

Aperitivos

BOWL OF QUESO BLANCO V GF N 8
+ Chorizo **9**

QUESO FUNDIDO V N
Monterrey Jack cheese, rajas, served
with fresh tortillas **9**
+ Chorizo **11**

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

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

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

GUACAMOLE TRIO V GF
blue cheese, mango pineapple, habanero **11**

Taqueria

3 tacos *add rice & bean combo for \$2*

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

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

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

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

VEGGIE TACOS VG GF +
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 GF +
blackened mahi, coastal slaw, sliced avocado,
red bell peppers, jalapenos, citrus dressing **18**

Ceviche

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

MANGO CEVICHE GF +
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 V GF N
Monterrey Jack cheese & refried beans
served on corn chips ... **half 10** | **full 13**

CHICKEN OR STEAK AL CARBON GF N
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 V N
half 10 | **full 14**
sautéed mushrooms, fresh spinach

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

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

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

Tex-Mex & Mexican Essentials

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

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

Fajitas

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

VEGGIE V **15**

CHICKEN **15**

SKIRT STEAK **20**

SHRIMP **22**

FAJITAS COMBO
pick two **22**

Especiales

TIM'S FLAMING ROOSTER
"THE SANDWICH" N
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 N
grilled pineapple on an Angus beef burger, Olde
Hearth Bread poppy seed bun, Monterrey Jack
cheese, served with grilled Mexican corn **16**

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

Ensaladas & Sopas

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

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

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

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

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

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

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

TORTILLA SOUP GF N
Traditional Tortilla soup with Chicken **7**

VEGGIE BURRITO V

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**

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

**HUEVOS
RANCHEROS**
Fried Lake Meadows
eggs on corn tortillas,
black beans, with
Mexican rice **13**
**SCRAMBLED
EGGS & BACON**
Lake Meadows eggs **12**
PANCAKES 10

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

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

CORN-CRUSTED MAHI
corn-crust wild mahi-mahi, spinach, mush-
rooms, 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.*

V = Vegetarian VG = Vegan GF = Gluten Free + = Healthy Choice N = 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 ½ 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