

# ZONA

## • COCINA •

# SOLO COMIDA REAL

NEVER A BAG, NEVER A CAN

*Real Food Only*

**AUTHENTIC  
MEXICAN DISHES**

*at an airport?*

FULL COVERAGE INSIDE

### IN THIS ISSUE

Appetizers & Quick Bites

Tacos, Burritos & Bowls

Seafood, Chicken & Steak

*plus*  
Burger, Salads & a Kids Menu!



Zona Cocina

Minneapolis-St. Paul | Edition 3-22



Map Key - Circa 1836

- U.S. STATES & TERRITORIES
- REPUBLIC OF TEXAS
- DISPUTED TERRITORY
- MEXICO

# Honest TEX-MEX COOKING

It could be the spicy jalapeños, aromatic cilantro or the belief that everything is better with pico de gallo; whatever the reason, the flavors, textures and sights of Mexican cooking have exploded around the world.. Here at Zona Cocina, we take that inspiration and incorporate traditional Tex-Mex cooking to satisfy hungry travelers. Tacos from the street, burritos from the zones of Mexico as well as sandwiches, salads and entreés find a comfortable home here in our kitchen.

All of which share one common philosophy:

*We believe that all food should be made from food.  
We believe in scratch cooking.*

All of our salsas are made by hand in our restaurants every day. We bring in hundreds of pounds of tomatoes and peppers along with herbs and spices and chop, cut, mix and puree each of our 5 different salsas.

We are up early, and stay late slow roasting pork and beef. We mix and blend every dressing and sauce. Our tortillas are warm pressed to order and we fry our chips continually throughout the day. We don't do it because it is trendy to do so, or because that is what people are asking for. We do it because we've always done it that way.

Whether you are here for a quick margarita or a leisurely dinner, safe journey and until we meet again.

## THE FOOD OF TEX-MEX

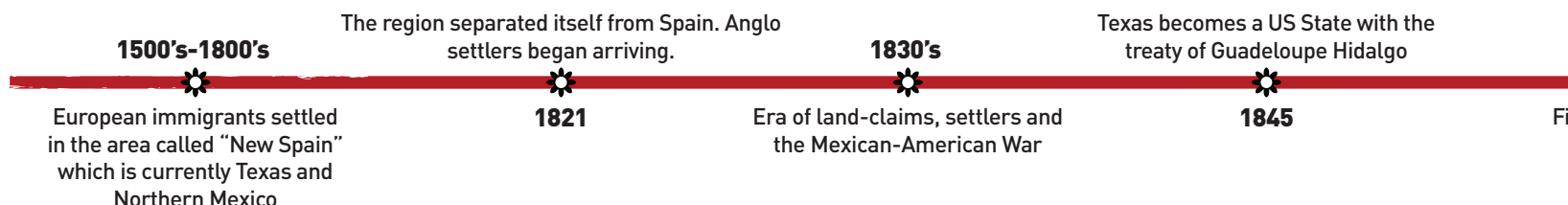
Regionalized foods combining the indigenous peoples of the area with Spanish immigrants and eventually American tastes have claimed the rights to developing:

- \* **NACHOS**
- \* **CHILI CON CARNE**
- \* **THE "COMBO PLATE"**
- \* **FAJITAS**
- \* **YELLOW QUESO DIPS**

*Viaje Seguro  
Hasta que nos encontremos de nuevo*

## - ZONA COCINA FAMILIA

### HISTORY OF TEX-MEX





# TEQUILA

## BLANCO

The original tequila. Clear and transparent, this tequila must be bottled immediately after the distillation process. Known to have the truest flavor of the blue agave plant.

Patrón Silver | Gran Patrón Platinum | Milagro Silver  
Hornitos Plata | Don Julio Blanco | Herradura Silver  
Espolón Blanco

## REPOSADO

Blanco tequila that has been rested in oak barrels for more than two months and up to a year. This gives it a pale and gentler taste while keeping the blue agave flavor.

Patrón Reposado | Milagro Reposado | Hornitos Reposado  
Don Julio Reposado | Herradura Reposado | José Cuervo Gold  
1800 Reposado

## ANEJO

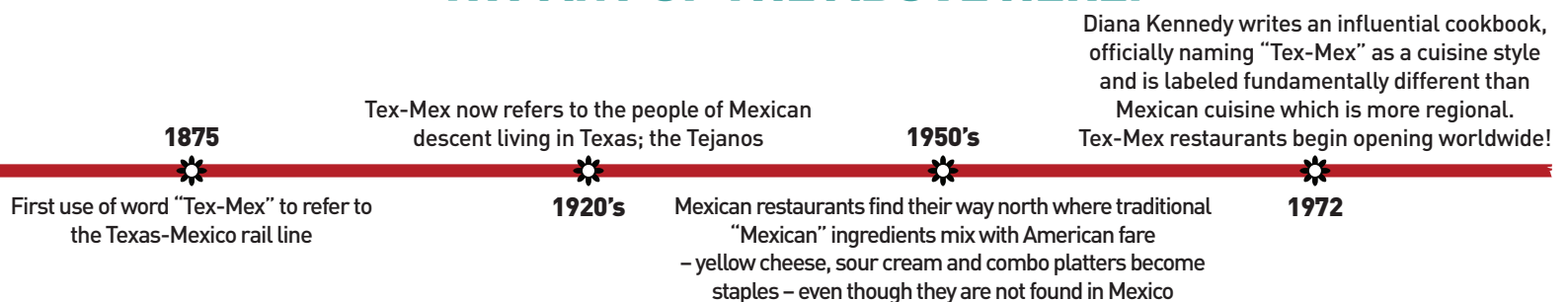
Blanco tequila that has been aged in oak barrels for more than 1 year and up to 5 years, which gives it an amber color and woody flavor. This process gives it a very smooth taste while retaining some of the agave flavor.

Patrón Añejo | Milagro Añejo | Don Julio Añejo  
Don Julio 1942 | Herradura Añejo

## MEZCAL

Xicarú Mezcal

### TRY ANY OF THE ABOVE HERE!





Whether you are looking for something to nibble on, the beginning of a great meal or eating light, these items are packed full of flavor. The tortilla chips are fried right here continuously throughout the day. No preservatives, no additives, just a little bit of seasoning salt sprinkled when they are hot out of the fryer.

*Salsa Sampler*







# ANTOJITOS

## ZONA QUESADILLA

A large hand stretched flour tortilla stuffed with pico de gallo, cheddar-jack cheese, and your choice of:

Grilled chicken 14.99 | Grilled steak 16.49  
Pork carnitas 14.99 | Cheese 12.99

Make it Fajita style!

with grilled peppers and onions - add 0.99

Served with sour cream, salsa, and shredded lettuce.

## NACHOS

A generous portion of cumin dusted fresh-fried tortilla chips, queso blanco, cheddar-jack cheese, black beans, pico de gallo and pickled jalapeños. Served with sour cream. 10.99

Add our fresh made guacamole 1.99

Grilled chicken 13.99 | Grilled steak 16.99  
Spicy chicken tinga 12.49 | Ground beef 13.99

## GRILLED WINGS

Dry rub marinated large wings, double grilled and basted with smokey-lime sauce. Served with ranch dressing and chipotle slaw. 13.99

## FRESCO CHIPS

Tortilla chips made fresh in house and served warm with choice of:

Fire-roasted red salsa 4.99

Fresh made guacamole 11.49

Have them both 13.99

## QUESO BLANCO

Pepper-jack cheese sauce with jalapeños and garden seasoning. 9.49

Add Chorizo 1.99

## CHIPS & SALSA SAMPLER

Tortilla chips made fresh in house and served warm with our signature four salsas: fire-roasted red salsa, jalapeño pineapple, guajillo and green tomatillo. 9.99

## CHICKEN TENDERS

Four juicy crispy tenders served plain or Buffalo style with your choice of BBQ, creamy ranch, chipotle ranch or avocado crèma. 10.99

Add side of fries 3.99

## SHRIMP TOSTADA

Crispy corn tortilla topped with refried pinto beans, lettuce, Cotija cheese, pico de gallo, marinated shrimp and chipotle ranch dressing. 8.99

## BACON-WRAPPED JALAPEÑOS

Fresh jalapeños stuffed with a creamy cilantro cheese and wrapped in bacon. 8.99

 gluten free  vegetarian

Our gluten-free friendly menu items are prepared in a shared kitchen, and therefore we cannot absolutely guarantee there has been no contact with gluten.



# TACOS

All tacos served with our garlic-onion-cilantro black beans & Mexican Rice.

Add sour cream .79 Side of fresh-made guacamole 1.99

## TUNA TACOS

Twin flour tortillas with seared tuna, jalapeño-pineapple salsa and a chipotle slaw. 15.99

## TEX-MEX BEEF TACOS gf

Three hard corn tortilla shells with seasoned ground beef, lettuce, pico de gallo, fire-roasted red salsa and shredded cheddar-jack cheese. 12.99

## CHICKEN TINGA TACOS gf

Three hard tortilla shells filled with chicken that has been slow simmered with tomatoes, chipotle peppers and spices topped with lettuce, salsa, pico de gallo and cheddar-jack cheese. 13.99

## PORK CARNITAS TACOS

Three flour tortillas with our slow-cooked shredded pork, cheddar-jack cheese, lettuce, salsa and pico de gallo. 13.49

## BLACKENED MAHI TACOS

Twin flour tortillas with roasted corn and black bean relish, cotija cheese and avocado sour cream. 16.49

# ENCHILADAS

## CHEESE gf v

Twin corn tortillas stuffed with jack and cheddar cheeses, zucchinis, onions and peppers, and topped with green tomatillo salsa and cotija cheese, baked and served with guacamole, sour cream, cilantro-lime rice and black beans. 13.99


## TEX-MEX gf

Twin corn tortillas stuffed with seasoned ground beef and cheese, topped with guajillo salsa and cotija cheese, baked and served with guacamole, sour cream, Mexican rice and black beans. 13.99

## CHICKEN TINGA gf

Twin corn tortillas stuffed with chicken, jack and cheddar cheeses and topped with guajillo salsa cilantro and cotija cheese, baked and served with guacamole, sour cream, Mexican rice and black beans. 14.99





The practice of rolling tortillas around various meats, vegetables and seafood originated in Mexico and dates back to Mayan times. As corn was an available and needed starch, the community stored, dried and crushed the corn into the masa dough, which was then flattened and cooked. When the Spanish explored Mexico, they brought back stories of this staple and today the humble tortilla is found filled with ingredients from all over the globe.

## *Blackened Mahi Tacos*



The word Burrito literally means “little donkey” but the reason why our favorite rolled and stuffed tortilla got that name is as varied as the styles themselves. Some say they were sold out of the back of donkey carts, some say they look like the bed roll a donkey carries. Whatever the origin, they are not typically found in traditional Mexican cooking, but here in the Tex-Mex world, we have thoroughly embraced them!

*Michoacan*

*Fresh  
Salsa*





# GRANDE BURRITOS

Served with warm corn tortilla chips and fire-roasted red salsa.  
Add side of fresh-made guacamole 1.99

## SONORA

Sweet peppers, onions, zucchini, summer squash, black beans, cilantro-lime rice, cheddar-jack cheese, tomatoes, sweet corn relish, and sour cream. 14.99

## PUEBLA

Spicy chicken tinga, Mexican rice, black beans, cheddar-jack cheese, sour cream and sweet corn salsa. 15.99

## NUEVO LEON

Grilled chicken, Mexican rice, black beans, cheddar-jack cheese, sour cream and pico de gallo. 15.99

## NEW YUCATAN

Cilantro-fajita seasoned steak, avocado, black beans, cilantro-lime rice, pico de gallo, cotija and pepper-jack cheeses. 16.99

## MICHOACAN

Slow-roasted pork carnitas, Mexican rice, black beans, cheddar-jack cheese, sour cream and pico de gallo. 15.99

*Make it a  
burrito bowl!*

**MAKE ANY BURRITO A SALAD  
AT NO EXTRA CHARGE!** 





# FAJITAS

*Served sizzling hot at your table.*

Sautéed peppers, onions, and your choice of meat. Served with four warm corn or flour tortillas, lettuce, cheddar-jack cheese, pico de gallo, sour cream, guacamole and sides of black or refried beans and Mexican or cilantro-lime rice.

Chicken 18.49 | Steak 20.99 | Shrimp 19.99

Fiesta Vegetable 15.99 | Combo (Pick 2) 21.99

\*Please allow 10-15 minutes for fajitas\*

# SPECIALTIES

## GRANDE CHIMICHANGA

A deep fried burrito filled with chicken tinga and cheddar-jack cheese then topped with fire-roasted salsa and shredded lettuce with sour cream and guacamole on the side. Served with chips and salsa. 15.49

## MAHI & SHRIMP

Petite Mahi filet with grilled shrimp skewer topped with pineapple-jalapeño salsa and served with cilantro-lime rice and fiesta vegetables. 21.99





A close-up photograph of a black cast-iron fajita pan. The pan is filled with large, succulent shrimp and strips of grilled meat, likely skirt steak, which are sizzling over a bed of sliced onions. The pan is placed on a wooden surface, and a wooden spatula is visible on the right side. The background is a red and orange patterned cloth.

# Fajitas

One can't think of Tex-Mex without thinking of fajitas. The hot sizzling pan, the meat and vegetables crackling from the heat and the bright squeeze of lime to create the steam and aroma of a hot kitchen making its way through a dining room. It dates back to the late 1930's when Mexican ranch hands worked in west Texas and was quickly adopted country-wide.







## House Mahi

**Torta is a Mexican sandwich. Mexican bakers took inspiration from the French baguette, which is a hard crusty bread and used similar bread dough to create smaller loafs called bolillo and telera. A great torta is defined by the bread having enough texture to hold up, being soft enough to bite and large enough to contain a plethora of ingredients.**





# TORTAS & BURGERS

Served with fries and a roasted jalapeño.

\*Please allow 10-15 minutes for burgers\*

## CALIENTE CHORIZO BURGER

Ground beef and chorizo patty topped with pepper-jack cheese, tomato-cucumber-red onion relish and chipotle slaw. 15.49

## GRINGO BURGER

Flame grilled burger served with lettuce, tomato, red onion, and mayo on the side. 14.99

Add bacon 1.99

## BORDER BURGER

Flame grilled burger with bacon, pepper jack cheese, pickled jalapeños, pico de gallo, fresh sliced avocado, tortilla strips, and chipotle mayo on the side. 16.99

## FAJITA WRAP

Sautéed peppers, onions, cheddar-jack cheese, pico de gallo, sour cream, and fresh made guacamole with your choice of:

Grilled chicken 13.99 | Grilled steak 15.99

Pork carnitas 13.99 | Grilled shrimp 15.99

## MEXICAN CLUB WRAP

Smoked chicken with bacon, cheddar-jack cheese, lettuce, pico de gallo, and chipotle ranch wrapped in a large flour tortilla. 13.99

## ADOBO CHICKEN

Grilled chicken marinated in Adobo glaze topped with pepper jack cheese, fresh avocado and chipotle mayo on the side. 13.99

Add bacon 1.99

## HOUSE MAHI

Everything is made in-house! Classic beer batter, relish with fresh cucumbers and tomatoes, fresh cabbage slaw and chipotle-in-adobo mayonnaise. If we could make the bun, we would! 15.99



# SOUP & SALADS

Add a bowl of soup to any salad or burrito bowl: 9.99

Add a cup of soup: 3.99

## BAJA CHICKEN ENCHILADA SOUP

Our house specialty. Creamy enchilada soup loaded with baja chicken and vegetables, topped with blended cheese, pico de gallo, and tortilla strips. cup 5.99 | bowl 11.99

## SOUTHWEST SALAD

Romaine and iceberg lettuce, sweet corn and black bean relish, fresh avocado, red onion, bell peppers and diced tomatoes tossed in chipotle ranch dressing accented with crispy flour tortilla strips. 11.99

Add your choice of:

Spicy chicken tinga 3.99 | Seasoned ground beef 3.99 | Grilled fiesta vegetables 1.49

Grilled chicken 3.99 | Grilled steak 4.99 | Grilled shrimp skewer 4.99

## COBB SALAD

Chicken, bleu cheese, egg, bacon, tomatoes and cucumbers served on a bed of romaine and iceberg lettuce with your choice of dressing. 14.99

*Southwest Salad  
with Shrimp skewer*





# ZONA TRANSLATES TO ZONES IN SPANISH.

Inspired from the many zonas in Mexico  
*- a few are highlighted on our menu*

Learn more about the Zones of Mexico...

## Sonora

**Mountainous region with a mixed semiarid and sub humid climate.**

- Produces nearly all of Mexico's copper and a large portion of its fish and pork
- Known for expertly grilled beef
- Ranch culture has also prompted cheese production and El Norte produces the widest varieties of cheese in Mexico
- 40 different types of flour tortillas, allowing for the creation of burritos

## Nuevo Leon

**One of the largest state economies in Mexico; cotton, citrus fruits, sugarcane, cereals and vegetables**

- Industrial: ironworks, steelworks and smelters

## Yucatan

**Yucatan peninsula separates the Caribbean Sea from the Gulf of Mexico**

- Strong Mayan culinary tradition, as well as Caribbean, French and Middle Eastern influences
- Corn is the basic staple
- Tropical fruits are common

## Michoacan

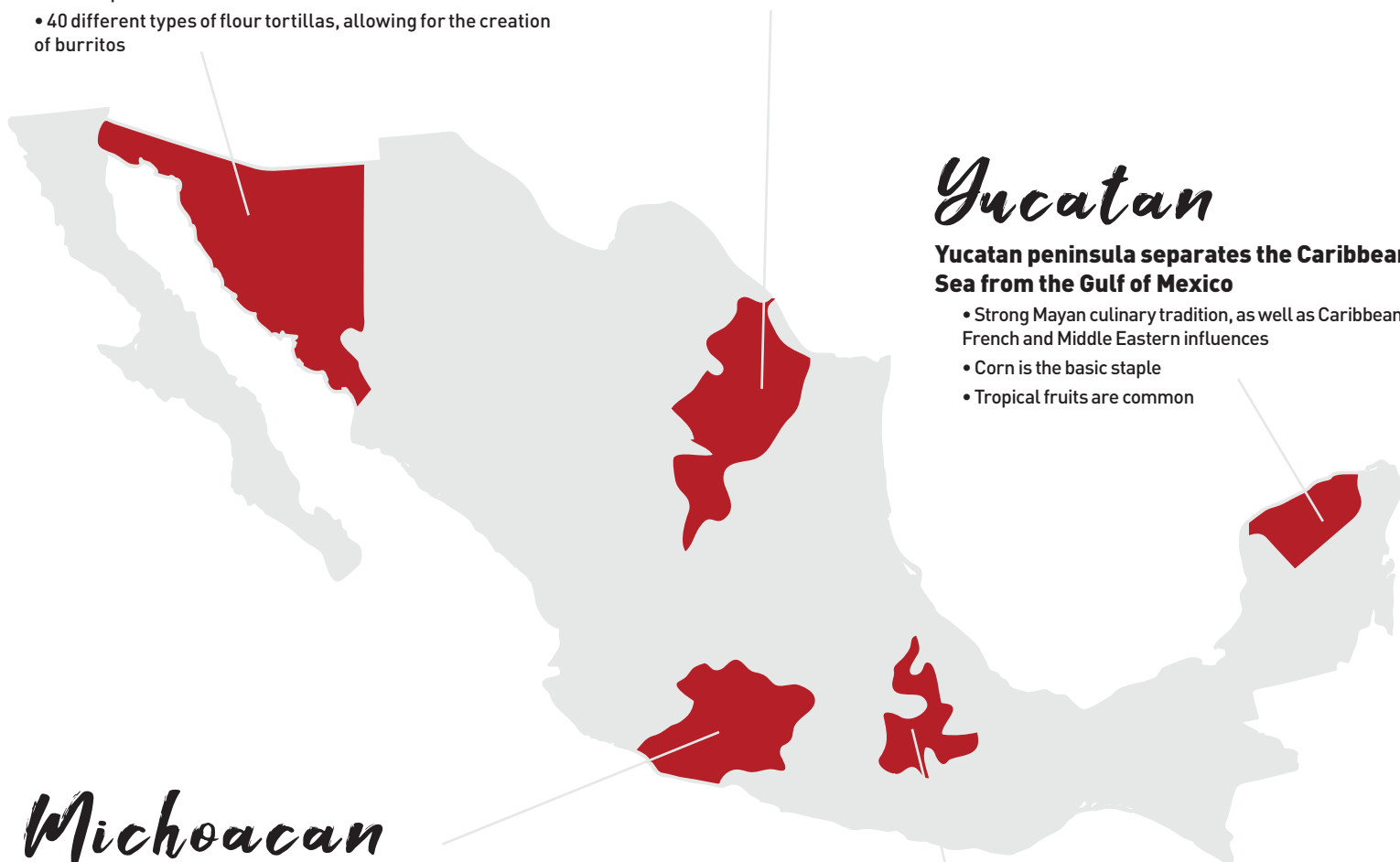
**Rises from a narrow coastal plain, where conditions are hot and humid, to the cool and semiarid Sierra Madre del Sur, an area of great volcanic activity**

- Carnitas are often claimed to be authentically Michoacan

## Puebla

**Part of Central Mexico, located between Mexico City and Veracruz**

- Known for barbacoa, which is usually slow-cooked lamb over an open fire





# ZONA COCINA

*Viaje Seguro Hasta  
que nos encontremos de nuevo*