

## SPECIALTY DRINKS

### HORNITOS TEQUILA SELTZER

Hornitos Plata Tequila *Mango or Pineapple*

### RED CHEF MADE SANGRIA

**+ PER PITCHER**

### LIME MOJITO

Bacardi Rum with muddled lime and fresh mint

### TITO'S LONESTAR LEMONADE

Tito's Vodka, Limoncello, lemonade, lemon wedge

### PALOMA

Herradura Reposado, Squirt soda, grapefruit juice

### BESO

Calirosa Añejo Tequila, Venezuelan Dark chocolate, cream, dark chocolate rim

## CERVEZAS

### DOMESTIC

Bud Light, Miller Lite, Michelob Ultra

### IMPORT/CRAFT

Corona, Dos XX Amber, Pacifico, Sierra Nevada, Stella Artois, Tecate, St Pauli N/A

### 29° ON TAP *16 oz Pour*

Corona Premier, Dos XX Lager, Modelo Especial, Negra Modelo

## ROCKS MARGARITAS

C.214

### THE 214 ROCKS *with Sauza Silver* **+ PER PITCHER**

### THE COCINA GUAVARITA

*Margarita Contest Winner*

Don Julio Blanco, Cointreau, Guava

### CALIENTE CASAMIGOS

Casamigos Blanco, serrano peppers, OJ, agave, lime juice, cranberry juice

### THE 214 SKINNY

Mi Campo Blanco, Patrón Citronge, fresh lime, OJ, agave

### POP ROCKS RITA

Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim

### RAZZI RITA

El Tesoro Blanco, lemonade, puréed raspberries, Patrón Citronge, hand shaken with fresh lemon

### THE TOP SHELF

Tequila, fresh lime, Grand Marnier, agave

**W/ DON JULIO OR PATRON BLANCO**

## UP MARGARITAS *Hand-Shaken & Served Up*

<b>LA GRANADA</b>	<b>13</b>
La Pinta Pomegranate Tequila Liqueur, lime juice, agave	
<b>ORANGE BLOSSOM</b>	<b>14</b>
<i>Best Cocktail Winner</i>	
Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier	
<b>THE BLUE AGAVE</b>	<b>14</b>
Herradura Blanco, Grand Marnier, agave	
<b>THE PARK AVE LUX</b>	<b>14</b>
Patrón Silver, Patrón Citronge, candied orange, orange dust	
<b>ELDERFLOWER MARGARITA</b>	<b>14</b>
Mi Campo Blanco, Saint Germain Elderflower Liqueur, fresh raspberries, agave	

## FROZEN MARGARITAS

<b>THE 214 FROZEN</b> with Sauza Silver	<b>9</b>
<b>EL DIABLO</b> <i>The Swirl</i> 214 Frozen with Sangria	<b>10</b>
<b>THE ICEBERG</b>	<b>12</b>
214 Frozen with a draft beer of your choice <i>Corona Premier, Dos XX Lager, Modelo Especial or Negra Modelo</i>	
<b>SPICY RITA</b>	<b>13</b>
214 Frozen with Cayenne rim & Grand Marnier floater	

## TEQUILA *1.5 oz Pour*

<b>BLANCO</b> <i>Slightly Aged* or Unaged</i>	
<b>SAUZA SILVER</b>	<b>8</b>
<b>HERRADURA   MI CAMPO</b>	<b>10</b>
<b>SAUZA TRES GENERACIONES</b>	<b>12</b>
<b>CALIROSA*   CASAMIGOS</b>	<b>13</b>
<b>DON JULIO   EL TESORO   PATRÓN</b>	<b>14</b>
<b>CLASE AZUL ULTRA PREMIUM PLATA</b>	<b>25</b>
<b>REPOSADO</b> <i>Aged up to 1 Year</i>	
<b>HERRADURA</b>	<b>13</b>
<b>SAUZA TRES GENERACIONES</b>	<b>14</b>
<b>DON JULIO   PATRÓN</b>	<b>17</b>
<b>CLASE AZUL ULTRA PREMIUM</b>	<b>45</b>
<b>AÑEJOS</b> <i>Aged 1-3 Years in Wood Barrels</i>	
<b>SAUZA TRES GENERACIONES</b>	<b>16</b>
<b>HERRADURA</b>	<b>18</b>
<b>CALIROSA   DON JULIO   PATRÓN</b>	<b>19</b>
<b>DON JULIO 70</b>	<b>20</b>
<b>CLASE AZUL ULTRA PREMIUM</b>	<b>75</b>
<b>EXTRA AÑEJOS</b> <i>Aged at least 3 Years in Oak Barrels</i>	
<b>HERRADURA ULTRA</b>	<b>20</b>
<b>DON JULIO 1942</b>	<b>35</b>
<b>PATRÓN 5 AÑOS</b>	<b>50</b>
<b>HERRADURA SELECCION SUPREMA</b>	<b>60</b>
<b>PARTIDA ELEGANTE</b>	<b>80</b>
<b>MEZCAL</b>	
<b>CLASE AZUL MEZCAL GUERRERO</b>	<b>65</b>

## SPIRITS

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### WHISKEY

MAKERS MARK	10
CROWN ROYAL	10
JOHNNIE WALKER RED LABEL	10
CHIVAS REGAL	12
TULLAMORE DEW	14

### SCOTCH

GLENLIVET 12	12
GLENLIVET 15	18
GLENLIVET 18	28
GLENLIVET 21	45
MACALLAN 12	15
MACALLAN 15	28
MACALLAN 18	40

### COGNAC

HENNESSY VS	13
COURVOISIER VSOP	13
RÉMY MARTIN XO	40

## FLIGHTS & PITCHERS

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214 HOUSE MARGARITA FLIGHT with 214 Rocks, 214 Frozen, & El Diablo	15
214 PREMIUM MARGARITA FLIGHT with Blue Agave, El Diablo, & Orange Blossom	32
THE TRES GEN FLIGHT Sauza Tres Generaciones Plata, Reposado, & Añejo	38
PITCHER RED CHEF MADE SANGRIA	45
PITCHER 214 ROCKS MARGARITA with Sauza Silver Tequila	45

## NON-ALCOHOLIC BEVERAGES

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SOFT DRINKS <i>Per Can</i> Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Sprite	2
TEA & LEMONADE Sweet Tea   Unsweet Tea   Lemonade	2
COFFEE Decaf   Regular	3
SPECIALTY WATER <i>Per Bottle</i> Fiji Still   Topo Chico Sparkling	4

# WINE

## REDS

337 Cabernet, Lodi, California  
Pali Wine Co. Riviera Pinot Noir, Sonoma  
Kaiken Malbec Ultra Las Rocas, Mendoza  
Trefethen Oak Knoll Merlot, Napa Valley  
Justin, Cabernet Sauvignon, Paso Robles

## RESERVE WINES

Stag's Leap Karia Chardonnay, Napa Valley  
Jordan Chardonnay, Russian River Valley  
Duckhorn Merlot, Napa Valley  
Goldeneye Pinot Noir, Anderson Valley  
Justin, Isosceles, Paso Robles  
Flora Springs Trilogy, Napa Valley  
Caymus Cabernet Sauvignon, Napa Valley  
Overture, Napa Valley  
Opus One, Napa Valley

## WHITE

9   32	Kenwood Chardonnay, Sonoma County	9   32
12   42	Kim Crawford, Sauvignon Blanc, New Zealand	12   42
13   45	Kendall -Jackson, Chardonnay, CA	12   42
14   49	Vintner's Reserve	
15   59	Trimbach Pinot Gris, Alsace, France	15   59
	Emmolo, Sauvignon Blanc, Napa Valley	45
	Reserve Personelle	

## SPARKLING

65	Domaine Chandon Rosè, California (187 ml)	15
70	Wycliff Brut, California	25
95	Roederer Estate Brut, Anderson Valley	45
95	Perrier Jouet Grand Brut, France	70

*Corkage Fee is \$25 per bottle*

# COCINA 214