

COCHINO



Snacks

EVIL CHEETOS™ \$7.00

POOFY PORK RINDS DUSTED IN POWDERED CHEDDAR. SERVED WITH A SIDE OF JALAPENO VINEGAR

COCHINO ELOTE* \$6.00

FRESH CORN RUBBED WITH SERRANO AIOLI AND LIME, TOPPED WITH COTIJA CHEESE, PIXIE DUST AND FRESH CILANTRO

QUESO DIP \$8.00

MELTY QUESO DIP TOPPED WITH PICO DE GALLO, COTIJA CHEESE, CHARRED SERRANO SALSA, AND FRESH CILANTRO

ADD MUSHROOMS, PORK BELLY, OR BACON (2)

COCHINO PIG SCHWANGS \$12.00

SEASONED CRISPY PORK SHANKS, SPICY PEANUT MACHA SALSA. DIP EM IN OUR CHIPOTLE RANCH

COCHINO FRITOS™ PIE \$7.00

FRITOS, AL PASTOR, CHEDDAR CHEESE, MEXICAN CREMA, BLACK BEANS, WHITE ONION, VALENTINA SALSA, FRESH CILANTRO

GREEN CHILE CHEESE TOTS \$7.00

TATER TOTS, HOUSE GREEN CHILE, CHEDDAR CHEESE, CRISPY PORK BELLY, FRESH CILANTRO

CEVICHE* \$12.00

LIME CURED MAHI, SHRIMP, AND OCTOPUS. CUCUMBER, RED ONION, PINEAPPLE, VALENTINA, AVOCADO AND FRESH CILANTRO SERVED WITH JICAMA TORTILLAS AND MEXICAN SALTINES

DORITOS™ NACHOS \$7.00

DORITOS, SEASONED GROUND BEEF, PICO DE GALLO, PICKLED JALAPENOS, FRESH CILANTRO, SMOTHERED IN QUESO DIP

SEITAN MEAT SUBSTITUTE UPON REQUEST

CHIPS & SALSAS \$4.00

CHIPOTLE TOMATILLO, PICO DE GALLO, MOLCAJETE

CHIPS & GUAC \$7.50

SPICY OR REGULAR, MIXED WITH PICO DE GALLO, DRIZZLED WITH OLIVE OIL

COCHINO GREEN CHILE BOWL \$8.00

COCHINO GREEN CHILE TOPPED WITH CHEDDAR CHEESE AND FRESH CILANTRO. SERVED WITH FLOUR OR CORN TORTILLAS

ADD PORK BELLY (2)

POBLANO

Queso Burger

VOTED BEST BURGER:

WESTWORD
EATER DENVER

8 OZ. FLAT TOP STYLE, AMERICAN CHEESE, POBLANO CHILES, LETTUCE FLUFF, JALAPENO CREMA, SMOTHERED IN QUESO DIP, TOPPED WITH CRISPY JALAPENOS ON A BRIOCHE BUN. SERVED WITH TATER TOTS

\$13.00

Salads

\$5 — ADD ANY PROTEIN TO YOUR SALAD:

CHICKEN TINGA, BUTTERMILK FRIED CHICKEN, CARNITAS, PORK BELLY, AL PASTOR, CRISPY PIG EARS, CARNE ASADA, BARBACOA, LENGUA, BEER BATTERED SHRIMP*

COCHINO CAESAR \$8.00

ROMAINE HEARTS, LEMON PARMESAN CAESAR DRESSING, SHREDDED PARMESAN, AND QUICO CROUTONS

CHOPPED \$8.00

ROMAINE, CUCUMBER, TOMATO, CORN, GARBANZO, RED ONION, FRESH CILANTRO, CRISPY TORTILLA STRIPS. TOSSED WITH CHIPOTLE RANCH OR SEASONAL VINAIGRETTE

Postre

CARAMEL CHURROS \$8.00

TOSSED IN CINNAMON SUGAR AND SERVED WITH SPICY MEXICAN CHOCOLATE ICE CREAM

ALCHEMY ICE CREAM \$4.00 A BALL

CHOCOLATE, SPICY MEXICAN CHOCOLATE, BOURBON BUTTERSCOTCH, VANILLA BEAN

COCHINO ICE CREAM

COOKIE SANDWICH \$8.00

BUTTERSCOTCH ICE CREAM IN BETWEEN 2 CINNAMON SUGAR CRISPY FLOUR TORTILLAS TOPPED WITH MEXICAN CARAMEL AND TOASTED ALMONDS

Burritos

OR MAKE IT
A RICE BOWL

3 SISTERS VEGGIE BURRITO \$11.00

CORN, BLACK BEANS, SQUASH, ASADERO CHEESE, PICO DE GALLO, COTIJA CHEESE. SMOTHERED IN HOUSE VEGGIE GREEN CHILE
ADD SEITAN MEAT SUBSTITUTE (2)

MAS MACHO BURRITO* \$12.00

CHEDDAR CHEESE, FLUFFY LETTUCE, PICO DE GALLO. SMOTHERED IN HOUSE GREEN CHILE. CHOICE OF GROUND BEEF, BARBACOA, CARNE ASADA, CARNITAS, CHICKEN TINGA, LENGUA, SEITAN

COCHINO

THE TACOS

SUB LETTUCE FOR ANY TORTILLA

Pollo

TINGA \$3.95

MARINATED CHICKEN THIGH, COTIJA CHEESE, MEXICAN CREMA, WHITE ONION, FRESH CILANTRO

THE FUNKY CHICKEN \$3.95

CRISPY BUTTERMILK FRIED CHICKEN, COCHINO SLAW, HOUSE MUSTARD, SERRANO HONEY CHILES

HERE Piggy. Piggy

CARNITAS \$3.95

TRADITIONAL TENDER CARNITAS, JALAPENO CREMA, PICKLED RED ONION, FRESH CILANTRO

SAY WHAT? \$3.95

CRISPY FRIED PIG EARS, COCHINO SLAW, WHITE ONION, SERRANO SALSA, FRESH CILANTRO

GET INTO MY BELLY! \$3.95

PORK BELLY SLOW ROASTED THEN FRIED, COCHINO SLAW, TOMATILLO AVOCADO, PICKLED RED ONION, FRESH CILANTRO

AL PASTOR \$3.95

GUAJILLO RUBBED MARINATED PORK SHOULDER, FRESH PINEAPPLE, RADISH, AVOCADO TOMATILLO, WHITE ONION, FRESH CILANTRO

FROM THE Si

MAHI BAJA* \$3.95

PICO DE GALLO, PINEAPPLE BUTTER, GUACAMOLE, RADISH, FRESH CILANTRO

EL BORRACHO CAMARON* \$3.95

BEER BATTERED FRIED SHRIMP, COCHINO SLAW, SERRANO AIOLI, GUACAMOLE, PICKLED RED ONION, CRISPY LEEKS, FRESH CILANTRO

AIN'T No Meat TACOS

COTIJA CHEESE SKIRT \$3.50

GRIDDLED COTIJA CHEESE, CORN, GUACAMOLE, SERRANO SALSA, FRESH CILANTRO, TOASTED PEPITAS

FUNGUS AMONG US \$3.95

CREMINI AND PORTABELLA MUSHROOMS, CORN, AVOCADO TOMATILLO, FRESH CILANTRO

SQUASH RATATOUILLE \$3.95

MEXICAN SQUASH, CARMELIZED VEGGIES, ASADERO CHEESE, MEXICAN CREMA, FRESH CILANTRO

AVOCADO TOSTADA \$3.95

GUACAMOLE, CUCUMBER, RADISH, JICAMA, LIME, SEASONED QUICO CRUNCH, FRESH CILANTRO
MAKE IT SPICY WITH FRESH SERRANOS

WHERE'S The Beef

CARNE ASADA \$3.95

MARINATED SKIRT STEAK, AVOCADO TOMATILLO, WHITE ONION, COTIJA, FRESH CILANTRO

BARBACOA \$3.95

SLOW BRAISED BEEF, CHILE SECO CREMA, PICKLED RED ONION, FRESH CILANTRO

LENGUA \$3.95

BRAISED BEEF TONGUE, JALAPENO AIOLI, WHITE ONION, GUACAMOLE, SERRANO SALSA, LEEKS, FRESH CILANTRO

2 CRUNCHY TACOS \$8.00

GROUND BEEF, SHREDDED CHEDDAR, LETTUCE WITH JALAPENO CREMA AND SERRANO SALSA. SERVED IN A TACO TRUCK.

ADD PICKLED JALAPENOS (.75)

ADD MELTY QUESO DIP (1.5)

SEITAN MEAT SUBSTITUTE UPON REQUEST

STRAIGHT FROM Mexico City

VEGGIE ALAMBRE \$9.50

GRIDDLED PICO DE GALLO, CREMINI AND PORTABELLA MUSHROOMS, CORN, CHEDDAR CHEESE, AVOCADO TOMATILLO, FRESH CILANTRO, TOPPED WITH CHILE SECO CREMA AND GUACAMOLE. SERVED ON A CRISPY FLOUR TORTILLA STRIP.

HOMBRE ALAMBRE \$9.50

GRIDDLED PICO DE GALLO, CHEDDAR CHEESE, AVOCADO TOMATILLO, FRESH CILANTRO, TOPPED WITH CHILE SECO CREMA AND GUACAMOLE. SERVED ON A CRISPY FLOUR TORTILLA STRIP. CHOICE OF GROUND BEEF, BARBACOA, CARNE ASADA, CARNITAS, CHICKEN TINGA OR LENGUA.

* THESE ITEMS MAY BE SERVED RAW OR UNCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.