

ANTOJITOS *and* BOTANAS

TOTOPOS (CHIPS AND SALSAS)..... 4.75
house – tomato, onion, cilantro
verde - tomatillo, jalapeño
rojo – roasted chiles, red peppers

JALAPEÑO RELLENOS11.00
stuffed fried jalapeño poppers with cotija
cheese, lime crema, avocado ranch, cilantro

ELOTES6.50
mexican street corn, grilled with cotija cheese,
chipotle aioli, Rocco’s spice

AUSTIN QUESO 12.00
tex-mex cheese dip with rocco’s chips
and veggies

SOPA DEL DIA MP

CEVICHE DEL DIA* MP
fresh marinated seafood with lime

NACHOS (1/2 or Whole)8.50/14.50
spicy beef, black beans, guacamole, pico de
gallo, chihuahua cheese, pickled jalapeños,
sour cream

QUESO FUNDIDO
chihuahua and cheddar cheeses, chile rajas,
baked in a skillet, with flour tortillas
(*GF when served with corn tortilla)
with carne molida 11.50
with chorizo12.00

FLAUTAS11.50
three flour tortillas filled and rolled, fried
crispy with chicken and salsa chile de árbol

EMPANADAS DE PICADILLO 12.00
2 carne molida turnovers with chipotle aioli
and avocado corn pico de gallo

GUACAMOLE

made tableside

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

... ENSALADAS ...

ENSALADA MIXTA GF 7.00
assorted greens salad, cotija cheese and
pepitas with local vegetables, spanish
sherry vinaigrette

ENSALADA CON KALE Y QUESO GF 12.00
tuscan kale, cabbage, cotija cheese, marcona
almonds, craisins, chimichurri yogurt dressing

ENSALADA DE TACO 16.00
spicy beef, cotija cheese, pico de gallo,
romaine, avocado ranch dressing, sour cream,
guacamole, tortilla bowl

MEXICAN COBB SALAD GF 16.00
grilled chicken breast, chopped romaine,
cotija cheese, black beans, charred corn, egg,
guacamole, pico de gallo,
chipotle-lime vinaigrette

GRILLED CHICKEN QUINOA BOWL GF.... 16.00
greens, radish, pepitas, heirloom
tomatoes, oaxacan string cheese,
spanish sherry vinaigrette

Especiales del Día

MONDAY | Rockin Shrimp Taco..... 18.00

TUESDAY | All You Can Eat19.99

WEDNESDAY | Green Mole Enchiladas..... 16.00

THURSDAY | Tamales de la Cocina..... 17.00

FRIDAY | Bahn Mi Taco..... 18.00

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 mixta
POLLO* 4.50 EA. / 13.00
slow roasted chicken in adobo

COCHINITAS ACHIOTE* 4.50 EA. / 13.00
slow roasted pork

CARNE MOLIDA* 4.50 EA. / 13.00
spicy ground beef

HONGOS* vegan mushroom ... 4.50 EA. / 13.00
tequila, jalapeño, garlic

CHORIZO* spicy sausage..... 5.50 EA. / 15.00
cotija cheese, cilantro, onion, verde

CAMARONES* shrimp..... 6.50 EA. / 16.00

CARNE ASADA* 6.50 EA. / 16.00
marinated grilled steak

PESCADO* 6.50 EA. / 16.00
grilled or blackened fish

DE CALLE

platter of three served on
handmade corn tortillas

CHILE RELLENO 16.00
roasted corn, pepitas, shaved cabbage,
salsa brava, radish

THE KOREAN 17.00
hoisin bbq beef, kimchi,
cilantro, spicy peanuts

THE BROOKLYN GF 19.00
bbq glazed pork belly, cabbage,
pickled vegetables, salsa brava, cilantro

CALIFORNIA FISH TACOS..... 19.00
3 battered and fried mahi mahi tacos,
shaved cabbage, chipotle aioli,
pico de gallo, radish, cilantro

GO GREEN!

GET YOUR TACOS
IN LETTUCE CUPS **50¢ EA.**

COMBINACIONES

YUCATAN GF* (*when served with corn tortilla)..... 19.50
chicken enchilada, steak tacos (2)

BAJA 20.50
grilled fish taco, shrimp taco, spinach
and goat cheese quesadilla

DURANGO 19.50
bbq pork tostada, skirt steak taco, quesadilla
con queso, guacamole, pico de gallo, sour cream

GAUCHO PLATTER GF 27.00
marinated grilled steak, chicken breast,
shrimp, chorizo, chimichurri, grilled green
onions, radishes, corn tortillas,
chipotle-roasted garlic aioli

ENCHILADAS

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

VERDES GF 15.50
slow roasted chicken in adobo,
tomatillo sauce

ROJAS 15.50
pulled pork, smoky guajillo chile sauce

VEGETARIANA GF..... 15.50
market vegetables, tomatillo 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)

CARNE 26.50
(for one)
marinated grilled steak,
chicken, chorizo,
chile rajas, salsa roja
and tequila

SEAFOOD 26.50
(for one)
shrimp, scallops, fish,
charred tomatoes,
roasted corn, coconut milk

SURF & TURF 26.50
(for one)
marinated grilled steak,
chorizo, sweet potatoes,
chicken and shrimp in a
roasted garlic verde sauce

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 15.00
spicy chicken, grilled red onion,
oaxacan cheese, cilantro, chipotles,
served with yellow rice and black beans,
salsa roja, salsa verde

POLLO AL CARBON 16.00
2 grilled boneless chicken breasts,
yellow rice, black beans, plantains,
escabeche onions, chimichurri

BISTEC CON AVOCADO FRIES25.00
marinated grilled steak,
chimichurri, avocado fries,
cotija cheese, chipotle aioli

Las TORTAS

TACO BURGER*15.00
crispy tortillas, guacamole, house salsa,
chihuahua cheese, sour cream, lettuce, fries

QUESADILLAS 13.00
griddled flour tortilla, chiles rajas,
oaxaca and chihuahua cheese
chicken or mushrooms.....15.00
market vegetables15.00
steak or shrimp.....18.00

WET BURRITO CON ROJO..... 15.00
choice of chicken, beef or pulled pork burrito
filled with black beans, yellow rice, cotija
cheese, cilantro, salsa rojo

DORADO STYLE CHICKEN BURRITO 15.00
yellow rice, black beans, cotija &
chihuahua cheeses, hot sauce,
guacamole, pico de gallo, griddled
in a flour tortilla, verde sauce

TORTA DE PESCADO 17.00
(fried, blackend or grilled)
grilled fresh fish filet, shishito aioli,
tomato, lettuce, grilled scallions, fries,
on a toasted bun

HAMBURGER “EL NORTE”*14.00
8 oz ground sirloin burger, fries

SIDES

YELLOW RICE GF.....4.50

BLACK BEANS GF..... 4.50

BEANS “REFRIJOLES” GF..5.50

MARKET VEGETABLES GF..5.50

SWEET PLANTAINS..... 6.50

AVOCADO FRIES 8.50

*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.