lime juice, agave, cayenne pepper & muddled jalapenos **13**

UP

ORANGE BLOSSOM

Best Cocktail Winner!

Tierras Organic Tequila, Pavan Orange Blossom Liqueur, lime juice, agave, club soda, Grand Marnier **13**

THE BLUE AGAVE

Herradura Blanco, lime juice, Grand Marnier **12**

THE PARK AVE LUX

Patron Silver, Patron Citronge, candied orange, orange dust, hand shaken with fresh lime juice **13**

THE ELDERFLOWER MARGARITA

Saint Germain Elderflower liqueur, Tierras Organic Tequila, fresh raspberries, agave **13**

MI CASA

Casamigos Reposado, lime juice, OJ, agave **14**

Cervezas

DOMESTIC 4

BUD LIGHT, MILLER LIGHT, MICHELOB ULTRA

IMPORT/CRAFT 5

BOHEMIA, CORONA | DOS XX AMBER, PACIFICO, SIERRA NEVADA, ST PAULI N/A, STELLA ARTOIS | TECATE

ON TAP 6

Superchilled beer at 29 degrees

CORONA LIGHT, DOS XX LAGER, MODELO ESPECIAL, NEGRA MODELO

A CONTEMPORARY MEXICAN KITCHEN

The idea for COCINA|214 was developed when 2 native Texans moved to Florida and missed the Tex-Mex/Mexican food they grew up eating. "Cocina" is the Spanish word for kitchen and "214" is the Dallas area code.

Since the restaurant's opening in 2011, it's been serving up authentic, fresh, high-quality food and drinks. Cocina 214 holds the title for best Tex-Mex/Mexican by Orlando Magazine and it's home to the hilariously-fun "Running of the Chihuahuas" on Cinco de Mayo. We hope you'll kick back with us, enjoy a margarita and indulge in some made-from-scratch cuisine!

Wine

WHITES

Principato, Pinot Grigio, Italy **7** | **26**

Frisk Prickly Riesling, Victoria **7** | **26**

Hess Select Chardonnay, California **8** | **30**

Kim Crawford, Sauvignon Blanc, New Zealand **11** | **42**

Justin Sauvignon Blanc, Paso Robles **42**

Bouchard Pere & Fils Reserve Bourgogne Chardonnay **49**

REDS

Côtes-du-Rhône Saint-Esprit, France **7** | **26**

Gouguenheim Malbec, Mendoza, Argentina **8** | **30**

337 Cabernet, Lodi, California **9** | **34**

Wente Merlot, Livermore Valley, California **9** | **34**

Sean Minor 4Bears Pinot Noir, Central Coast **10** | **38**

Justin, Cabernet Sauvignon, Paso Robles **59**

Flora Springs Trilogy, Napa Valley **89**

SPARKLY

Lunetta Prosecco, Italy Split **12**

Banfi Rosa Regale, Italy Split **12**

Perrier Jouet Grand Brut, France **79**

SPLURGES

Duckhorn Merlot, Napa Valley, California **89**

Justin Isosceles, Paso Robles, California **119**

Caymus Cabernet Sauvignon, Napa Valley **149**

151 E WELBOURNE AVE
WINTER PARK, FLORIDA 32789
407.790.7997
WWW.COCINA214.COM

20% gratuity added to parties of eight or more.

Please advise us of any food allergies.

Food items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood (ceviche), shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. We do not have a certified gluten free, vegan or vegetarian kitchen but we do take extra care to make those dishes. We serve nuts in some of our dishes.

Tequila

1 1/2 oz pours

BLANCOS

clear, typically un-aged

SAUZA SILVER 8

TIERRAS | HERRADURA | 1800 **10**

CASA NOBLE **12**

SAUZA TRES GENERACIONES **12**

CASAMIGOS **13**

DON JULIO | PATRON **14**

REPOSADOS

aged 2 months -1 year in wood barrels

SAUZA TRES GENERACIONES | CASA

NOBLE | HERRADURA **13**

CASAMIGOS **15**

PATRON **17**

AÑEJOS

aged 1 - 3 years in wood barrels

SAUZA TRES GENERACIONES **15**

HERRADURA **18**

DON JULIO | PATRON **19**

CASAMIGOS | DON JULIO **70** **20**

EXTRA AÑEJOS

aged at least 3 years in oak barrels

DON JULIO 1942 **30**

PARTIDA ELEGANTE **45**

HERRADURA SELECCION SUPREMA **50**

AFTER DINNER TEQUILAS

PATRON XO CAFE **8**

PATRON DARK COCOA **8**

Mojitos

Rum, muddled fruit

ORIGINAL LIME 9

LIME ORANGE | PINEAPPLE **10**

RASPBERRY **12**

Specialty Cocktails

MIMOSA **6** | BLOODY MARY **8**

RED CHEF MADE SANGRIA **8** | **40 per pitcher**

DARK & STORMY 9

Goslings Bermuda dark rum, ginger beer, fresh lime

CAIPIRINHA 10

Cachaca, cane sugar, fresh lime

TITO'S LONE STAR LEMONADE 10

Tito's Vodka, Limoncello, Agave, Lemonade, lemon wedge

LOADED CORONA

Bottle of Corona with Tierras **13** | with 1800 **15**

Soft Drinks

\$2 per can

COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, GINGER ALE, SPRITE

Water

FIJI, TOPO CHICO **4**

DINING HOURS

Monday-Saturday 11:30 am - 10:00 pm
Sunday 11:30 am - 9:00 pm

COCINA | 214™
Mexican Kitchen & Bar

BAR HOURS

Friday & Saturday 11:30 am - 11:00 pm