Nuestra Cocina

2135 SE Division St 97202-1242 · +15032322135 · Updated: Jan 14, 2026

View online menu

ANTOJITOS V ENSALADAS 10

Sopa De Lima Con Pollo **$6.00**

traditional yucatan lime soup with chicken, ccpazote & tortilla strips

Queso Fundido Con Hongos Y Salsa De Chile Poblano **$8.00**

baked oaxacan cheese, mushrooms & chile poblano

Tacos De Puerco **$6.00**

handmade tortillas with spiced pork, diced onion and arbol chile

Sopes De Chorizo, Fruoles Y Chile Arbol **$6.00**

crisp masa cakes filled with chorizo, black beans and chile

Camarones Con Tamarindo **$9.00**

grilled mexican white prawns marinated in tamarind

Chile Relleno Con Picadillo **$8.00**

roasted poblano stuffed with shredded pork, almonds & raisins

Ceviche Del Dia **$9.00**

nuestra cocina ceviche, changes daily

Lechugas Con Mango, Jicama, Pepitas Y Aguacate **$8.00**

mixed greens, mango, jicama, avocado, pumpkin seeds & pasilla vinaigrette

Ensalada De Espinacas **$7.00**

baby spinach with bacon, queso fresco & chipotle vinaigrette

Enchiladas En Mole Con Pollo Y Queso Cotija **$7.00**

chicken enchiladas with a chile puya mole, crema & cotija cheese

PLATOS 8

Cochinito Pibil **$15.00**

braised spiced carlton pork with pickled red onion and black beans

Chile Relleno Con Calabazitas Y Queso Oaxaca **$12.00**

poblano chile stuffed with braised squash & oaxacan cheese

Carne Asada Con Frijoles Borrachos **$18.00**

cascade natural chuckeye steak with drunken beans

Camarones Al Mojo De Ajo — $18.00

white prawns in garlic & chiles with plantains & refried black beans

Pollo Asado En Achiote Con Pipian Mole Y Alcegas — $16.00

grilled half chicken achiote rub with pumpkin seed mole & braised greens

Costillas De Res En Naranja Y Chile Guajillo — $18.00

braised short ribs in chile guajillo, oranges & beer with whipped potatoes

Lomo De Puerco En Salsa De Tomatillo Con Nopales Y Papas — $17.00

grilled pork tenderloin with cactus, fingerling potatoes & tomatillo sauce

Gorditas Rellenas

stuffed tortillas, black beans, avocado, roasted poblano chiles & cheese

AVAILABLE OPTIONS

$9.00

Add Pork: $11.00

OTRAS COSITAS 4

Fruoles

black or pinto beans

Executive Chef

benjamin gonzales

Souschef

raymond anderson

Arroz — $3.00

rice

MARGARITAS 6

Margarita De La Casa — $5.50

sauza gold, and fresh lemon & lime juice.

Cocina Traditional — $6.75

sauza hornitos with muddled lemons & limes.

Cocina Especial — $7.75

chile arbol infused tequila & fresh muddled fruit.

Cocina Cadillac — $8.00

sauza hornitos, grand marnier and fresh muddled fruit.

Margarita De Granada — $8.00

ginger infused silver tequila, pomegranate & lime.

Scarlet~ Orange Margarita — $8.50

milagro silver tequila with blood orange, served up.