

LA CANTINA

A MEXICO STATE OF MIND BEGINS RIGHT HERE



Clásico Margarita 6

Our house margarita with Juarez Gold tequila, triple sec, sweet & sour and fresh lime; frozen or on the rocks
Tradicional, Strawberry or Mango

Maya Rita 10

Sauza Hornitos blanco 100% blue agave tequila, Cointreau and fresh lime juice – a gift from the margarita gods

NEW! Skinny Rita 9

(190 calories)
El Jimador tequila blanco, agave nectar, fresh lime juice

Patrón Perfect Rita 11

Hand-shaken blend of Patrón Silver tequila, Patrón Citrónge, sweet & sour and fresh lime; served on the rocks

Sangria 8

A classic Spanish drink with a Mexican twist; made with red wine and citrus juices; served with a green apple relish

Cinco Sampler 10

Five sample-sized frozen margaritas including Primo, Mango, Raz Rita, Blue Peach and Clásico

Raspberry Mojito 9

Bacardi Razz rum, fresh raspberry, lime, mint and sugar with a splash of soda

Paloma 9

A refreshing tequila cooler made with Cabo Wabo blanco tequila and grapefruit soda

What's in a Tequila?

Tequila is made from blue agave, a succulent plant abundant in the region surrounding the city of Tequila in the Mexican state of Jalisco. At Cozymels we serve four varieties, and you can't go wrong with any of them!

Joven (young) or Oro (gold) – a refreshing blend of tequila and cane spirits, also called suave or abocado, implying youth and smoothness

Blanco (white) or Plata (silver) – white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in oak barrels

Reposado (rested) – aged a minimum of two months, but less than a year in oak barrels

Añejo (aged/vintage) – aged a minimum of one year, but less than three years in oak barrels

BOTANAS



APPETIZERS – SHARE A BITE WITH YOUR AMIGOS!

Fajita Nachos 9

Chicken or beef with refritos and cheese; served with guacamole, sour cream, jalapeños and pico de gallo

Calamari Frito 9

Golden-fried with a zesty tomato sauce for dipping

NEW! Tostadas de Ceviche 10

Two crispy tostadas topped with shrimp & scallops, Mexican slaw and sliced avocado

Chile con Queso 5.5

Blended Mexican cheeses topped with fresh pico de gallo

con chorizo 6.5

Chicken Flautas 8

Chicken, cheese and pico de gallo rolled in corn tortillas and fried crispy; served with chile con queso, guacamole and sour cream

SOPAS y ENSALADAS



SOUPS AND SALADS – LIKE IT SOUNDS!

Grilled Chicken Salad 10

Tossed in cilantro-lime vinaigrette and topped with grilled chicken, tomatoes, avocados, spicy rajas mix, cheese and crispy tortilla strips

Taco Salad 8.5

Zesty picadillo beef, sour cream, guacamole, pico de gallo and cheese; served in a crispy tortilla shell with your favorite dressing

con fajita beef or chicken 10

Cozymels Beef Fajita Salad 11

Tossed in chipotle-ranch dressing and topped with grilled marinated beef, tomatoes, avocados, spicy rajas mix, cheese and crispy tortilla strips

Ask your server about our Special Homemade Dressings!



BURRITOS y CHIMICHANGAS

¡VIVA LA TORTILLA! EACH SERVED WITH YUCATÁN RICE AND REFritos

Seared Burrito 12

Stuffed with your choice of shredded chicken, shredded beef, pork carnitas or picadillo beef and cheese with rice, pico de gallo and charro beans

con fajita beef or chicken 13

Traditional Sampler 12

Chicken nachos; spinach-mushroom quesadillas; and crispy chicken flautas, served with guacamole, jalapeños, pico de gallo and sour cream

NEW! Crab Croquettes 8

Golden-fried and bite-sized, stuffed with sweet lump crab and Mexican spices

Guacamole en tu Mesa 9.5

Handmade guacamole, prepared tableside to your taste

Quesadillas 9

Choice of fajita beef, fajita chicken or spinach; stuffed with mushrooms, red onions, poblano peppers and cheese; served with guacamole, sour cream, jalapenos and pico de gallo

Queso Flameado 9.5

Creamy Cancún and poblano sauces with mushrooms, onions, peppers and melted cheese; drizzled with a cilantro pecan pesto and flamed tableside

con chicken 8.5 con shrimp 9.5

Ahi Tuna Spinach Salad 14

Tossed with green apples, spiced pecans, red onions and Cotija cheese in our honey-roasted bacon vinaigrette

NEW! Shrimp Salad 14

Sautéed shrimp served over mixed greens with cheese, tomatoes, avocado and spicy rajas mix; tossed in cilantro-lime vinaigrette

Sopa de la Casa 8

Rich chicken soup with avocado, rice, corn, pico de gallo, lime and crispy tortilla strips

small 4.5 large 8

Sopa del Día 8

Ask about today's selection

small 4.5 large 8

Golden Fried Chimichanga 12

Rolled and deep-fried with your choice of shredded chicken, shredded beef, pork carnitas or picadillo beef and cheese with rice, pico de gallo and charro beans

MARISCOS



SEAFOOD – OUR RECIPES, INSPIRED BY THE PARADISE OF THE MEXICAN COAST

Salmon Tropical 17

Marinated and grilled salmon fillet over rice, topped with shrimp, mushrooms, red onions and peppers in our creamy Cancún sauce; served with freshly sautéed vegetables and rice

Enchiladas Los Cabos 14

Two enchiladas stuffed with sautéed shrimp, lump crab and cheese; topped with poblano cream and served with Yucatán rice and black beans

NEW! Mariscos Empapelados 17

Salmon, shrimp, scallops and vegetables marinated and steamed in a paper pouch with Mexican spices; served over Yucatán rice and black beans with freshly sautéed vegetables

Chipotle Honey Salmon 17

Pan-seared salmon in a sweet and spicy chipotle glaze with chunky pineapple; served over Yucatán rice with freshly sautéed vegetables

Yucatán Especial 16

Shrimp and scallops sautéed with spinach, red onions, mushrooms, tomatoes and poblano chiles and topped with our creamy Cancún sauce; served over Yucatán rice



FAJITAS

SIZZLING HOT WITH OUR OWN UNIQUE MARINADE, A SECRET RECIPE THAT ONLY WE AND THE GODS KNOW!

Fajitas Tradicionales

Served sizzling with sautéed bell peppers and onions, guacamole, sour cream and pico de gallo; served with Yucatán rice, black beans and fresh, warm flour tortillas

Chicken 13.5
Steak or Chicken & Steak Combo 14.5
Shrimp & Chicken or Shrimp & Steak 15.5
Jumbo Shrimp 16.5

NEW! Cilantro Churri Steak 16

Fresh, marinated beef with fajita peppers, onions and Mexican potatoes served in a hot iron skillet and topped with warm melted cheese and a drizzle of zesty cilantro churri sauce; served with guacamole, sour cream, pico de gallo, Yucatan rice, black beans and fresh, warm tortillas

Fajitas Grandes 32

A feast for two, fit for the Mayan gods! Steak, chicken, sautéed shrimp, and roasted pork; served with Yucatán rice, black beans, guacamole, sour cream, pico de gallo and fresh, warm flour tortillas

NEW! Chipotle Pesto Chicken 15

Fajita chicken with sautéed peppers and onions served in a hot iron skillet and topped with melted cheese, spicy chipotle pesto and crispy-fried onions; served with guacamole, sour cream, pico de gallo, Yucatan rice, black beans and fresh, warm tortillas

OUR MADE-FROM-SCRATCH SAUCES

We use a variety of peppers, Mexican spices and other fresh ingredients.

Áncho Chile
ancho chiles, onion, tomatoes

Cancún
a creamy shrimp sauce with fresh lime and white pepper

Guajillo Chile
guajillo peppers and onions are blended to create an earthy, smoky flavor

Poblano Cream
a creamy sauce made with poblano peppers & onions

Ranchero
made with tomatoes, bell peppers, onions, red chile & garlic

Verde
tart green tomatillos, onions, garlic, cilantro & serrano chiles

Sour Cream
with a touch of cream and lime

Chipotle Pico
tangy pico de gallo infused with chipotle peppers

Pesto
fresh cilantro or chipotle is married with olive oil, spices and nuts

Choose a dish with your favorite sauce!

PLATILLOS TRADICIONALES



AUTHENTIC HOME-STYLE RECIPES THAT BRING THE HEART AND SOUL OF MEXICO TO YOUR PLATE

Carne Asada 17

10 oz grilled & marinated skirt steak; topped with spicy rajas mix, cheese, spicy guajillo chile sauce; served with Mexican potatoes, Yucatán rice and refritos

Pork Rostizado 14

Slow-roasted pork served with spicy verde sauce and pico de gallo; served with Yucatán rice, black beans, vegetables and tortillas

Sour Cream Chicken Enchiladas 12.5

Three enchiladas topped with our tangy sour cream sauce and cheese; served with Yucatán rice and black beans

Combinación de la Casa 14

One cheese chile relleno topped with ranchero sauce; one chicken enchilada with poblano cream; and one soft chicken taco, served with Yucatán rice and refritos

NEW! LA TAQUERÍA



A NEW TWIST ON THE OLD-WORLD RECIPES OF MEXICO'S TRADITIONAL TACO STANDS

Carnitas 12

Soft corn tortillas topped with cheese, tender pork carnitas, avocado relish and pico de gallo; served with a side of spicy guajillo chile sauce

Pescado 13

Golden-fried cod fillets atop soft corn tortillas, dressed in tangy chipotle pico sauce and cilantro pesto avocado and crunchy Mexican slaw; served with pico de gallo and chipotle pico sauce

Camarones 13

Soft flour tortillas topped with cheese, tender sautéed shrimp, avocado and pico de gallo; served with a side of guajillo chile sauce

PLATOS COMBINACIONES

¡AY CHIHUAHUA! TRES IS MUY BUENO.



Create Your Own Combinación three items 13

Choose three items, all served with Yucatán rice and your choice of black beans or refritos

Tacos soft flour or crispy corn

Shredded chicken, shredded beef, spicy picadillo beef or roasted pork

Hand-made Tamales

Shredded Chicken / spicy verde sauce
Roasted Pork / ancho chile sauce

Chile Relleno

Roasted Poblano Pepper syuffed with cheese

Pollo Poblano 14.5

Seasoned grilled chicken breast topped with poblano cream, sautéed poblano peppers and onions; served with Yucatán rice and freshly sautéed vegetables

Chile Relleno Tradicional 13

A fresh poblano pepper stuffed with chicken and cheese, fried golden brown and topped with ranchero sauce; served with fresh sautéed vegetables, Yucatán rice and refritos

NEW! Tamales de la Casa 11

Your choice of two house-made tamales: roasted pork with ancho chile sauce or shredded chicken with spicy verde sauce; served with Yucatán rice and refritos

Enchiladas Rancheras 11

Three corn tortillas stuffed with sautéed spinach and cheese, baked in ranchero sauce; served with vegetables and black beans

Carne Asada 13

Soft flour tortillas topped with grilled carne asada, avocado relish and cheese; served with a side of spicy guajillo chile sauce

Guajillo Chicken 12

Soft flour tortillas topped with cheese and sautéed guajillo chicken then topped with cilantro; sliced avocado and served with pico de gallo and a side of cumin-lime sour cream

Combinación 13

Choose any three tacos; served with Mexican slaw and charro beans

Hand-made Flautas

Stuffed with chicken, cheese and pico de gallo

Enchiladas

Shredded Chicken / poblano cream
Shredded Beef / ancho chile sauce
Roasted Pork / spicy verde sauce
Picadillo Beef / chile con queso
Cheese-Onion / ranchero sauce

POSTRES



POSTRES TRANSLATES DIRECTLY TO DESSERTS, BUT THE LOCAL TRANSLATION IS "¡YUM!"

Margarita Cheesecake 7

Made with our Clásico Margarita and fresh lime juice, with a graham cracker crust

Banana Napoleón 7

Our famous house-made banana pudding layered between a trio of buñuelo crisps with fresh sliced bananas and whipped cream

Cozymels Flan 6

Cozymels Flan – our twist on the traditional Mexican caramel custard

NEW! Churros 6

House-made Mexican pastry fried to golden brown and dusted with cinnamon and sugar; served with caramel sauce and strawberry purée for dipping

NEW! Chocolate-Cherry Soufflé 7

A rich Mexican chocolate pastry stuffed with drunken sour cherries and served warm, atop a brandy cream sauce

THE FIESTA IS ALWAYS AT COZYMELS...

TURN YOUR NEXT CELEBRATION OR BUSINESS EVENT INTO A TOTALLY HASSLE-FREE FIESTA!

WEDDING RECEPTION, REHEARSAL DINNER OR BIRTHDAY PARTY, AS WELL AS BUSINESS MEETINGS LUNCH OR DINNER.

LARGE GROUPS OR SMALLER GATHERINGS BENEFIT FROM OUR ON-SITE EVENT PLANNERS ASSISTING WITH EVERY ASPECT OF YOUR EVENT. WE OFFER SIGNATURE MARGARITAS, PITCHERS OF SANGRIA, IMPORTED MEXICAN BEERS AND AN OUTSTANDING SELECTION OF TEQUILAS TO SUIT EVERY TASTE AND BUDGET. MANY MENU ITEMS CAN ALSO BE PREPARED FRESH AND PACKAGED FOR YOUR PARTY AT HOME OR THE OFFICE. AT YOUR PLACE OR OURS, WE MANAGE THE DETAILS AND LEAVE THE ENTERTAINING TO YOU!

ASK YOUR SERVER FOR MORE DETAILS.



BEBIDAS

ASK ABOUT OUR CURRENT SELECTION OF FLAVORED TEAS, SODAS, JUICES AND LEMONADES.



Look for *La Bandera de México* next to our signature items!

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

* Please kindly allow us to add a gratuity of 18% for excellent service to parties of 8 or more.



LUNCH MENU EVERYDAY – 11AM-4PM

A QUICK BITE OR MIDDAY REST – CONSIDER IT YOUR OWN PERSONAL SIESTA!

SOPAS y ENSALADAS

SOUPS AND SALADS – LIKE IT SOUNDS!

Grilled Chicken Salad 9.5
Greens, tomatoes, avocados, spicy rajas mix, cheese & crispy tortilla strips in cilantro-lime vinaigrette

Taco Salad 8.5
Picadillo, sour cream, guacamole, pico de gallo & cheese in a tortilla shell with choice of dressing con fajita beef or chicken 10

Cozymels Beef Fajita Salad 11
Greens, tomatoes, avocados, spicy rajas mix & cheese tossed in chipotle-ranch dressing

Dressings

cilantro-lime vinaigrette
chipotle-ranch
bleu cheese-jalapeño ranch
honey-roasted bacon vinaigrette

LA TAQUERÍA

[2] TACOS SERVED WITH OUR HOUSE-MADE MEXICAN SLAW, SPICY RAJAS MIX AND CHARRO BEANS.

Carnitas 9
Corn tortillas with tender pork

Pescado 10
Golden fried cod fillets wrapped in corn tortillas

Camarones 10
Flour tortillas with tender sautéed shrimp

Carne Asada 10
Grilled beef in flour tortillas

Guajillo Chicken 10
Chicken tossed in guajillo chile sauce in flour tortillas

Combinación 10
Choose any two tacos

BURRITOS y CHIMICHANGAS

¡VIVA LA TORTILLA!

Seared Burritos or Golden Fried Chimichangas

Cheese, rice, pico de gallo and charro beans; served with your choice of a small bowl of soup, Cozymels house salad or Yucatán rice and beans

Shredded Chicken	9.25	Shredded Beef	9.5
Picadillo Beef	9	Pork Carnitas	9
Fajita Beef	11	Fajita Chicken	10

FAJITAS

SERVED SIZZLING HOT

Fajitas

Served sizzling with Yucatán rice, choice of black beans or refritos, sautéed onions and peppers, sour cream, fresh guacamole, pico de gallo and house-made flour tortillas

Chicken 10 Beef 11 Combo 11



Look for *La Bandera de México* next to our signature items!

Ahi Tuna Spinach Salad 13
Green apples, spiced pecans, red onions & Cotija cheese in our honey-roasted bacon vinaigrette

NEW! Shrimp Salad 13
Sautéed shrimp, greens, tomatoes, avocado, spicy rajas mix & cheese tossed in cilantro-lime vinaigrette

Sopa de la Casa
Rich chicken soup with avocado, rice, corn, pico de gallo, lime & crispy tortilla strips
small 4.5 large 8

Sopa del Día
Ask about today's selection
small 4.5 large 8

COMBINACIONES

TWO IS GOOD. THREE IS BETTER!

Create Your Own Lunch Combo

Served with Yucatán rice and your choice of black beans or refritos

Two Items 8 Three Items 11

Tacos soft flour or crispy corn

Shredded Chicken, Shredded Beef or Spicy Picadillo Beef

Hand-made Flautas

Stuffed with chicken, cheese and pico de gallo

Chile Relleno

Roasted Poblano Pepper stuffed with cheese

Enchiladas

Shredded Chicken / poblano cream

Shredded Beef / ancho chile sauce

Beef Picadillo / chile con queso

Cheese-Onion / ranchero sauce

Combo Clásico 8.5

Choose One

Soup or

Cozymels

House Salad

And Choose One

Enchilada, Taco,

Chicken Flauta

or Cheese Relleno

TORTAS

MEXICAN SANDWICHES SERVED WITH PAPAS FRITAS

Torta de Pollo 9

Grilled marinated chicken on a bolillo roll with guacamole, refritos, cheese, lettuce & sour cream; served with papas fritas

Torta de Puerco 9

Tender, seasoned roast pork on a bolillo roll with jack cheese, sautéed onions, lettuce & tomatoes; served with papas fritas

Torta al Carbón 10

Grilled marinated beef on a bolillo roll with guacamole, refritos, cheese, slaw & sour cream; served with papas fritas

COZYMELS

coastal mex

Welcome to Cozymels



Welcome to Cozymels, a fresh take on the traditional cuisine of Mexico and its many, celebrated coastal towns.

From the Mayan Riviera and Baja to the Oaxacan coast, these destinations are uniquely Mexican but universal in their capacity to inspire. With our own distinctive sauces, spices and flavorful dishes, we wish to bring you nearer to the tastes and experiences of these magical places.

So relax and enjoy the culture, cuisine and family traditions of Mexico, right here in your own neighborhood.

Bienvenidos y Buen provecho!