

COCHITO

Appetizers

QUESO FLAMEADO

Melted cheese with your choice of meat.

Chicken \$10.99

Beef \$13.99



CHICHARRÓN DE TILAPIA

Fried tilapia cubes served with habanero sauce and lime creamy sauce. **\$11.99**



CAMARONES RELLENOS (4)

Shrimp stuffed with cheese and jalapeños, lightly breaded and deep-fried. Served with lime creamy sauce and creamy cilantro sauce.

\$13.99

MOLCAJETE COCHITO

Guacamole & chicharrones, Avocado & pork skin.

\$19.99



EMPANADAS (3)

Cheese \$8.99

Shrimp \$10.99

SEAFOOD GUMBO

Shrimp, and white rice.

Small \$5.99

Large \$7.99



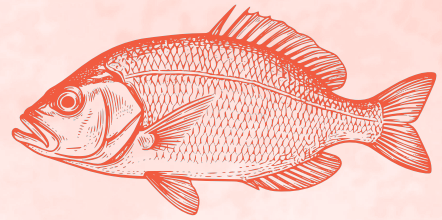
Cocktails

CLÁSICO

Shrimp, fish, or mixed. **\$17.99**

VUELVE A LA VIDA

Famous Mexican cocktail prepared with shrimp, octopus, oysters, and fish. **\$19.99**



Pescados especiales

PESCADO EL FUERTE

Grilled Basa fish filet on a bed of fried rice, topped with shrimp, lemon-butter sauce, and pico de gallo. Served with avocado and black beans. **\$20.99**



SINALOA'S MANGO FISH

Grilled Basa fish filet topped with sautéed shrimp, octopus, fresh mango, and onions. Served with vegetables and black beans. **\$21.99**

BESO DE CULIACÁN

Grilled fish served on a bed of white rice, topped with creamy sauce, pico de gallo, and shrimp. Served with a side salad. **\$19.99**



PESCADO AL FUEGO

Basa fish filet and 3 grilled shrimp marinated in adobo sauce. Served with fried rice and vegetables. **\$21.99**

GRILLED SALMON

Salmon filet with mango, pico de gallo, white rice, and black bean soup. Served with vegetables. **\$21.99**



COCHITO MEXICAN BOWL

With your choice of protein: Beef, Chicken, Fish, or Shrimp. Served with white rice, black beans, sautéed vegetables, pico de gallo, guacamole, sour cream, and queso fresco. **\$16.99**

MOJARRA FRITA

Whole fried tilapia. Served with fries or fried rice, and a house salad. **\$17.99**



Ceviche

CEVICHE CULICHI

Shrimp and Fish Mixed

Small \$10.99 Large \$16.99



CEVICHE ESPECIAL

Mixed raw and cooked shrimp, octopus, and oysters. **\$16.99**



TOSTADA DE CECICHE

Shrimp and fish on a crispy tostada.

\$12.99



MANGO HABANERO \$15.99

White fish fillet with mango habanero sauce.

TORRE SINALOENSE (for 2)

Tower of shrimp and fish marinated in our red sauce.

\$32.99



CHAROLA SINALOENSE (for 4 - 5)

Cooked shrimp, raw shrimp, octopus, fish ceviche.

\$89.99



Fried seafood

With your choice of fries or rice.



CAMARONES EMPANIZADOS (8)

Eight shrimp. Served with homemade tartar sauce, two hushpuppies, and ketchup.

\$15.99

PESCADO EMPANIZADO

Two large pieces of fish. Served with homemade tartar sauce, two hushpuppies, and ketchup.

\$16.99



MIXTO EMPANIZADO

Two small pieces of fish and five shrimp, and two hushpuppies. Served with homemade tartar sauce and ketchup.

\$17.99



Aguachile

AGUACHILE

\$15.99

Shrimp, cilantro, and jalapeños.



MOLCAJETE CULICANCITO ESPECIAL

Shrimp, fish, octopus, cilantro and jalapeños.

\$20.99



Ostión en su concha

ESPECIAL

Oysters on the half shell

6 \$13.99

12 \$26.99

PREPARADO

Oysters on the half shell topped with octopus and shrimp ceviche.

6 \$16.99 12 \$32.99



Caldos



CAZUELA MAZATLÁN

Mussels, octopus, shrimp, fish, crab, served over a bed of rice.

\$26.99



7 MARES

Generous seafood soup made from fresh stock: Fish, crab, mussels, shrimp, scallops, octopus, and calamari.

\$17.99

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness, especially if you have certain medical conditions.

An 18% gratuity will be added to parties of 6 or more.

Tacos

Order of 2: \$15.99

Served with fried rice, black bean soup.



TACOS DE PULPO (2)

Grill octopus with pico de gallo, with Avocado, onions and cilantro .

TACOS DE PESCADO (2)

Grill fish with monterey cheese, limon creamy cabbage.



TACOS DE FAJITA (2)

Two street style fajita tacos with cilantro and onions.



TACOS DE CAMARON (2)

Grill shrimp, with monterey cheese, limon creamy cabbage.

QUESABIRRIA

Mexican beef stew with Monterey cheese. **\$16.99**



Parrilladas



PULPO A LA PARRILLA

Grilled octopus with adobo sauce on a bed of grilled vegetables. Served with Mexican rice, beans, pico de gallo, and guacamole.

\$32.99



EL COCHITO PARRILLADA (FOR 2)

\$55.99

Chicken, beef, shrimp, fish, and carnitas. Served with salsa a la mexicana, Mexican rice, beans, pico de gallo, and guacamole.



CAMARONES DIABLOS

Bacon-wrapped shrimp stuffed with cheese and jalapeño. Served with Mexican rice, beans, pico de gallo, and guacamole. **\$22.99**



PARRILLADA DE MARISCOS ADOBADOS (FOR 2)

Fish, octopus, scallops, shrimp, mussels, and calamari on a hot skillet. Served with Mexican rice, beans, pico de gallo, and guacamole. **\$49.99**



MOLCAJETE MAR Y TIERRA (FOR 2)

Beef fajitas, Chicken fajitas, 4 shrimp, queso asado, chiles toreado, refried black beans, and pico de gallo. **\$49.99**

DEL MAR

Chicken fajitas and 4 diablo shrimp on a bed of grilled onions. Served with Mexican rice, beans, pico de gallo, and guacamole. **\$27.99**



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Seafood boil



CRAB LEGS AND SHRIMP

Lemon pepper or Hot spicy
2 crab legs and a botana shrimp,
served with potato and corn.

\$38.99



CAMARON BOTANA

Lemon pepper or Hot spicy
Shrimps with potatoes and corn.

½ lb \$13.99 1lb \$22.99



Salads

SALMON SALAD

Salmon with avocado, jicama, tomato, red onion, corn tortilla strips, mixed greens, toasted pepitas, and tequila-lime vinaigrette.

\$16.99



HOUSE SALAD

Iceberg lettuce and mixed greens topped with tomatoes, cucumbers, red onions, and sliced avocado.

\$14.99

SINALOA SALAD

Your choice of protein
Beef, Chicken, Fish, or
Shrimp. Mix salad with
limon creamy dressing.
Avocado, Tomato,
Cucumbers, Onions, and
Tortilla strips.

\$14.99

Enchiladas

VERDE ENCHILADAS

Chicken or Beef
Enchiladas with verde
sauce. Served with Rice
and Beans.

\$16.99

BIRRIA ENCHILADAS

3 enchiladas filled with
birria beef, topped with
tomatillo sauce and
queso fresco. Served with
rice and beans.

\$18.99

SEAFOOD ENCHILADAS

Shrimp Enchiladas
with creamy sauce.

\$17.99



Sides

Fried rice	\$4.99
White rice	\$3.99
Mexican rice	\$3.99
French Fries	\$3.99
Cochito corn	\$3.99
Vegetables	\$5.99
Hushpuppies	\$3.99

Kid's menu

ENCHILADA

Beef, Chicken, or Cheese.

CHICKEN NUGGETS

FRIED SHRIMP

FRIED FISH

\$6.99 each

All Served with
french fries



Tres Leches



Cheesecake



Flan

Desserts

\$5.99 each

Drinks

Beers

Michelada Upgrade \$1.99



Domestic \$4.85

Bud Light, Michelob Ultra,
Coors Light, Miller Light



Imported \$6.00

Modelo, Negra Modelo,
Corona, Dos XX, Pacifico



Bucket

\$27.95



Bucket

\$29.95



Caguama
1 x \$13.50

Caguama
Bucket
\$52.00

Thursday Specials

House Margaritas \$5.00
Beers \$1.00 OFF



Coca Dieta \$4.49
Coca Zero \$4.49
Coca Mexicana \$4.99
Coca Regular \$4.49
Ice \$3.25
Topochico \$3.99

Specialty Cocktails



Mangonada

\$12.99

Ice, mix mango, rum, Tajín and chamoy

Top Shelf Margarita

\$14.99

1800 Reposado, Grand Marnier, organic agave,
lemon and lime juice. Served on the rocks.

Wave Margarita

\$10.99

Our Signature Sangria mixed with our house Frozen
Margarita.

Mezcalita

\$13.99

Smoky mezcal paired with orange liqueur,
pineapple, lime, and a spicy Tajín rim.



Bahama Mama

\$12.99

White rum, coconut rum, pineapple juice,
grenadine, orange juice, lemon juice

Cochito's Sangria

\$10.99

Red wine punch infused with fresh fruit.

Piña colada

\$12.99

Piña colada mix, white rum, pineapple
juice, ice, cream, and a cherry



Fruit Margaritas

\$10.99

Strawberry, Mango, or Watermelon
blended with our Authentic Margarita.

Paloma Patron

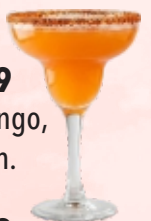
\$16.00

Patrón Silver Tequila, fresh lime, Squirt,
Tajín, and chamoy rim.

Pica Margarita

\$12.99

El Tesoro Tequila, Tanteo Habanero, mango,
lemon and lime juice, Tajín, and chamoy rim.



Tequila Sunrise

\$11.99

Tequila, orange juice, grenadine.

Vampiro

\$15.99

Tequila, Squirt, sangrita, lime juice, Tajín,
and chamoy



Ranch Water

\$12.99

Tequila Ocho, fresh-squeezed lime, and
Topo Chico.

