

# ANTOJITOS *and* BOTANAS

TOTOPOS (CHIPS AND SALSAS) ..... 4.50  
house - tomato, onion, cilantro verde - tomatillo, jalapeño rojo - roasted chiles, red peppers

SOPA DEL DIA ..... MP

JALAPEÑO RELLENOS ..... 12.50  
stuffed fried jalapeño poppers with cotija cheese, lime crema, avocado ranch

ELOTES GF ..... 6.00  
mexican street corn, grilled with cotija cheese, chipotle aioli, rocco's spice

AUSTIN QUESO GF ..... 12.50  
tex-mex cheese dip with rocco's chips and veggies

QUESADILLAS  
griddled flour tortilla, chihuahua cheese and roasted chiles

cheese ..... 12.00

chicken or mushrooms ..... 14.00

market vegetables ..... 14.00

steak or shrimp ..... 16.50

CAMARONES PATRON ..... 15.50  
shrimp sautéed in tequila and rojo chipotle butter sauce, padrón peppers, served with flour tortillas (\*GF when served with corn tortillas)

QUESO FUNDIDO  
chihuahua and cheddar cheeses, chile rajas, baked in a skillet, with flour tortillas (\*GF when served with corn tortillas)

with carne molida ..... 11.50

with chorizo ..... 12.00

CEVICHE DEL DIA\* ..... MP  
fresh marinated seafood with lime

NACHOS (1/2 or Whole) ..... 8.00/14.00  
spicy beef, black beans, guacamole, pico de gallo, sour cream, chihuahua cheese, pickled jalapeños

FLAUTAS ..... 11.50  
three flour tortillas filled and rolled, fried crispy with your choice of chicken with salsa chile de árbol or beef with avocado ranch

EMPANADAS DE PICADILLO ..... 11.50  
2 carne molida turnovers with chipotle aioli, avocado corn pico de gallo

## GUACAMOLE

*made tableside*

WITH ROCCO'S CHIPS ..... 14.00

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.. 13.00  
tuscan kale, cabbage, cotija cheese, marcona almonds, craisins, chimichurri yogurt dressing

ENSALADA DE TACO ..... 16.00  
spicy ground beef, cotija cheese, pico de gallo, shredded lettuce, avocado ranch dressing, sour cream, guacamole, crispy flour tortilla

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

QUINOA BOWL GF ..... 17.00  
grilled chicken breast, greens, radish, pepitas, heirloom tomatoes, oaxacan string cheese, spanish sherry vinaigrette

## Especiales de Noche

MONDAY | Rockin Shrimp Tacos ..... 18.00

TUESDAY | All You Can Eat ..... 16.99

WEDNESDAY | Green Mole Enchiladas.... 16.00

THURSDAY | Tamales de la Cocina..... 18.00

FRIDAY | Bánh Mì Tacos ..... 18.00

SATURDAY | Seared Tuna ..... MP

SUNDAY | Brisket Tacos ..... 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

POLLO\* ..... 4.50 EA.  
slow roasted chicken in adobo

COCHINITAS ACHIOTE\* ..... 4.50 EA.  
slow roasted pork

CARNE MOLIDA\* ..... 4.50 EA.  
spicy ground beef

HONGOS\* vegan mushroom..... 4.75 EA.  
tequila, jalapeño, garlic

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

CAMARONES\* shrimp..... 6.50 EA.

CARNE ASADA\* ..... 6.50 EA.  
marinated grilled steak

PESCADO\* ..... 6.50 EA.  
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 BROOKLYN GF..... 18.50  
bbq glazed pork belly, shaved cabbage, pickled vegetables, salsa brava, cilantro

THE TRADICIONAL GF..... 18.50  
carnitas style pork, cilantro, onion, salsa brava

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)... 20.50  
chicken enchilada, steak tacos (2)

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

DURANGO ..... 20.50  
bbq pork tostada, marinated grilled steak taco, quesadilla con queso, guacamole, pico de gallo, sour cream

GAUCHO PLATTER GF ..... 29.00  
marinated grilled steak, chicken breast, shrimp, chorizo, chimichurri, grilled green onions, radishes, corn tortillas, garlic aioli

## ENCHILADAS

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

VERDES GF ..... 16.00  
slow roasted chicken in adobo, tomatillo sauce

ROJAS GF ..... 16.00  
pulled pork, smoky guajillo chile sauce

VEGETARIANA GF ..... 16.00  
market vegetables, tomatillo sauce

## Tas TORTAS

TACO BURGER\* ..... 15.50  
crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries

HAMBURGER "EL NORTE"\* ..... 15.00  
8 oz ground sirloin burger, fries

## 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 24.50 / 41.50  
(for one or two)  
marinated grilled steak, chicken, chorizo, chile rajas, salsa roja and tequila

SURF & TURF 24.50 / 41.50  
(for one or two)  
marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce

SEAFOOD 25.50 / 42.50  
(for one or two)  
shrimp, scallops, fish, charred tomatoes, roasted corn coconut milk

## 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 ..... 16.00  
spicy chicken, red onion, oaxacan cheese, yellow rice and black beans, salsa roja, salsa verde

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

ROCCO'S SIMPLE CHICKEN ..... 19.00  
two grilled chicken breasts, sweet potatoes, avocados

BISTEC CON AVOCADO FRIES ..... 27.00  
marinated grilled steak, chimichurri, avocado fries, cotija cheese, chipotle aioli

POLLO AL CARBON ..... 19.00  
two grilled boneless chicken breasts, yellow rice, black beans, plantains, escabeche onions, chimichurri

CHILE RELLENOS..... 18.00  
battered and fried poblano chiles, stuffed with chihuahua and goat cheese, topped with salsa roja, lime crema, cotija cheese, yellow rice, black beans

## SIDES

YELLOW RICE GF ..... 3.50 BEANS "REFRIJOLES" GF... 4.50 SWEET PLANTAINS..... 5.50

BLACK BEANS GF..... 3.50 MARKET VEGETABLES GF .. 4.50 AVOCADO FRIES..... 7.50

\*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.