

APPETIZERS

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*

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, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing* on corn tortillas	16
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*

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

QUESADILLAS*Served with sour cream & guacamole*

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*

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

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 <i>Options: Queso with Verde Sauce, Pollo with Sour Cream Sauce, or Carne with Ranchero Sauce. Mexican Flag is also available.</i>	15

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	17
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

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

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

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>		

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	10
	<i>with Corona Premier, Dos XX Lager, Modelo Especial or Negra Modelo</i>	
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

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

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

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

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

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

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