

PRIMERO

FRESH TORTILLA CHIPS (SEA SALT) **H**
w/ house made salsas & sikil pak - 5.95
w/ guacamole - 9.95

MARINATED MELON SALAD - 9.95 **H**
Cucumber, avocado, Tajin, lime, basil, mint, candied pepita, cotija

ELOTE BOWL - 9.95
Grilled corn, cumin and smoked paprika crema, scallion, jalapeno, padron peppers, crispy pickled onion

SMASHED POTATO & SHARP CHEDDAR TAQUITOS - 11.95
Heirloom tomato salad, queso fresco, piquillo/saffron puree

CHARRED SPANISH OCTOPUS - 13.95
Dry chorizo, olive, potato, roasted chile, garlic/chile oil, balsamic

CEVICHE STYLE AHI & WATERMELON "TARTAR" - 13.95 **H**
Compressed melon, chile/mango sphere, candied pine nut, togarashi, chips

QUESO FUNDITO - 10.95 **H**
Creamy Asadero and sharp cheddar cheese dip with house-made chorizo sausage, padron peppers, preserved tomato xni pec and tortilla chips

POZOLE VERDE - 10.95 **H**
Hominy, corn, poblano, maitake mushroom, cabbage, cotija, cilantro and radish (add chicken \$2)

CHICKEN WINGS - 10.95
Confit and deep fried tossed in hazelnut salsa Macha, serrano chile, cotija cheese, peanut, cilantro, radicchio slaw

SUMMER VEGETABLE QUESADILLA - 11.95
Summer squash, roasted peppers, corn, sikil pak, asadero cheese, roasted poblano crema

KARINA'S BOWL

ANY TACO MEAT, BEANS, RICE, GUACAMOLE,
COTIJA, CREMA, XNI PEC - CHIPS OR TORTILLAS
Protein - 12.95, Rice & Bean - 10.50

MAS

BEANS - 4.5
Cochinito style pinto beans, or vegetarian black beans, cotija

CUMIN & TOMATO RICE - 3.5

PICKLED VEGETABLES - 4.5

HOUSE-MADE CORN TORTILLAS - .75 EA

GUACAMOLE - 3.75

EXTRA SALSA - 1
Macha • Chile Mango Gel • Tomato Xni Pec • De Arbol
Mole Manchamanteles • Salsa Verde • Grilled Corn, Onion & Pepper
Pickled Pineapple • Peach/Citrus

Salsas and guacamole available to go by the pint

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Many of our house made salsas contain nuts, seeds and other potential allergens. Please alert us of your allergies and we will happily adjust dishes to your needs.

TACOS

ON FRESH, HOUSE MADE CORN TORTILLAS

HERITAGE DUROC PORK CHEEK CARNITAS - 4.95 **H**
Salsa verde, cotija, pickled onion, cilantro, lime

FRIED PRAWN - 4.95
Etouffee style sauce, summer succotash, cabbage, chile garlic oil, cilantro

LAMB MERGUEZ - 4.95
North African lamb sausage, hazelnut salsa macha, queso fresco, tomato and mint chutney

20 HR CARNE ASADA* - 4.95 **H**
Sous vide Tri Tip, chili rubbed and slow braised to med rare - grilled corn, onions and peppers, chile garlic oil, asadero cheese

CHICKEN - 4.95
Mole manchamanteles, pickled pineapple salsa, spiced nut crumble, cotija

FRIED MAITAKE MUSHROOM - 4.95 **H**
Marinated in chili garlic oil, manchego, pepitas, cabbage, radish, salsa de arbol, huitlacoche oil, porcini salt

CHARRED SPANISH OCTOPUS & CHORIZO TACO - 4.95
Potato, cotija, saffron and piquillo chile puree, cilantro

PESCADO - 4.95 **H**
Oregon rockfish, marinated in honey and chili, cerveza battered and fried - cabbage, radish, crema, cilantro, chile mango gel

PORK BELLY PIBIL - 4.95 **H**
Citrus and achiote marinade, roasted in banana leaves, pickled onion, sesame, peach/citrus salsa, tostones

BEEF SHORT RIB BIRRIA - 5.5
Slow cooked beef and asadero cheese griddled in dipped tortillas, onion, cilantro, side of braising consommé

FULL TACO MEAL

CHOOSE ANY TWO TACOS - 12.95
Meals include rice and beans

KIDS

SMALL QUESADILLA - 5 (w/MEAT - 6)

RICE & BEANS - 3

NACHOS - 5 (w/ MEAT - 6)

2 SIMPLE TACOS - 5.5
Chicken, carne asada or carnitas with cheese

DESSERT

SHORTCAKE - 7
Aleppo peaches, coeur la creme, mint, mezcal sabayone included for 21+ guests

CHURROS - 6, Cajeta or Chili Chocolate **H**

HAPPY HOUR

DAILY 3-5:30, TUESDAYS 3-CLOSE
\$1 OFF ALL **H** ITEMS

NON ALCOHOLIC

FOUNTAIN SODA - 3.5

HORCHATA - 4.50

AGUAS FRESCAS - 4.50
(rotating seasonal flavors)

FROM THE COOLER

Mexican Coke, Jarritos, Teas, and assorted cans

MIXED DRINKS

COCHINITO MARGARITA - 9.95 

El Jimador Silver tequilas, fresh squeezed lime, simple syrup, triple sec

MANGONADA MARGARITA - 10.5

El Jimador silver tequila, house made sour, mango puree, chamoy

STRAWBERRY HABANERO MARGARITA - 10.5

House infused habanero tequila, fresh strawberry puree, house sour, triple sec

MARGARITA AGUAS FRESCAS - 10.25

Cochinito margarita with one of our rotating fruit agua frescas

MARGARITA LUJOŠA - 14

Classic lime margarita made with any tequila in the house

BOURBON RENEWAL - 10

Bourbon, lemon juice, crème de cassis, simple syrup, angostura bitters

EL DIABLO - 10.5

El Jimador silver tequila, cassis, fresh lime, ginger beer

LA PALOMA - 10.5

El Jimador Silver tequila, lime, grapefruit Jarritos soda

MICHELADA - 7.5

Rotating Cerveza, lime, clamato, Worcestershire, Valentina hot sauce

HORCHATA BORRACHA - 8

House Horchata, Cruzan aged light rum, Kahlua, nutmeg

EL FUERTE - 11

Four Roses Bourbon, mezcal, mole & orange bitters

WATERMELON MAN - 10.5

El Jimador silver tequila, muddled watermelon, apple cider vinegar, lime, mint, tajin

WINE

ROTATING SELECTIONS

ASK YOUR BARTENDER FOR OPTIONS!



Cochinito • Taqueria •

LOCAL & RESPONSIBLY SOURCED INGREDIENTS

PREPARED WITH FINE-DINING TECHNIQUES

ALL SERVED IN A CASUAL ATMOSPHERE ALONG
WITH CRAFT COCKTAILS, THOUGHTFULLY-SELECTED
CERVEZAS, AND SPIRITS.

DELIVERY AND
ONLINE ORDERING



SPOKANE



HAYDEN

CHEF
MADE

SPOKANE, WA

10 N POST, SUITE 14

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HAYDEN, ID

9426 N GOVT WAY

208.518.1517



CochinitoTaqueria

<http://CochinitoTaqueria.com>