

APPETIZERS

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| 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 | |

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

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| CHICKIRA Achiote-rubbed Rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa* on corn tortillas | 13 |
| CARNITAS ▲ Slow-cooked pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette* on corn tortillas | 13 |
| THE CLASSIC HARDSHELL Seasoned chicken or ground beef, coastal slaw, jalapeños,avocado, Citrus dressing* with rice & beans | 13 |
| VERY VEGGIE TACOS ●▲ <i>Healthy Option</i> Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce | 13 |
| MELT-IN-YOUR-MOUTH BRISKET Slow-cooked angus beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas | 15 |
| STREET TACOS ▲ <i>Healthy Option</i> Marinated grilled chicken breast or strip steak, chopped onion,cilantro, jalapeños, Fire-Roasted salsa + CHICKEN + STEAK | 13 16 |
| SOUTHERN COMFORT Fried Chicken or Steak, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing* on corn tortillas + FRIED CHICKEN | 16 |

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| OH MY MAHI TACOS ▲ <i>Healthy Option</i> Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing* | 16 |
| FISH OUT OF WATER Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce* on corn tortillas | 18 |

**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*

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

QUESADILLAS*Served with sour cream & guacamole*

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| MUSHROOM & SPINACH ■ Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill | 14 |
| CHICKEN Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese,lightly browned on the grill | 14 |
| BRISKET Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese, lightly browned on the grill | 15 |
| TRUFFLE & MUSHROOM ■ Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill | 15 |

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

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

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

TEX-MEX & MEXICAN ESSENTIALS

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

Options: Queso with Verde Sauce, Pollo with Sour Cream Sauce, or Carne with Ranchero Sauce. Mexican Flag is also available.

LOS FAVORITOS "THE FAVORITES"

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| 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 |

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| 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

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

\$3 BRUNCH MIMOSAS with the purchase of an entrée

DESSERTS

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| 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

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

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| 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 | 10 |

SERVED UP

ORANGE BLOSSOM

Best Cocktail Winner

13

Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier, hand shaken with fresh lime

THE BLUE AGAVE

14

Herradura Blanco, Grand Marnier, agave, hand shaken with fresh lime

THE PARK AVE LUX

14

Patrón Silver, Patrón Citronge, candied orange, orange dust

ELDERFLOWER MARGARITA

14

Mi Campo Blanco, St. Germain Elderflower Liqueur, fresh raspberries, agave

NON-ALCOHOLIC BEVERAGES

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

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.

SIDES

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| 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

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

SPECIALTY COCKTAILS

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

WINE

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| 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 |
| Kim Crawford, Sauv. 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 |

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| 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