

APPETIZERS

CHIPS & SALSA FOR TWO ■▲
Corn Chips, House Salsa, unlimited refills

COCINA TRIO & CHIPS ■▲
Guacamole, Queso, Fire-Roasted Salsa

HOLY GUACAMOLE & CHIPS ●▲
Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes
+ VEGGIES: CARROT, CUCUMBER, ZUCCHINI

QUESO BLANCO & CHIPS ■▲
+ CHORIZO

FRIED AVOCADO BITES ■
Lightly breaded & fried hass avocados served with Chipotle Cream sauce

QUESO FUNDIDO ■
Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas
+ CHORIZO

MEXICAN STREET CORN ■▲
Grilled corn, cayenne pepper, lime, cotija, queso fresco

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 ▲ 13
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

VERY VEGGIE TACOS ●▲ *Healthy Option* 13
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce on corn tortillas

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

STREET TACOS ▲ *Healthy Option*
Marinated grilled chicken breast or strip steak, chopped onion, cilantro, jalapeños, Fire-Roasted salsa on corn tortillas
+ CHICKEN 13
+ STEAK 16

SOUTHERN COMFORT 16
Fried Chicken, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing* on corn tortillas

OH MY MAHI TACOS ▲ *Healthy Option* 16
Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing* on corn tortillas

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

QUESADILLAS *Served with sour cream & guacamole*

2 **MUSHROOM & SPINACH** ■ 14
Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill

7 **CHICKEN** 14
9 Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese, lightly browned on the grill

12 **BRISKET** 15
10 Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese, lightly browned on the grill
12

10 **TRUFFLE & MUSHROOM** ■ 15
Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill

11 **SOUP & SALADS** *Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Ground Beef \$7, Steak \$8, Mahi \$8*

13 **TORTILLA SOUP** 8 **CANDIED WALNUT PEAR** ■ 13
12 Chicken breast, tortilla strips, Monterey Jack Cheese, avocado
Poached Pear, mixed greens, blue cheese, candied walnuts

THE TEJAS (Naked Burrito) ● 13 **CITRUS KALE** ■▲ 15
Veggie rice, black beans, romaine, pico de gallo, roasted corn
Baby kale, grape tomatoes, cotija, shredded carrots, candied walnuts, Citrus dressing

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

TEX-MEX & MEXICAN ESSENTIALS

NACHO MACHO ▲ ■ 13
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
+ 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"

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

EL POLLO LOCO Grilled chicken sandwich, guacamole, pico de gallo, Monterey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad 17

ACHIOTE ROTISSERIE CHICKEN ▲ Achiote-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 15 18
MIGAS ■ Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, Monterey Jack cheese + CHICKEN or CHORIZO	13 15
BREAKFAST TACOS A LA MEXICANA ■ Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + CHICKEN or CHORIZO + STEAK	13 15 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 w/ ice cream & maple syrup	8

MARGARITAS

FLIGHTS

THE 214 HOUSE FLIGHT with 214 Rocks, 214 Frozen and El Diablo	15
THE PREMIUM FLIGHT with the Blue Agave, El Diablo, & Orange Blossom	32

ROCKS

THE 214 ROCKS with Sauza Silver	9 + PER PITCHER	45
THE COCINA GUAVARITA <i>Margarita Contest Winner</i> Don Julio Blanco, Cointreau, Guava	13	
CALIENTE CASAMIGOS Casamigos Blanco, serrano peppers, OJ, agave, lime juice, cranberry juice	13	
THE 214 SKINNY Mi Campo Blanco, Cointreau, fresh lime, OJ, agave	14	
POP ROCKS RITA Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim	14	
RAZZI RITA El Tesoro Blanco, lemonade, puréed raspberries, Grand Marnier	15	
THE TOP SHELF Tequila, fresh lime, Grand Marnier, agave, <i>with Don Julio or Patron Blanco</i>	16	

FROZEN

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 Premier, Dos XX Lager, Modelo Especial or Negra Modelo</i>	10
SPICY RITA The 214 Frozen with Cayenne Rim & Grand Marnier Floater	13

SERVED UP

ORANGE BLOSSOM <i>Best Cocktail Winner</i> Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier	13
THE BLUE AGAVE Herradura Blanco, Grand Marnier, agave	14
THE PARK AVE LUX Patrón Silver, Grand Marnier, candied orange, orange dust	14
ELDERFLOWER MARGARITA Mi Campo Blanco, St. Germain Elderflower Liqueur, fresh raspberries, agave	14

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS: COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, GINGER ALE, SPRITE, TONIC, SODA <i>per can</i>	2
WATER FIJI Still TOPO CHICO Sparkling <i>per bottle</i>	4

SIDES

3 EXTRA HOMEMADE TORTILLAS ●	2
SIDE OF PICO or SOUR CREAM ■▲	2
SIDE OF GUACAMOLE ●▲	3
SIDE OF QUESO or SHREDDED CHEESE ■▲	3
HOMEMADE SALSAS ■▲ SINGLE 2/ TRIO 5 Fire-Roasted, Verde, Poblano, or Habanero	5
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 NA	5
29° On Tap Corona Premier, 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	10

WINE

REDS

337 Cabernet, Lodi, California	9 32
Pali Wine Co. Riviera Pinot Noir, Sonoma	12 42
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
Kim Crawford, Sauv. Blanc, New Zealand	12 42
Kendall-Jackson, Vintner's Reserve Chardonnay	12 42
Trimbach Pinot Gris, Alsace, France	14 49
Emmolo, Sauvignon Blanc, Napa Valley	45

SPARKLING

Domaine Chandon Rosè, California (187 ml)	15
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

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

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.

20% gratuity added to parties of eight or more.