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COCINA 214

Mexican Kitchen & Bar

APPETIZERS

CHIPS & SALSA FOR TWO Corn Chips & House Salsa	2
COCINA TRIO & CHIPS A Guac, Queso, Fire-Roasted salsa	7
QUESO BLANCO & CHIPS A + CHORIZO	8 9
QUESO FUNDIDO Caramelized Monterey Jack chewith sautéed poblanos, onions & pico de gallo, served in a skillet with fresh flour tortillass + CHORIZO	9 ese
HOLY GUACAMOLE & CHIPS • A Hass avocados, onions, fresh lim	

FRIED AVOCADO BITES 10 Lightly breaded fried hass avocados served with Chipotle Cream sauce

juice, jalapeños, tomatoes, cilantro

+ VEGGIE STICKS

MEXICAN CORN ■ 10 Grilled corn, lime, cayenne pepper, cotija, queso fresco

SOUPS & SALADS

TORTILLA SOUP

Chicken breast, tortilla strips, Monterey Jack cheese, avocado	
CANDIED WALNUT PEAR	12
Poached pear, mixed greens,	
blue cheese, candied walnuts	

8

THE TEJAS (Naked Burrito) • 12 Veggie rice,black beans, romaine, pico de gallo, roasted corn

ISIDRO'S CAESAR 13 Romaine, cotija cheese, fried onion strings, grape tomatoes, homemade croutons and Caesar dressing

CITRUS KALE • 15
Baby kale, grape tomatoes, cotija, shredded carrots, candied walnuts, Citrus dressing

Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Steak \$8, Mahi-Mahi <mark>\$8</mark>

Caesar, Citrus ● ▲ Jalapeño Cilantro ■ Molcajete Blue Cheese ■ Raspberry Walnut Vinaigrette ■

QUESADILLAS

Made with Monterey Jack cheese & served with sour cream & guacamole

MUSHROOM & SPINACH 14
Sautéed mushrooms, fresh spinach

CHICKEN 14 Grilled chicken breast, pico de gallo

BRISKET 14 Beef brisket, pico de gallo

TRUFFLE & MUSHROOM 15
Sautéed mushrooms, truffle oil

TACOS

3 Tacos - add rice & beans combo \$2

CHICKIRA 13

Achiote-rubbed rotisserie chicken, veggie rice, queso fresco, roasted corn. sautéed Poblano salsa

CARNITAS A 13

Pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette

13

THE CLASSIC HARDSHELL

Chicken or Ground Beef, coastal slaw, jalapeños, avocado, Citrus dressing, with rice and beans

MELT-IN-YOUR-MOUTH BRISKET 15

Beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas

SOUTHERN COMFORT 1

Chicken Fried Steak or Chicken Fried Chicken, coastal slaw, roasted corn, red onions, cilantro, cotija, Jalapeño Cilantro dressing

FISH OUT OF WATER 18

Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce

TEX-MEX & MEXICAN

NACHO MACHO ■ ▲ Corn Chips topped with queso,

black beans, pico de gallo, shredded lettuce & sour cream + CHORIZO, CHICKEN or GROUND BEEF 15

MARIA'S CHICKEN TAMALES 13

2 Tamales with rice & beans — serrano peppers, tomatillos, chicken, cilantro, garlic, Ranchero sauce

VEGGIE BURRITO ■ 13

Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco

BURRITO

Mexican rice, pico de gallo, topped with Ranchero Sauce & Sour Cream Sauce & melted cheese + CHICKEN, GROUND BEEF or BRISKET 14

ENCHILADAS 14

3 Enchiladas MX-Style with romaine lettuce, queso fresco, onions, sour cream, grape tomatoes & veggie rice with choice of ...

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

CHICKEN or BRISKET FLAUTAS 15

Flautas with refried beans, guacamole, romaine lettuce, tomatoes, sour cream, queso fresco, & Verde salsa

FAJİTAS

With sautéed peppers and onions, sour cream, guac, pico de gallo, 3 fresh homemade tortillas, rice & beans

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

THE FAVORITES

EL POLLO LOCO

12

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

15

26

28

13

13

13

16

16

SADDLE UP

Homemade chicken tenders served on top of our "Ain't My First Rodeo" Fries+ GET BUCKED OFF WITH CHORIZO 17

ROTISSERIE CHICKEN A 21

Achiote-rubbed half rotisserie chicken with veggie rice and MX corn

CORN-CRUSTED MAHI

Corn-crusted wild Mahi-Mahi, spinach,mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice

CARNE ASADA 🔺

(medium rare recommended)
Grilled skirt steak, grilled onions
and peppers, chimichurri salsa,
served with Mexican rice and
black beans

HEALTHIER OPTIONS

THE 214 CEVICHE

Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro

VERY VEGGIE TACOS • A

Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce

STREET TACOS - CHICKEN A STREET TACOS - STEAK A

Chopped onion, cilantro, jalapeños, Fire-Roasted salsa

OH MY MAHI TACOS

▲ Gluten Free

Blackened Mahi, coastal slaw, sliced avocado, red bell peppers, jalapeños, Citrus dressing

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 to make your food.

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TORTILLAS ■ Made daily to-go, 12 to a pack	5	FLAN Vanilla flan with caramel sauce	5
ROTISSERIE DINNER TO-GO Whole Rotisserie Chicken with family-style veggie rice and black	25	TRES LECHES CAKE Our award-winning three-milk c	6 ake
beans		CHURROS With cinnamon sugar and a Dulce de Leche dipping sauce	7
SIDES		THE SKILLET BROWNIE	8
SALSAS SINGLE 2/ TRIC Fire-Roasted, Poblano, Habanero		Venezuelan dark chocolate brownie with vanilla ice cream	•
SIDE OF PICO, GUACAMOLE OR SOUR CREAM ■ ▲	2	BRUNCH	
EVIDA TODIULAC -	•	Saturday & Sunday until 3:00pm	
FAMILY-STYLE SIDES Veggie Rice ., Mexican Rice ., Black Beans , Refried Beans	5	BREAKFAST BURRITO ■ Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso pico de gallo + CHORIZO OR CHICKEN	13 ,
		MIGAS ■	13
		Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes Monterey Jack cheese	
		+ CHORIZO OR CHICKEN	15
		HUEVOS RANCHEROS ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	13
C. ₂₁₄		BREAKFAST TACOS A LA MEXICANA Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas	13
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15

3

8

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 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. 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.

served on flour tortillas + CHORIZO OR CHICKEN

BRUNCH MIMOSA

BLOODY MARY