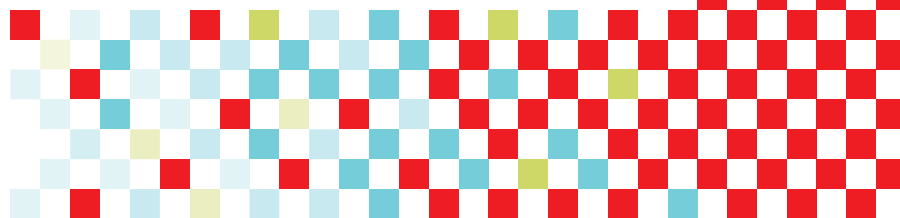
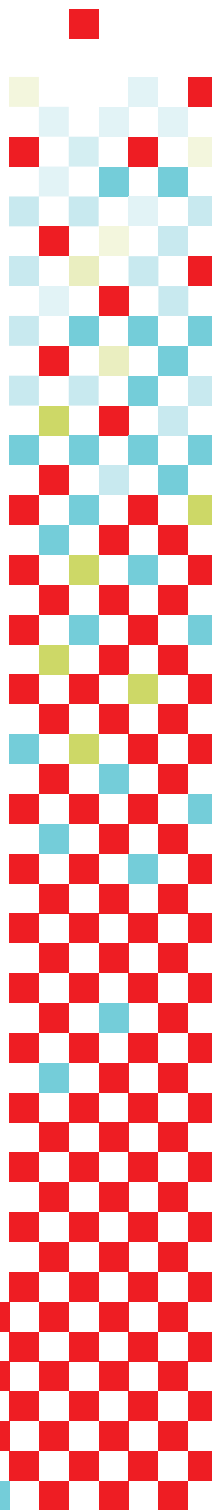


STRAIGHT UP OR ON THE ROCKS

MARTINIS

POMEGRANATE Absolute/POM/orange liquor	10.00
LIME DROP Absolute Citron/fresh squeezed lime/cane sugar	10.00
DEW DROP Tanqueray/fresh squeezed lime/cane sugar	10.00
OLD FASHIONED Makers Mark/fresh mashed orange and cherry/cane sugar	10.00
PALOMA Sauza Tres Generation/grapefruit/fresh squeezed lime	10.00
SUPERIOR 75 Tanqueray/Cointreau/fresh squeezed lime/champagne	10.00



SPECIALTY DRINKS

POMEGRANATE MARGARITA Our signature cocktail. Fresh squeezed pomegranate juice, tequila blanco and lime juice frozen to perfection.	7.00 / HH 9.00
CRUZAN FROZEN MOJITOS Our unique frozen version of a Cuban classic. The ultimate refresher made with Cruzan rum.	7.00 / HH 9.00
CRUZAN FRUIT MOJITOS Our frozen mojito blended with your choice of pomegranate, peach, mango or strawberry.	7.25 / HH 9.25
EL CHANGO Sangria swirled margarita, topped off with a shot of Chambord. Deliciouso!	8.75 / HH 10.00
SAUZA COCINARITA The top shelf of all margaritas, made with Sauze Gold and Gran Gala. Available martini style or on the rocks.	8.00 / HH 10.00
100 AÑOS COCINARITA Our top shelf kicked up a notch made with 100 años. Available martini style or on the rocks.	9.00 / HH 11.00
SKINNY MARGARITA A low calorie concoction of Splenda, white tequila and lime juice served martini style or on the rocks.	9.00
MEXICAN MAI TAI Tropical combination of Malibu Rum, Midori, pineapple juice and a splash of O.J., martini style or on the rocks.	7.00
SANGRIA An ever changing mix of fresh seasonal fruits and sultry red wines, made daily behind the bar.	7.00
MONSOON This concoction combines light rum, dark rum, Bacardi 151 and juices into a flavorful punch!	8.00

HAPPY HOUR SPECIALTY DRINKS (HH)
ALL SERVED IN 20oz COCINA SUPERIOR CUPS!
 (Served between 2:30pm -6:30pm Everyday)

MARGARITAS DE LA CASA Cocina's house margaritas made with freshly squeezed lime juice, choose your favorite!	6.75 / HH 8.00
LIME MARGARITAS The original, frozen or on the rocks	7.00 / HH 9.00
MARGARITA DE FRUTA The original frozen margarita blended with your choice of mango, strawberry, or peach.	7.00 / HH 9.00

WINE LIST

CHARDONNAY

Crane Lake, California 07	6/24
Michael Sullberg, California 07	7/28
Sonoma Junction, Sonoma County 08	9/36
Sonoma Cutrer	10/40

SAUVIGNON BLANC

Casiellero del Diablo, Chile 07	6/24
Clifford Bay, Awatere Valley New Zealand	7/28
Screw Kappa Nappa, California	9/36

PINOT GRIGIO

Placido, Italy 07	6/24
Santa Julia, Argentina 08	7/28
Kris	8/32

PINOT NOIR

Lucky Star N/V	7/28
The Crusher, California 08	9/36

CABERNET SAUVIGNON

Crane Lake, California	6/24
Parducci, California 06	8/32
Aquinas, Napa Valley 07	10/40
75 Wine Company, Amber Knolls Vineyard 05	12/48

MERLOT

Crane Lake, California 08	6/28
Bulletin Place, Australia 08	9/36

OTHER REDS

Box Head Shiraz, Barossa Valley Australia 08	7/28
Zolo Malbec, Argentina 06	8/32
Castle Rock Petite Syrah 08	8/32

SPARKLING/RIESLING/BLENDS

Crane Lake White Zinfandel, California 07	6/24
Rudi Wiest Mosel River Riesling, Germany	8/32
Washington Hills Riesling, Columbia Valley 08	9/36
Cristalino, Brut	6/24
Tattinger Brut La Francaise	60

DOMESTIC

Budweiser, Bud Light, Bud Lt Lime, Coors Light, Michelob Ultra, Miller Lite, Blue Moon, St. Pauli Girl (non-alcoholic)

IMPORTED

Corona, Corona Light, Dos Equis Amber, Dos Equis Especial, Negra Modelo, Modelo Especial, **Carta Blanca**, Tecate, Pacifico, Sol, Heineken, Amstel Light, Red Stripe

DESSERTS

TRES LECHES

Light vanilla sponge cake soaked in three milks with lemon-lime icing, served with fresh strawberries.

4.95

MEXICAN FLAN

Traditional egg custard served with fresh strawberries.

4.95

MARIACHI DE CHOCOLATE

Rich chocolate brownie drizzled with fudge and cajeta sauce, served with vanilla ice cream.

4.95

MEXICO CITY STREET CHURROS

Rustic Mexican doughnuts with chocolate and cajeta dipping sauces.

4.95

SOPAPILLAS

Light pastries tossed with cinnamon sugar, served with strawberry sauce and honey.

4.95

KEY LIME PIE

Homemade with graham cracker crust and topped with whip cream.

4.95

CHOCOLATE BANANA EMPANADA

Fried pastry stuffed with sliced bananas and chocolate topped with Blue Bell vanilla ice cream.

5.95

CORTEJE

COCINA CAPPUCCINO

Unique blend of Amaretto, Frangelico, Bailey's, Kahlua and cappuccino.

6.95

CAFÉ SONANDO EN CHOCOLATE

A chocolate-lover's delight made with hot coffee, Godiva chocolate liquor, raspberry liquor and topped with whipped cream.

5.95

COCINA★**SUPERIOR**
moderntexmex

