RTERS

NEW! MEXICAN STREET CORN

Char-grilled corn on the cob, smothered in creamy mayonnaise, and sprinkled with crumbled queso cotija and chili powder. Finished with a squeeze of fresh lime and a garnish of chopped cilantro. 6.75

NEW! QUESO FUNDIDO

Melted Chihuahua cheese combined with savory chorizo, fresh pico de gallo, and spicy jalapeños, served in a sizzling skillet. Accompanied by your choice of warm flour or corn tortillas, perfect for sharing. 11.50

NEW! PAPAS CON BISTEC

Golden French fries smothered in guajillo sauce and topped with tender steak and a creamy cheese dip. A delightful fusion of traditional Mexican flavors with a modern twist. 14.50

NEW! FLAUTAS AHOGADA

Four golden and crispy flour flautas, filled with your choice of tender shredded chicken or flavorful beef brisket, lightly fried to perfection. Each flauta is generously smothered in a rich, homemade tomato sauce and drizzled with creamy sour cream. Topped with crumbled queso fresco, fresh cilantro, and accompanied by slices of ripe avocado and tangy pickled red

8-LAYER DIP

An irresistible layered dip featuring savory chorizo, seasoned ground beef, hearty charro beans, creamy cheese dip, shredded cheese, fresh pico de gallo, guacamole, and sour cream. Served with warm tortillas for dipping. 12.25

LA COCINA DIP

A sizzling mix of grilled steak, chicken, and shrimp, smothered in our signature creamy cheese dip, served with fresh pico de gallo and warm tortillas for the ultimate dipping experience. 13.25

CHEESE DIP

A velvety smooth cheese dip, with the option to enhance it with seasoned beef, chicken, beans, spinach, or chorizo for a flavorful twist. small 6.25 / large 10.75

TABLE-SIDE GUACAMOLE

Fresh avocados hand-mixed with vibrant ingredients right in front of you, using a traditional mortar and pestle. This guacamole delivers the perfect blend of creamy, tangy, and savory flavors.

Small 8.50 / large 12.75

TAQUITOS

Crispy corn tortillas filled with tender shredded chicken or juicy beef brisket, served with fresh lettuce, tomatoes, sour cream, guacamole, pico de gallo, and a tangy tomatillo salsa. 13.00

CHICKEN WINGS

Ten perfectly cooked wings tossed in your choice of our house-made Lemon Pepper, Sweet Mild, or Hot Sauce, served with ranch or blue cheese dressing and crisp celery sticks. 13.00

COCONUT SHRIMP*

Large, succulent shrimp coated in coconut flakes and fried to a golden crisp. Served with our signature tropical mango salsa for a delightful contrast of sweet and savory.

Available in half order 9.25/ full order 14.25

CAMARON ENVUELTO* Abuelo Bob's Favorite!

Juicy shrimp wrapped in crispy bacon and cheese, fried to perfection and served with your choice of sweet mango salsa or smoky chipotle cream sauce. Available in half order 9.25/ full order 14.25.

CHARGRILLED CAMARON

12 large shrimp char-grilled to perfection and served with our delectable

NACHOS ·····

Substitute Mexican Rice instead of Tortilla Chips for \$1.50

CLASSIC NACHOS

A crunchy bed of tortilla chips covered in our creamy cheese dip, with options to add refried beans, ground beef, or shredded chicken for a heartier bite.

- cheese: half 7.25/ full 8.50
- refried beans: half 9.00 / full 10.50
- ground beef or shredded chicken: half 10.00 / full 11.75

NACHOS SUPREME

Tortilla chips layered with refried beans, your choice of ground beef or shredded chicken, cheese dip, lettuce, sour cream, guacamole, and tomatoes. half 11.75 / full 13.99

FAJITA NACHOS*

Grilled onions and peppers piled on tortilla chips with your choice of grilled chicken, shrimp, or steak, topped with our rich cheese dip, sour cream, guacamole, and pico de gallo.

- Grilled chicken 15.50
 shrimp 18.00
 steak 18.00
- Cocina (chicken, steak, and shrimp) 23.00

SANTA FE NACHOS*

Crisp corn tortillas stacked with refried beans, grilled chicken or steak, melted shredded cheese, and topped with lettuce, sour cream, guacamole, pico, and jalapeños. plain 12.75/ chicken 15.00/ shrimp 16.50/ steak 18.00

NACHOS RANCHEROS

Tortilla chips topped with grilled chicken or steak, black beans, chorizo, and a blend of white and yellow shredded cheese. Garnished with guacamole, sour cream, and pico de gallo for a rich and flavorful experience. Grilled chicken 15.00/ shrimp 16.50/ steak 18.00

KILL-IT-SKILLET NACHOS* Served on a hot skillet

A hot skillet loaded with tortilla chips, your choice of meat, scallions, tomatoes, black olives, black beans, and fresh jalapeños, topped with cheese dip, sour cream, and guacamole. Ground beef or shredded chicken 14.75/grilled chicken 15.75/steak 18.75

NEW! M.Y.O.N starting at 11.75

Ask your server about making your own Nachos.

Vegetarian option available

Chips and salsa only with no other purchase will be \$4.75 © La Cocina Mexican Restaurant

An 20% gratuity will be added to parties of 5 or more people

SOUP & SALADS ...

Dressing choices: Italian, ranch, honey mustard, blue cheese, balsamic, raspberry vinaigrette, cilantro-lime ranch and mango.

CHARRO BEAN SOUP

A hearty and flavorful soup made with tender pinto beans, savory chorizo, crispy bacon, and fresh pico de gallo, all simmered together in a rich broth. Available in a cup or bowl, this soup is a perfect start to your meal. cup 4.50 / bowl 8.99

CHICKEN TORTILLA SOUP

A warm, comforting broth filled with seasoned shredded chicken, crispy tortilla strips, and a blend of rich spices. Garnished with fresh avocado and pico de gallo, this classic Mexican soup is both hearty and refreshing. cup 4.50/ bowl 8.99

SHRIMP SOUP*

Delicious shrimp cooked in a flavorful homemade broth, combined with Mexican rice, mushrooms, spinach, tortilla strips, and slices of creamy avocado. This soup offers a perfect balance of freshness and spice. 12.75

NEW! MEXICAN CHILI (Seasonal) "Bob's Cold Weather Craving"

peppers, mushrooms and spinach)

lettuce and shredded cheese. 3.65

cheese for an irresistible bite. 5.99

A hearty and flavorful chili made with beef, simmered in a blend of tomatoes, smoky ancho and guajillo chiles, and a mix of warm spices. This dish is rich and slightly spicy, with layers of complex flavors from roasted peppers and a hint of cumin. Topped with fresh cilantro, diced onions, and a sprinkle of cheese, and served with fried tortilla chips for dipping. A comforting taste of Mexican home cooking. cup **5.00**/bowl **9.99**

Additional charge: grilled chicken, steak, shrimp, brisket, pork, chorizo. Vegetarian: refried beans, cheese, spinach and veggies: (grilled onions,

TACO: Choose between a crispy corn or soft flour tortilla, filled with

seasoned shredded chicken or juicy ground beef, topped with crisp

ENCHILADA: A soft corn tortilla stuffed with shredded chicken or ground beef, smothered in a rich enchilada sauce and topped with

BURRITO: A hearty flour tortilla stuffed with your choice of shredded

chicken or ground beef, covered with a savory burrito sauce and melted

TAMALE: Handmade corn masa filled with your choice of tender,

seasoned chicken, brisket, all wrapped in a corn husk and steamed to

perfection. Served with a side of tangy salsa and fresh crema. 4.99

RANCH AVOCADO SALAD

A refreshing mix of crisp romaine lettuce, red cabbage, red onions, roasted corn, crispy bacon, grilled chicken, cheddar cheese, and ripe avocado slices. Topped with crunchy tortilla strips and served with your choice of dressing. 15.00

LA COCINA SALAD

A hearty salad of fresh lettuce, tomatoes, red cabbage, green olives, banana peppers, and slices of creamy avocado. Customize it with grilled chicken, juicy steak, or perfectly cooked salmon for a filling and satisfying meal. Original 10.50 /grilled chicken 14.50 /steak 16.50 /salmon 19.25 **HOUSE SALAD**

A vibrant blend of mixed greens, fresh spinach, onions, avocado, and juicy tom es. Add grilled chicken, steak, or salmon to elevate this refreshing salad. Original 7.50/ grilled chicken 11.50/ steak 14.25/ salmon 19.00

STEAMED VEGGIE SALAD

A healthy and flavorful salad featuring steamed zucchini, squash, and broccoli, accompanied by sautéed onions, peppers, and mushrooms for a perfect balance of flavors. Add grilled chicken or steak for an extra protein boost. Original 9.50 / grilled chicken 12.75 / shrimp 13.75 / steak 14.50

3.99

A large crispy taco shell filled with seasoned ground beef or shredded chicken, topped with creamy cheese dip, crisp lettuce, sour cream, fresh tomatoes, and shredded cheese for a delicious twist on the classic salad. 10.50

CALI CHICKEN SALAD

A bed of fresh spinach and spring mix topped with juicy grilled chicken, glazed walnuts, dried cranberries, mandarin oranges, sweet strawberries, and tangy feta cheese. A perfect balance of sweet and savory. Half order 12.75 / full order 16.50

TOSTADA: A crunchy corn tortilla topped with shredded chicken or ground beef, lettuce, cheese, and tomatoes for a refreshing crunch.

CHALUPA: A crispy flat tortilla generously topped with refried beans, crisp lettuce, and creamy guacamole. 4.25

CHILE RELLENO: A mild green pepper filled with your choice of shredded chicken or ground beef, topped with melted cheese for a zesty finish. 3.35

CHILE POBLANO*: A plump poblano pepper stuffed with melted Chihuahua cheese or shredded beef, deep-fried to perfection, and topped with a ranchero sauce. 6.25

CHIMICHANGA: A large flour tortilla filled with shredded chicken or beef brisket and beans, deep-fried until golden and crispy, then covered in our creamy cheese dip. 7.25

TORTILLAS: Three for 3.00 (flour or corn).

ENCHILADAS

ENCHILADAS LA COCINA*

Three corn tortillas filled with grilled steak, chicken, and shrimp, each covered with salsa verde, cheese dip, and rich ranchero sauce. Topped with fresh onions, cilantro, and tomatoes, and served with a side of Mexican rice, this dish is a true feast of flavors. 17.99

ENCHILADAS DE CERDO

Two corn tortillas filled with tender shredded pork, smothered in creamy cheese dip, and served with Mexican rice, refried beans, sour cream, guacamole, and fresh tomatoes. A hearty and flavorful take on enchiladas. 14.25

ENCHILADAS RANCHERAS

Three corn tortillas filled with savory beef brisket, topped with our house-made ranchero salsa and melted shredded cheese. Garnished with fresh lettuce, sour cream, tomatoes, and shredded cheese, these enchiladas offer a satisfying and authentic taste. 12.50

ENCHILADAS VERDES

Two corn tortillas stuffed with seasoned shredded chicken, covered in tangy salsa verde, and topped with melted shredded cheese. Served with Mexican rice, refried beans, and garnished with sour cream, and tomatoes for a fresh, zesty finish. 13.50

ENCHILADAS SUPREMAS

A trio of enchiladas — one filled with beef, one with beans, and one with cheese - all topped with flavorful enchilada sauce and melted cheese. Garnished with crisp lettuce, sour cream, fresh tomatoes, and shredded cheese for a delightful mix of flavors and textures. 12.99

ENCHILADAS DE CAMARÓN*

Three corn tortillas filled with succulent shrimp, fresh onions, and melted cheese, topped with tangy salsa verde and a blend of white and yellow cheeses. Served with Mexican rice and steamed vegetables for a light yet satisfying meal. 16.50

····· QUESADILLAS

QUESADILLAS

Each quesadilla features your choice of filling, melted cheese, and a slightly crisp flour tortilla. Served with fresh lettuce, sour cream, tomatoes. shredded cheese, or a side of rice for a well-rounded meal.

- Quesadilla \$8.00 A classic quesadilla filled with melted cheese for a simple, delicious, comforting dish.
- Ground Beef Quesadilla \$10.75 Packed with seasoned ground beef and melted

cheese, this guesadilla is bursting with bold. savory flavors.

• Shredded Chicken Quesadilla — \$10.75 Tender, juicy shredded chicken paired with melted cheese in a perfectly grilled tortilla.

GRILLED FAJITA QUESADILLA*

These fajita-style quesadillas are filled with melted cheese, grilled onions, and peppers, offering a delightful mix of textures and flavors.

- Grilled Chicken \$14.50 Steak \$19.25
- Cocina (chicken, steak, and shrimp) \$21.50

ROSARITO'S QUESADILLA*

Two soft flour tortillas filled with grilled chicken or steak, white and yellow melted cheeses, and cut into bite-sized triangles. Served with sour cream, quacamole, pico de gallo, for a perfectly balanced dish.

• Chicken — \$16.50 • Steak — \$19.25

All combos are served with rice and your choice of refried beans, charro beans or black beans.

Substitute rice or beans for any item for an additional charge. Upgrade your filling with juicy steak for \$6.25 or indulge in Cocina style (a combination of chicken, steak, and shrimp) for \$8.25 more.

CLASSIC COMBINATION - \$12.50

Create your perfect meal by selecting any two of the following Mexican classics:

- BURRITO ENCHILADA TOSTADA • TAMALE • CHALUPA • CHILE RELLENO

Each selection is crafted with authentic flavors, providing a personalized combination of your favorite dishes.

VEGETARIAN "....

VEGGIE NACHOS

A bed of crispy tortilla chips topped with refried beans, sautéed onions, peppers, mushrooms, and our rich cheese dip for a delightful, cheesy experience. 12.00

VEGGIE QUESADILLA A large flour tortilla stuffed with melted cheese, grilled onions, peppers, mushrooms, spinach, and tomatoes, served with lettuce, sour cream, and fresh tomato. 10.00

VEGGIE BURRITO

Grilled onions, peppers, tomatoes, mushrooms, and spinach wrapped inside a warm flour tortilla, smothered in ranchero sauce and melted cheese. 11.00

VEGGIE FAJITAS

A sizzling skillet of grilled onions, peppers, tomatoes, spinach, and mushrooms served with rice, refried beans, and all the fajita fixings: lettuce, sour cream, guacamole, pico de gallo, and warm tortillas. 15.00

VEGGIE FAJITA BOWL

A crispy tortilla bowl filled with rice, black beans, mushrooms, spinach, grilled onions, roasted corn, and fresh lettuce, topped with sour cream, guacamole, and pico. 14.00

NEW! VEGGIE ENCHILADAS

Three enchiladas filled with sautéed onions, peppers, mushrooms, spinach, and black beans, topped with our rich cheese dip, corn and tomatoes, and served with rice or beans. A flavorful and satisfying vegetarian option. 12.25

NEW! VEGGIE TACO PLATE

Two crispy corn or soft flour tortillas, filled with sautéed veggies, lettuce and shredded cheese. Served with cilantro-lime rice and black beans. 12.25 **NEW! LA VEGETARIANA**

Two black bean enchiladas. Served with cilantro-lime rice and guacamole salad. 12.50

NEW! LOVE VEGGIE COMBO One cheese enchilada, black beans burrito and cilantro-lime rice. 12.50

* THESE ITEMS ARE COOKED TO ORDER. EGGS, BURGERS AND STEAK WHICH ARE SUBSTITUTED IN PLACE OF ANY MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY UNDER CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD AND/OR OUR FOOD'S INGREDIENTS.

FAJITAS ·····

TRADITIONAL FAJITAS

Your choice of grilled chicken, shrimp, steak, or a combination of all three, served sizzling on a hot skillet with grilled onions and peppers. Accompanied by Mexican rice, refried beans, lettuce, sour cream, guacamole, pico de gallo, and warm tortillas for the perfect fajita experience.

- **chicken** for one 16.99 / for two 28.50
- **shrimp** for one 19.99 / for two 33.75
- steak for one 24.99 / for two 44.50
- · cocina (steak, chicken, shrimp) for one 27.25 / for two 49.25
- Mixed (steak + chicken) 19.25





TIJUANA FAJITAS

FAJITA BOWL



STEAK & PORK ·····

ARRACHERA STEAK

A perfectly tender skirt steak grilled to perfection, served with Mexican rice, charro beans, cambray onions, fried plantains, a grilled chile toreado, fresh avocado slices, and warm tortillas. This flavorful and juicy steak is a true Mexican classic. 30.50

STEAK A LA TAMPIQUEÑA

A thinly sliced char-grilled steak served alongside a rich cheese enchilada, Mexican rice, charro beans, fresh guacamole, and pico de gallo. This dish offers a perfect combination of hearty steak and traditional Mexican sides. 22.75

CARNE ASADA

Thinly sliced, perfectly grilled steak served sizzling over a bed of grilled onions and peppers. Accompanied by Mexican rice, refried beans, fresh lettuce, sour cream, quacamole, pico de gallo, and warm tortillas for a full, flavorful meal. 25.50

Large, tender pieces of pork sirloin, slow-cooked to perfection and served with Mexican rice, charro beans, fresh lettuce, sour cream, pico de gallo, tomatillo salsa, and warm tortillas. A rich and savory dish that showcases traditional Mexican flavors, 16.99

TIERRA Y MAR

A mouthwatering surf and turf combination of grilled skirt steak and shrimp, topped with ranchero sauce and melted cheese. Served with Mexican rice, refried beans, fresh lettuce, guacamole, pico de gallo, and warm tortillas for a satisfying fusion of land and sea. 27.50

NEW! CHILE COLORADO

A rich and flavorful dish featuring tender chunks of beef slow-cooked in a vibrant, homemade red chili sauce made from dried red chilies, garlic, and aromatic spices. Served with Mexican rice, refried beans, warm tortillas and mixed with peppers and onions, this comforting dish showcases the deep, authentic flavors of traditional Mexican cuisine. Perfect for those who appreciate a hearty and spicy meal. 16.75

SEAFOOD ····

CANCUN SALMON: A perfectly flaky salmon filet, cooked with lemon, garlic, and oregano. Served with crispy rosemary-fried potatoes and a side of sautéed spinach, red cabbage, onions, and tender asparagus. A light yet satisfying seafood option. 22.99

Grilled chicken or steak cooked with onions and peppers, topped with

tortillas. chicken 17.25 /shrimp 18.25 /steak 22.75

flavorful chorizo, sautéed mushrooms, and melted Chihuahua cheese, served

on a sizzling skillet. Served with lettuce, sour cream, guac, pico and warm

A giant crispy tortilla bowl filled with rice, black beans, roasted corn, grilled

onions, and peppers, topped with your choice of grilled chicken, shrimp, or

steak. Served with sour cream, guacamole, and pico de gallo for a bold and

flavorful meal. chicken 15.00 / shrimp 17.00 / steak 19.75

cocina (grilled chicken, shrimp, steak) 21.99

SHRIMP COCKTAIL: Twelve succulent shrimp tossed in our signature Acapulco cocktail sauce, mixed with fresh pico de gallo and avocado, served with lime and saltine crackers. A refreshing and flavorful starter that's perfect for seafood lovers. 15.75

TILAPIA Y CAMARÓN: Grilled tilapia topped with sautéed shrimp and smothered in creamy cheese dip, served with Mexican rice, grilled asparagus, and steamed vegetables. A balanced and flavorful dish combining land and sea. 22.00

CAMARONES A LA DIABLA: Twelve plump shrimp perfectly cooked in our spicy diablo salsa, sautéed with grilled onions and peppers. Served with Mexican rice, refried beans, fresh spring mix, cucumber, slice of orange, and warm tortillas for a fiery and delicious seafood experience.

MANGO SALMON: A succulent grilled salmon filet, served with grilled asparagus and steamed vegetables. Accompanied by your choice of Mexican rice or mashed potatoes. The dish is topped with a sweet and tangy mango sauce for an exquisite blend of flavors. 22.99

NEW! MEXICAN CHILI LIME MAHI MAHI: Succulent Mahi Mahi filets marinated in a zesty blend of chili, lime, and fresh spices, then grilled to perfection. This vibrant dish offers a delightful combination of flavors, featuring the mild sweetness of the fish enhanced by the bold, tangy marinade. Served with a side of white rice, grilled vegetables, and a sprinkle of fresh cilantro for a refreshing and satisfying meal that embodies the essence of coastal Mexican cuisine. 22.50

• Guacamole Salad: A fresh mix of creamy guacamole, lettuce, and tomato. Available in a small or large portion for the perfect complement to your meal. small 3.00/ large 4.65

- Sautéed Mushrooms: Tender mushrooms sautéed to perfection, offering a savory and flavorful side dish. 3.00
- and squash, perfect for a light and nutritious side. 3.25
- Rice and Beans: A classic side of Mexican rice and refried beans, the perfect accompaniment to any meal. 5.00
- Mexican Rice: Fluffy, seasoned rice with rich tomato and spice flavors that pair perfectly with any entrée.3.25
 - NEW! Cilantro-Lime Rice: A fragrant, fluffy rice cooked with aromatic spices, fresh tomatoes, and a hint of garlic. This traditional Mexican white rice is a perfect side dish that compliments our vibrant flavors, adding a touch of warmth and authenticity to your meal. 3.25
- Refried Beans: Creamy and flavorful pinto beans, cooked to
- Seasoned Fries: Crispy golden fries, perfectly seasoned with a blend of spices that add a kick of flavor in every bite. These fries are the ideal side dish, with a balance of crunch and zest, making them the perfect accompaniment to any meal. 4.50
- Sweet Plantains: Ripe plantains fried until golden and caramelized, offering a sweet and delicious contrast to any savory dish. 3.50
- NEW! Homemade Sauce: Our homemade sauce is crafted with the freshest ingredients, simmered to perfection to bring out deep, authentic Mexican flavors. Whether it's a tangy tomatillo salsa, rich tomato ranchero sauce, or smoky chipotle cream, each sauce is carefully prepared to enhance the flavor of our dishes, adding just the right amount of spice and depth to every bite. Ask your server for our sauces.
- Chips & salsa only with no other purchase 4.75

- Steamed Vegetables: A healthy blend of steamed zucchini, broccoli,

Your choice of flour or corn tortillas served with your choice of sauce: Salsa

A delicious combination of three fried fish and shrimp tacos, topped with fresh

cilantro, red onions, and shredded cheddar cheese, drizzled with a tangy lime

aioli sauce. Served with Mexican rice and black beans, these tacos offer a

Four tacos with your choice of grilled steak, chicken, barbacoa, or carnitas,

served either American-style (with lettuce & cheese) or Mexican-style (with

fresh red onions & cilantro). Accompanied by your choice of salsa, these tacos

Three grilled tilapia tacos topped with fresh onions and cilantro, served with

Mexican rice, spring mix, tomatoes, cucumber, slice of oranges and avocado.

Three beer-battered tilapia tacos topped with red and green cabbage, red

Three tacos with marinated strips of char-grilled steak or grilled chicken.

Served with rice, refried beans, your choice of sour cream, pico or guac.

Three grilled steak tacos cooked with pico de gallo and our special sauce,

and guacamole for a flavorful and hearty taco experience. 16.75

served in warm tortillas with Mexican rice, charro beans, lettuce, sour cream,

Three grilled steak tacos combined with spicy chorizo and sweet pineapple,

topped with fresh onions and cilantro. Served with Mexican rice, charro beans,

lettuce, and pico de gallo for a bold and authentic flavor combination. 19.50

American style (lettuce & shredded cheese) Mexican style (onions & cilantro).

onions, shredded cheese, and a creamy chipotle sauce. Served with Mexican

verde, diablo sauce, avocado sauce, salsa roja or salsa tatemada.

FISH & SHRIMP FRIED TACOS*

are bursting with authentic flavor. 18.75

STREET TACOS*

FISH TACOS*

BAJA FISH TACOS*

TACOS AL CARBON

chicken 14.25 /steak 16.50

TACOS CAMPECHANOS

TACOS RANCHEROS

perfect balance of fresh and crispy flavors. 17.50

A light and refreshing dish with vibrant flavors. 15.50

rice for a satisfying meal with a hint of spice. 16.99

TACOS DE CARNITAS

Three tender, slow-cooked pork carnitas tacos topped with fresh cilantro and grilled onions, served with Mexican rice, charro beans, and tomatillo salsa. These tacos are packed with rich, savory flavor. 14.75

FRIED CHICKEN TACOS

Three crispy fried chicken tacos drizzled with chipotle cream sauce, served in warm tortillas with Mexican rice, refried beans, and a side of Mexican coleslaw for a crunchy and flavorful taco. 14.99

CHIPOTLE SHRIMP TACOS*

Three spicy chipotle shrimp tacos paired with crispy bacon and grilled onions, topped with fresh cilantro. Served with black beans and Mexican coleslaw, these tacos deliver a smoky, spicy kick. 18.25

NEW! THE REAL TACOS AL PASTOR

Three marinated pork tacos cooked with pineapple. Served with fresh cilantro and onions. Accompanied by lime and homemade sauce for a perfect balance

of sweet, smoky, and tangy. 14.50 **NEW! TACOS GOBERNADOR***

Three grilled shrimp tacos sauteed with onions, bell peppers and melted cheese. These flavorful tacos are topped with fresh cilantro and a hint of lime. Cheesy, and zesty. Choose rice or beans. 18.75

NEW! BIRRIA TACOS

Four slow-cooked, tender beef tacos marinated in a rich blend of chiles and spices, served in crispy tortillas. These flavorful tacos are accompanied by melted cheese and a side of warm consommé for dipping, adding depth and richness. 19.00

NEW! MAHI-MAHI TACOS*

Grilled Mahi Mahi filets, marinated in a zesty lime and chili blend, nestled in warm corn tortillas. Topped with crisp red cabbage, fresh mango pico de gallo, and a drizzle of creamy chipotle sauce, these tacos deliver a delightful combination of textures and flavors. Served with a side of lime wedges and choice of white rice or black beans. They are a fresh and vibrant choice for any taco lover. 17.99

NEW! TIERRA Y MAR TACOS*

Three tacos with melted white shredded cheese. Smothered with our house made guacamole. Loaded with our marinated grilled shrimp and steak. Drizzled with our house made sauce, charred, with salsa on top. Served with your choice of rice or black beans. 18.99

MEXICAN PIZZA

A crispy flour tortilla topped with your choice of seasoned ground beef, shredded chicken, or tender pork, refried beans, melted cheese, pico de gallo, and sliced jalapeños. A perfect Mexican twist on pizza that's fun to share. ground beef 11.25 / shredded chicken 11.25 / pork 11.50

TRADICIONALES ...

BENITEZ FLATBREAD PIZZA*

An extra-large crispy tortilla layered with refried beans, grilled chicken or steak, crispy bacon, roasted onions, bell peppers, jalapeños, and banana peppers. Finished with melted cheese and fresh chives for a bold and savory flavor combination. grilled chicken 14.75 /steak 15.99

A large flour tortilla filled with shredded chicken or beef brisket and beans, deep-fried until golden and crispy, then covered in our creamy cheese dip. Served with Mexican rice, fresh lettuce, sour cream, guacamole, and tomatoes for a classic indulgence. 13.25

STUFFED CHILES POBLANOS

Two poblano peppers stuffed with your choice of beef brisket or cheese, battered and fried to a golden crisp, and topped with a rich ranchero sauce. Served with Mexican rice, refried beans, lettuce, sour cream, guacamole, and pico de gallo.

PLATO LOCO*

A bed of Mexican rice topped with your choice of grilled chicken, shrimp, steak, or a combination of meats, all covered in our signature cheese dip. A hearty and satisfying meal for meat lovers. grilled chicken 12.75 /shrimp 13.75 / steak 15.75 / cocina 16.75 (add grilled onions & pepper for \$3)

Three crispy corn tortillas filled with tender shredded chicken or beef brisket, served with Mexican rice, refried beans, fresh lettuce, sour cream, guacamole, and pico de gallo. A classic Mexican dish with a satisfying crunch. 13.25

CARLITO'S PIZZA* An extra-large crispy tortilla layered with refried beans, grilled chicken or steak, chorizo, grilled peppers, jalapeños, mushrooms, and melted cheese. A perfect fusion of flavors in every slice. chicken 14.75 /steak 17.25

NEW! HAMBURGUESA MEXICANA*

A delicious beef patty mixed with chorizo & a hint of onions and jalapenos grilled to perfection. Served on a warm bun & topped with grilled mushrooms, grilled onions, pepper jack cheese, crispy lettuce, fresh tomatoes, red onions and grilled jalapenos coins. Served with a side of seasoned fries. 13.25

CHICKEN

CHORI-POLLO*

Tender grilled chicken breast topped with savory chorizo and creamy cheese dip. Served with Mexican rice and refried beans for a flavorful, hearty dish. 14.50

POLLO RANCHERO*

A juicy, char-grilled chicken breast smothered in melted cheese and our rich ranchero sauce. Accompanied by Mexican rice, refried beans, fresh lettuce, tomatoes, and sour cream for a complete and satisfying meal. 14.75

NEW! CHILAQUILES* (Top with 2 fried eggs for \$3)

A classic Mexican casserole made with corn tortillas, cooked in a flavorful homemade sauce, and queso fresco, crema, and red chopped onions on top. Served with refried black beans, grilled chicken breast. Add two fried eggs on top for an extra charge. 16.25

GRILLED CHICKEN WRAP*

Grilled chicken, crispy bacon, shredded cheese, fresh iceberg and romaine lettuce, tomatoes, and zesty chipotle mayo, all wrapped in a warm flour tortilla. Served with golden french fries for a filling and tasty meal. 11.00

BURRITOS ·····

BURRITO CAMPECHANO*

A large flour tortilla stuffed with juicy steak, spicy chorizo, sweet pineapple, grilled onions, and peppers, all topped with a creamy cheese dip. Served with Mexican rice, charro beans, avocado slices, and red onions for a deliciously bold meal. chicken 17.50 / steak 19.50

BURRITO SUPREME

A classic large flour tortilla filled with seasoned ground beef or tender shredded chicken, covered in savory burrito sauce and melted cheese. Served with fresh lettuce, sour cream, tomatoes, and shredded cheese for a satisfying bite. 11.25

STEAK BURRITO*

A large burrito packed with grilled steak and covered in a rich cheese dip, served with Mexican rice, charro beans, guacamole, and fresh pico de gallo. A hearty meal full of flavor. chicken 16.25 / steak 17.50

BURRITO LOCO

An extra-large flour tortilla filled with grilled chicken or steak, Mexican rice, refried beans, and pico de gallo, topped with your choice of hot or mild salsa, creamy avocado slices, and sour cream. This burrito is the perfect mix of flavors and textures. chicken 14.50 /steak 17.50

BURRITO LA COCINA*

A generous burrito stuffed with grilled chicken, steak, and shrimp, covered in ranchero sauce and melted cheese. Served with Mexican rice, charro beans, lettuce, sour cream, guacamole, and pico de gallo for a truly indulgent dish. 19.25

BURRITO DEL MAR*

A seafood lover's delight! This large burrito is filled with grilled tilapia, shrimp, sautéed onions, peppers, and mushrooms, topped with salsa verde and melted white and yellow cheeses. Served with Mexican rice, avocado, and tomatoes for a fresh and savory meal. 16.50

BURRITO MEXICANO

A seasoned shredded chicken or ground beef burrito, smothered in our creamy cheese dip and served with Mexican rice and refried beans. A classic choice for a comforting and flavorful meal. 12.50

NEW! BURRITO POBLANO*

Crispy cheddar cheese burrito with a chile poblano, filled with cheese(battered and fried), beans and rice drizzled in ranchero sauce, cheese and avocado. Choose grilled chicken or steak. Served with Mexican street corn. 16.25

Ask your server about making your own burrito! (starting at) 12.25

NEW! BURRITO BOWL

Ask your server about to making your own bowl (starting at) 11.25





Chips and salsa only with no other purchase will be \$4.75 © La Cocina Mexican Restaurant

* THESE ITEMS ARE COOKED TO ORDER. EGGS, BURGERS AND STEAK WHICH ARE SUBSTITUTED IN PLACE OF ANY MENU ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY UNDER CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD AND/OR OUR FOOD'S INGREDIENTS.