

APPETIZERS

- CHIPS & SALSA FOR TWO** ■▲ 2
Corn Chips, House Salsa, unlimited refills
- COCINA TRIO & CHIPS** ■▲ 7
Guacamole, Queso, Fire-Roasted Salsa
- HOLY GUACAMOLE & CHIPS** ●▲ 9
Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes
+ VEGGIES: CARROT, CUCUMBER, ZUCCHINI 12
- QUESO BLANCO & CHIPS** ■▲ 10
+ CHORIZO 12
- FRIED AVOCADO BITES** ■ 10
Lightly breaded & fried hass avocados served with Chipotle Cream sauce
- QUESO FUNDIDO** ■ 11
Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas
+ CHORIZO
- MEXICAN STREET CORN** ■▲ 12
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
- VERY VEGGIE TACOS** ●▲ *Healthy Option* 13
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce on corn 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
- THE CLASSIC HARDSHELL** 14
Seasoned chicken or ground beef, coastal slaw, jalapeños, avocado, Citrus dressing* with rice & beans
- MELT-IN-YOUR-MOUTH BRISKET** 16
Slow-cooked angus beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas
- 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
- SNAPPER FRITO TACO** 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 MARINATED STEAK** 24
- SEASONED SHRIMP** 24

QUESADILLAS

Served with sour cream & guacamole

- MUSHROOM & SPINACH** ■ 14
Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill
- CHICKEN** 14
Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese, lightly browned on the grill
- TRUFFLE & MUSHROOM** ■ 15
Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill
- BRISKET** 16
Flour Tortillas filled with Beef brisket, pico de gallo, 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*
- TORTILLA SOUP** 8
Chicken breast, tortilla strips, Monterey Jack Cheese, avocado
- CANDIED WALNUT PEAR** ■ 13
Poached Pear, mixed greens, blue cheese, candied walnuts
- THE TEJAS (Naked Burrito)** ● 13
Veggie rice, black beans, romaine, pico de gallo, roasted corn
- CITRUS KALE** ■▲ 15
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** 16
Mexican rice, pico de gallo, topped with Ranchero Sauce, Sour Cream Sauce and melted cheese
+ CHICKEN, or GROUND BEEF 15
+ STEAK 18
- ENCHILADAS** 17
3 Enchiladas topped with romaine lettuce, queso fresco, onions, sour cream & grape tomatoes, served with veggie rice
+ CHEESE or CHICKEN 15
+ BRISKET or COMBO 17
- Options: Cheese with Verde Sauce, Chicken with Sour Cream Sauce, or Beef 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 18
- 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 34

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 Venezuelan dark chocolate w/ ice cream & maple syrup	8

MARGARITAS

FLIGHTS

THE 214 HOUSE FLIGHT with 214 Rocks, 214 Frozen, & El Diablo	15
THE PREMIUM FLIGHT with the Blue Agave, El Diablo, & Orange Blossom	32
THE TRES GEN FLIGHT Sauza Tres Generaciones Plata, Reposado, & Añejo	38

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, Patron Citronge, fresh lime, OJ, agave	14
POP ROCKS RITA Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim	14
RAZZI RITA El Tesoro Blanco, Patron Citronge, lemonade, puréed raspberries	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>	12
SPICY RITA The 214 Frozen with Cayenne Rim & Grand Marnier Floater	13

SERVED UP

LA GRANADA La Pinta Pomegranate Tequila Liqueur, lime juice, agave	13
ORANGE BLOSSOM <i>Best Cocktail Winner</i> Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier	14
THE BLUE AGAVE Herradura Blanco, Grand Marnier, agave	14
THE PARK AVE LUX Patrón Silver, Patron Citronge, 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 Veggie Rice ●, Mexican Rice, Black Beans ▲●, Refried Beans ▲●	5

CERVEZAS

DOMESTIC Bud Light, Miller Lite, Michelob Ultra	5
IMPORT/CRAFT Corona, Dos XX Amber, Pacifico, Sierra Nevada, Stella Artois, Tecate, St Pauli NA	6
29° On Tap, 16 oz pour Corona Premier, Dos XX Lager, Modelo Especial, Negra Modelo	8

SPECIALTY DRINKS

HORNITOS TEQUILA SELTZER Hornitos Plata Tequila <i>Mango or Pineapple</i>	8
RED CHEF MADE SANGRIA 9 + PER PITCHER	45
LIME MOJITO Bacardi Rum with muddled lime and fresh mint	9
TITO'S LONESTAR LEMONADE Tito's Vodka, Limoncello, lemonade	10
PALOMA Herradura Reposado, Squirt soda, grapefruit juice	13
BESO Calirosa Añejo Tequila, Venezuelan Dark Chocolate, cream, dark chocolate rim	25

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	15 59
Emmolo, Sauvignon Blanc, Napa Valley	45

SPARKLING

Domaine Chandon Rosè, California <i>(187 ml)</i>	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	95
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.