

.....brunch COCKTAILS.....

- UNLIMITED MIMOSAS..... 13.00
barefoot bubbly with fresh kennesaw orange juice
- ENDLESS BLOODY MARYS 13.00
finlandia vodka, zing zang bloody mary mix "hair of the chihuahua"
(with the purchase of any entrée)

BRUNCH

- AVOCADO TOAST 12.50
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flake, cilantro, evoo, sea salt, served with seasonal melon
- ROCCO'S BISCUITS Y HUEVOS CHORIZO 12.50
griddled biscuit, scrambled eggs, chorizo, austin queso dip, cotija cheese, cilantro
- WET BURRITO CON HUEVOS 12.50
scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja
- HUEVOS EN CAZUELA*
sunny side up eggs on black beans and cheese with choice of meat in a skillet
(*GF when served with corn tortillas)
steak...14.00 bacon.. 12.00 chorizo ...12.50
- HUEVOS RANCHEROS DIVORCIADOS 13.50
sunny side up eggs on tostadas, refried beans, salsa roja, salsa verde, lettuce, cotija cheese, pico de gallo, sour cream and guacamole
- DESAYUNO TACOS* 13.50
scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol
(*GF when served with corn tortillas)
- STEAK AND EGGS GF 17.00
marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato
- ROCCO'S FUEGO CHICKEN & WAFFLES 12.50
belgian waffle topped with maple-fuego fried chicken, honey butter, maple syrup, fruit salad
- JUICERA®**
- LOCAL ORGANIC COLD PRESSED JUICE GREEN POWER..... 9.00
cucumber, apple, kale, romaine, spinach, parsley, celery and lemon
- SEASONAL..... 9.00
organic, local, seasonal ingredients

GUACAMOLE

made tableside

- WITH ROCCO'S CHIPS..... 13.00
ADD PEPPERS, CARROTS, RADISH, AND CELERY FOR DIPPING (*GF when served with veg)..... 3.00

ANTOJITOS and BOTANAS

- TOTOPOS (CHIPS AND SALSAS) 4.50
house - tomato, onion, cilantro verde - tomatillo, jalapeño rojo - roasted chiles, red peppers
- CHICKEN TORTILLA SOUP 4.50
charred tomato, chipotle broth, tortillas, cilantro, lime crema, cotija cheese, avocado
- CEVICHE DEL DIA* MP
fresh marinated seafood with lime
- NACHOS (1/2 or Whole) 7.00/12.00
spicy beef, black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños
- EMPANADAS DE PICADILLO 10.50
2 carne molida turnovers with chipotle aioli, avocado corn pico de gallo
- AUSTIN QUESO 11.00
tex-mex cheese dip with Rocco's chips and veggies

ENSALADAS

- ENSALADA VERDE GF 6.50
assorted greens salad, cotija cheese and pepitas with local vegetables, spanish sherry vinaigrette
- MEXICAN COBB SALAD GF 13.50
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette
- QUINOA BOWL GF 15.00
grilled chicken breast, greens, radish, pepitas, heirloom tomatoes, oaxacan string cheese, balsamic-lime vinaigrette
- ENSALADA DE TACO 13.50
spicy ground beef, cotija cheese, pico de gallo, shredded lettuce, avocado ranch dressing, sour cream, guacamole, crispy flour tortilla

TACOS

DE CASA

flour tortillas (hard corn or gluten free handmade corn tortillas available)
served with taco sauce, pico de gallo, cilantro, pickled red onions, cotija cheese
- available as platter -
2 tacos with yellow rice and ensalada verde

- POLLO* 3.50 EA. / 11.00
pulled chicken breast in adobo
- COCHINITAS ACHIOTE* 3.50 EA. / 11.00
slow roasted pork
- CARNE MOLIDA* 3.50 EA. / 11.00
spicy ground beef
- HONGOS* 3.75 EA. / 11.50
vegetarian mushrooms, tequila, jalapeño, garlic
- CHORIZO* 4.50 EA. / 13.00
spicy sausage
- CAMARONES* 5.50 EA. / 14.00
shrimp
- CARNE ASADA* 5.50 EA. / 14.00
marinated grilled steak
- PESCADO* 5.50 EA. / 14.00
grilled or blackened fish

DE CALLE

(3) served on handmade corn tortillas

- THE KOREAN 14.50
hoisin bbq beef, kimchi, cilantro, spicy peanuts
- THE BROOKLYN GF 16.50
pulled pork, smoked bacon, chorizo, pork belly, cilantro, onion, salsa brava
- THE TRADICIONAL GF 16.50
carnitas style pork, cilantro, onion, salsa brava

ALL GF* (*when served with corn tortilla)

iGO GREEN!

GET YOUR TACOS
IN LETTUCE CUPS 50¢ EA.

ENCHILADAS

two corn tortillas rolled in sauce, baked with chihuahua cheese, served with beans "refrijoles" and yellow rice

- VERDES GF 13.50
slow roasted chicken in adobo, tomatillo sauce
- ROJAS GF 13.50
pulled pork, smoky guajillo chile sauce

MOLCAJETES

served sizzling in a traditional lava rock molcajete "MOKA-HET-TAY" with flour tortillas, pico de gallo, cotija cheese, guacamole, sour cream
GF* (*when served with corn tortilla)

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| CARNE 24.00
(for one)
marinated grilled steak, chicken, chorizo, chile rajas, salsa roja and tequila | SEAFOOD 24.00
(for one)
shrimp, scallops, fish, poblano chiles, sweet potatoes, charred tomatoes | SURF & TURF 24.00
(for one)
marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce |
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ESPECIALES DE LA CASA

- PESCE DE MERCADO* GF MP
grilled fresh fish of the day, heirloom tomato and avocado pico, kale salad, salsa brava
- CHIMICHANGA NATIONALE 13.50
spicy chicken, red onion, chihuahua cheese, yellow rice and black beans, salsa roja, salsa verde
- POLLO AL CARBON 13.50
2 grilled boneless chicken breasts, yellow rice, black beans, plantains, escabeche onions
- CALIFORNIA FISH TACOS 17.50
3 battered and fried mahi mahi tacos with pineapple cabbage slaw and avocado ranch, yellow rice, black beans
- BISTEC CON AVOCADO FRIES 24.00
marinated grilled steak, chimichurri, avocado fries, cotija cheese, chipotle-roasted garlic aioli
- CHILE RELLENOS 12.50
battered and fried poblano chiles, stuffed with chihuahua and goat cheese, topped with salsa roja, lime crema, cotija cheese, yellow rice, black beans
- YUCATAN GF* (*when served with corn tortilla)..... 17.00
chicken enchilada, steak tacos (2)
- BAJA 18.00
grilled fish taco, shrimp taco, spinach and goat cheese quesadilla

Las TORTAS

- TACO BURGER* 13.50
crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries
- QUESADILLAS 11.50
griddled flour tortilla, chihuahua cheese roasted chiles
- chicken or mushrooms..... 13.50
market vegetables 13.50
steak or shrimp..... 16.00
- WET BURRITO CON ROJO 13.50
choice of chicken, beef or pulled pork burrito filled with black beans, yellow rice, cotija cheese, cilantro, salsa roja
- DORADO STYLE CHICKEN BURRITO 13.50
yellow rice, black beans, cotija & chihuahua cheeses, hot sauce, guacamole, pico de gallo, griddled in a flour tortilla, verde sauce
- TORTA DE PESCADO 15.00
grilled fresh fish filet, avocado ranch, roasted red onion, tomato, shredded lettuce, fries, on a toasted bun
- HAMBURGER "EL NORTE"* 12.50
8 oz ground sirloin burger, fries

SIDES

- MEXICAN POTATOES GF... 3.00 BLACK BEANS GF 3.50 BEANS "REFRIJOLES" GF .. 4.50
BACON GF..... 3.50 YELLOW RICE GF 3.50 SWEET PLANTAINS 5.50

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