

APPETIZERS

- CHIPS & SALSA FOR TWO** ■▲
Corn Chips, House Salsa, unlimited refills
- COCINA TRIO & CHIPS** ■▲
Guacamole, Queso, Fire-Roasted Salsa
- QUESO BLANCO & CHIPS** ■▲
+ CHORIZO
- HOLY GUACAMOLE & CHIPS** ●▲
Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes
+ VEGGIES: CARROT, CUCUMBER, ZUCCHINI
- QUESO FUNDIDO** ■
Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas
+ CHORIZO
- FRIED AVOCADO BITES** ■
Lightly breaded & fried hass avocados served with Chipotle Cream sauce
- MEXICAN STREET CORN** ■▲
Grilled corn, cayenne pepper, lime, cotija, queso fresco

QUESADILLAS

Served with sour cream & guacamole

- 2 **MUSHROOM & SPINACH** ■
Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill
- 7 **CHICKEN**
Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese, lightly browned on the grill
- 9 **BRISKET**
Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese, lightly browned on the grill
- 11 **TRUFFLE & MUSHROOM** ■
Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill

SOUP & SALADS

Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Ground Beef \$7, Steak \$8, Mahi \$8

- 11 **TORTILLA SOUP**
Chicken breast, tortilla strips, Monterey Jack Cheese, avocado
- 10 **THE TEJAS (Naked Burrito)** ● 13
Veggie rice, black beans, romaine, pico de gallo, roasted corn
- 8 **CANDIED WALNUT PEAR** ■ 13
Poached Pear, mixed greens, blue cheese, candied walnuts
- 15 **CITRUS KALE** ■▲ 15
Baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, Citrus dressing

Citrus ●▲, Jalapeño Cilantro ■, Molcajete Blue Cheese ■, Raspberry Vinaigrette ■

TACOS

Comes with 3 Tacos – add rice & beans for \$2

- CHICKIRA** 13
Achiote-rubbed Rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa* on corn tortillas
- CARNITAS** ▲
Slow-cooked pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette* on corn tortillas
- THE CLASSIC HARDSHELL** 13
Seasoned chicken or ground beef, coastal slaw, jalapeños, avocado, Citrus dressing* with rice & beans
- MELT-IN-YOUR-MOUTH BRISKET** 15
Slow-cooked angus beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas
- SOUTHERN COMFORT**
Fried Chicken or Steak, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing* on corn tortillas
+ FRIED CHICKEN 16
+ FRIED STEAK 18
- FISH OUT OF WATER** 18
Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce* on corn tortillas

*Tacos come with dressing/salsa mixed in. If you would like it on the side, please notify your server.

FAJITAS

With sautéed peppers and onions, sour cream, guac, pico de gallo, 3 homemade tortillas, rice & beans

- SAUTÉED VEGGIES** ■ 15
- MARINATED CHICKEN** 16
- TENDER SKIRT STEAK** 22
- SEASONED SHRIMP** 24

HEALTHIER OPTIONS

Less sodium, less fat, & less sugar

- 13 **VERY VEGGIE TACOS** ●▲ *Healthy Option* 13
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce
- 13 **STREET TACOS** ▲ *Healthy Option*
Marinated grilled chicken breast or strip steak, chopped onion, cilantro, jalapeños, Fire-Roasted salsa
+ CHICKEN 13
+ STEAK 16
- OH MY MAHI TACOS** ▲ *Healthy Option* 16
Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing*

TEX-MEX & MEXICAN ESSENTIALS

- NACHO MACHO** ▲ ■ 13
Corn Chips with queso, black beans, pico de gallo, shredded lettuce & sour cream
+ CHORIZO, GROUND BEEF or CHICKEN 15
- VEGGIE BURRITO** ■ 13
Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco
- MARIA'S CHICKEN TAMALES** 13
2 Tamales, rice & beans, chicken, serranos, garlic, tomatillos, cilantro, Ranchero Sauce
- BURRITO**
Mexican rice, pico de gallo, topped with Ranchero Sauce, Sour Cream Sauce and melted cheese
+ BRISKET, CHICKEN, or GROUND BEEF 15
+ STEAK 18
- ENCHILADAS** 15
3 Enchiladas topped with romaine lettuce, queso fresco, onions, sour cream & grape tomatoes, served with veggie rice
Options: Queso with Verde Sauce, Pollo with Sour Cream Sauce, or Carne with Ranchero Sauce. Mexican Flag is also available.

LOS FAVORITOS "THE FAVORITES"

- EL POLLO LOCO** 17
Grilled chicken sandwich, guacamole, pico de gallo, Monterey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad
- SADDLE UP** 17
Homemade chicken tenders, served on top of our "Ain't My First Rodeo" fries
+ GET BUCKED OFF WITH CHORIZO 18
- ACHIOTE ROTISSERIE CHICKEN** ▲ Achiotte-rubbed half rotisserie chicken, served with veggie rice and Mexican corn 21
- CORN CRUSTED MAHI** Corn crusted wild Mahi-Mahi, spinach, mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice 26
- CARNE ASADA** ▲ (medium rare recommended) Grilled skirt steak, grilled onions and peppers, chimichurri salsa, served with Mexican rice & black beans 30

BRUNCH: SATURDAY & SUNDAY 11:30 AM TO 3:00 PM

BREAKFAST BURRITO ■ Lake Meadows eggs, potatoes, tomatoes, peppers, onion, queso, pico de gallo + CHICKEN or CHORIZO + STEAK	13
MIGAS ■ Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, Monterey Jack cheese + CHICKEN or CHORIZO	15
BREAKFAST TACOS A LA MEXICANA ■ Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + CHICKEN or CHORIZO + STEAK	18
HUEVOS RANCHEROS ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	13

\$3 BRUNCH MIMOSAS with the purchase of an entrée

DESSERTS

FLAN Homemade flan with a caramel sauce	5
TRES LECHES CAKE Our award-winning three-milk cake	6
CHURROS w/cinnamon sugar & Dulce de Leche sauce	7
SKILLET BROWNIE Dark chocolate brownie with ice cream and maple syrup	8

MARGARITAS

THE 214 ROCKS with Sauza Silver + PER PITCHER	9 45
THE 214 FROZEN with Sauza Silver	9
EL DIABLO <i>The Swirl</i> The 214 Frozen with Sangria	10
THE ICEBERG The 214 Frozen with a draft beer of your choice <i>with Corona Light, Dos XX Lager, Modelo Especial or Negra Modelo</i>	10
SPICY RITA The 214 Frozen with Cayenne Rim & Grand Marnier Floater	10
THE COCINA GUAVARITA <i>Margarita Contest Winner</i> Don Julio Blanco, Cointreau, Guava, on the rocks	13
ORANGE BLOSSOM <i>Best Cocktail Winner</i> Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier, hand shaken with fresh lime, served up	13
CALIENTE CASAMIGOS Casamigos Blanco, serrano peppers, OJ, agave, lime juice, cranberry juice, on the rocks	13
THE BLUE AGAVE Herradura Blanco, Grand Marnier, agave, hand shaken with fresh lime, served up	14
THE PARK AVE LUX Patrón Silver, Patrón Citronge, candied orange, orange dust, hand shaken with fresh lime, served up	14
THE 214 SKINNY Mi Campo Blanco, Patrón Citronge, fresh lime, OJ, agave, on the rocks	14
ELDERFLOWER MARGARITA Mi Campo Blanco, Saint Germain Elderflower Liqueur, fresh raspberries, agave, hand shaken with fresh lime, served up	14
RAZZI RITA El Tesoro Blanco, lemonade, puréed raspberries, Patrón Citronge, hand shaken with fresh lemon, on the rocks	14
POP ROCKS RITA Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim, on the rocks	14
MANGO MARGARITA Patrón Reposado, Patrón Citronge Mango, puréed mango, sweet and Sour, on the rocks	14
THE TOP SHELF Tequila, fresh lime, Grand Marnier, agave, on the rocks <i>with Don Julio or Patron Blanco</i>	16

COCINA 214 is dedicated to using fresh ingredients with no preservatives or additives. We make our items from scratch, so please allow us extra time to make your food & drinks.

■ Vegetarian

● Vegan

▲ Gluten Free

SIDES

3 EXTRA HOMEMADE TORTILLAS ●	2
SIDE OF PICO OR SOUR CREAM ■▲	2
SIDE OF GUACAMOLE ●▲	3
SIDE OF QUESO ■▲	3
HOMEMADE SALSAS ■▲ SINGLE 2/ TRIO 5 Fire-Roasted, Verde, Poblano, or Habanero	
FAMILY-STYLE SIDES	5
Veggie Rice ●, Mexican Rice, Black Beans ▲●, Refried Beans ▲●	

CERVEZAS

DOMESTIC Bud Light, Miller Lite, Michelob Ultra	4
IMPORT/CRAFT Corona, Dos XX Amber, Pacifico, Sierra Nevada, Stella Artois, Tecate, St Pauli N/A	5
29° On Tap Corona Light, Dos XX Lager, Modelo Especial, Negra Modelo	6

SPECIALTY COCKTAILS

RED CHEF MADE SANGRIA + PER PITCHER	9 45
LIME MOJITO Bacardi Rum with muddled lime and fresh mint	9
TITO'S LONESTAR LEMONADE Tito's Vodka, Limoncello, lemonade, lemon wedge	10

WINE

REDS	
337 Cabernet, Lodi, California	9 32
Pali Wine Co. Riviera Pinot Noir, Sonoma	12 42
JNSQ Rosè Cru, California	13 45
Kaiken Malbec Ultra Las Rocas, Mendoza	13 45
Trefethen Oak Knoll Merlot, Napa Valley	14 49
Justin, Cabernet Sauvignon, Paso Robles	15 59
WHITE	
Kenwood Chardonnay, Sonoma County	9 32
Kung Fu Girl Riesling, Washington State	10 34
Kim Crawford, Sauvignon Blanc, New Zealand	12 42
Trimbach Pinot Gris, Alsace, France	13 45
Kendall -Jackson, Chardonnay, CA	42
Emmolo, Sauvignon Blanc, Napa Valley	45
SPARKLING	
Domaine Chandon Rosè, California (187 ml)	14
Wycliff Brut, California	25
Roederer Estate Brut, Anderson Valley	45
Perrier Jouet Grand Brut, France	70
RESERVE WINES	
Stag's Leap Karia Chardonnay, Napa Valley	65
Jordan Chardonnay, Russian River Valley	70
Duckhorn Merlot, Napa Valley	70
Goldeneye Pinot Noir, Anderson Valley	95
Justin, Isosceles, Paso Robles	120
Flora Springs Trilogy, Napa Valley	125
Caymus Cabernet Sauvignon, Napa Valley	150
Overture, Napa Valley	280
Opus One, Napa Valley	450

20% gratuity added to parties of eight or more.

We take pride in preparing our food from scratch every day. Some items will have limited availability. Food items are cooked to order or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood (ceviche), shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Not all ingredients are listed so please advise us of any food allergies. We do not have a certified gluten free, vegan or vegetarian kitchen but we do take extra care to make those dishes.