• Auténtica Calidad •

Rocco's Tacos
AND TEQUILA BAR

• Estilo Tradicional •

BRUNCH COCKTAILS

All You Can Drink
(with the purchase of an entrée)

MIMOSAS
sparkling wine with fresh kennesaw orange juice

BLOODY MARYS
vodka, zing zang bloody mary mix
"hair of the chihuahua"

ROSÉ

MARGALITERS

— 1 Liter Bottles to Stay or To Go —
($10 off with purchase of an entrée)

HOUSE MARGARITA {liter}
tradicional, mango, strawberry

ROCCO RITA {liter}

CADILLAC MARGARITA {liter}

Famoso Table Side

GUACAMOLE

with Rocco's chips

add ons

CARROTS, CUCUMBERS, & PEPPERS FOR DIPPING
(*GF when served with veggies)

CHIPOTLE GLAZED PORK BELLY

STARTERS & SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS)
house - tomato, onion, cilantro, lime
verde - tomatillo, jalapeño
picante - roasted chile de árbol

NACHOS
refried beans, Austin queso, pickled jalapeños, chile de árbol salsa, chipotle aioli, chihuahua cheese, pico de gallo, crema, guacamole
beef or chicken
birria brisket

AUSTIN QUESO
tex-mex cheese dip, chips, veggies

FLAUTAS
three flour tortillas filled and rolled, fried crispy with chicken, salsa chile de árbol

QUESO FUNDIDO
chihuahua and cheddar cheeses, chili rajas, baked in a skillet with flour tortillas with carne molida or chorizo
(*GF when served with corn tortillas)

GARCIA'S GRILLED WINGS GF
chipotle-honey lime bbq, avocado ranch

CAMARONES AL AJILLO GF
sautéed shrimp, garlic, chile de árbol, lemon, tequila, corn tortillas

BURRITOS & BOWLS

WET BURRITO
topped with rojo and chihuahua cheese

"DORADO" BURRITO
griddled and served with salsa verde

BURRITO BOWL GF
yellow rice, black beans, romaine, chihuahua cheese, queso fresco, cilantro, sour cream, pico de gallo, guacamole

choice of
market vegetable
pork, chicken or beef
*skirt steak or shrimp

SIDES

BREAKFAST POTATOES GF
BACON
BLACK BEANS GF
YELLOW RICE GF
BEANS "REFRIJOLES" GF
MARKET VEGETABLES GF
SWEET PLANTAINS
ESQUITES GF
mexican street corn, queso fresco, chipotle aioli, Rocco's spice

BRUNCH

EL AMERICANO
2 scrambled eggs, bacon, buttered sourdough toast, breakfast potatoes

BUTTERMILK PANCAKES
applewood bacon, maple syrup, whipped butter, fresh berries, melon
chocolate chips (no upcharge)

***AVOCADO TOAST**
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flakes, cilantro, evoo, sea salt, fruit salad

WET BURRITO CON HUEVOS
scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja

DESAYUNO TACO
scrambled egg breakfast tacos, bacon, rajas, queso fresco, cilantro, chile de árbol
(*GF when served with corn tortillas)

***STEAK & EGGS** GF
marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato

TACOS

DE CASA

served on flour tortillas (hard corn or GF handmade corn tortilla available) served with pico de gallo, cilantro, pickled red onions, queso fresco

- MAKE IT A PLATTER -
choose any two tacos de casa served with yellow rice and your choice of black or refried beans

HONGOS
vegan mushrooms, tequila, jalapeño, garlic

POLLO
slow-roasted chicken in adobo

COCHINITAS ACHIOTE
slow-roasted pork

CARNE MOLIDA
chili braised ground beef

CHORIZO
queso fresco, cilantro, onion, salsa verde

CAMARONES
adobo shrimp

***CARNE ASADA**
marinated grilled steak

CRISPY FISH
battered and fried mahi-mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro

DE CALLE

three tacos served on handmade corn tortillas

SMASH BURGER TACOS
american cheese, shaved lettuce, pico de gallo, relish, chipotle smash sauce, flour tortillas

PORK BELLY GF
crispy pork belly, chipotle BBQ, corn & jalapeño relish

HOT HONEY CHICKEN
crispy chicken, drizzled with hot honey, charred corn esquites, avocado ranch

****MACHA SHRIMP**
crispy shrimp, peanut salsa macha, shaved cabbage, avocado, pico de gallo, sesame seeds

QUESA-BIRRIA GF
chili braised beef brisket served in crispy corn tortillas, pickled red onions, crema, lime and caldo "broth" to dip

LETTUCE CUPS AVAILABLE UPON REQUEST

ENSALADAS

CAESAR
parmigiano reggiano, croutons

ENSALADA DE TACO
crispy flour tortilla, spicy ground beef, romaine lettuce, queso fresco, pico de gallo, sour cream, guacamole, avocado ranch dressing

CHOPPED MEXICAN COBB GF
grilled chicken breast, romaine, queso fresco, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette

ADD WHATEVER YOU WANT

ESPECIALES DE LA CASA

QUESADILLAS
griddled flour tortilla, chihuahua cheese, chili rajas
chicken, mushroom, or market vegetables
*steak or shrimp

ENCHILADAS GF
two corn tortillas rolled in sauce, melted chihuahua cheese, "refrijoles" and yellow rice
market vegetable, tomatillo sauce
adobo braised chicken, tomatillo sauce
slow-roasted pork, smoky guajillo sauce

AL CARBON
yellow rice, black beans, plantains, pickled red onions, chimichurri
chicken breast
*skirt steak

ROCCO'S SIMPLY GRILLED GF
served with baked sweet potato, avocado and lime
chicken breast
*skirt steak
market fish

FAJITAS
served sizzling with grilled onion & pepper rajas, pico de gallo, guacamole, queso fresco sour cream, roasted jalapeño, & chimichurri
adobo chicken breast
shrimp
skirt steak
combination of any two

MOLCAJETES

served sizzling in a traditional lava rock molcajete "MOKA-HET-TAY" with flour tortillas, pico de gallo, queso fresco, guacamole, sour cream, & lime wedges
(*GF when served with corn tortillas*)

CARNE
marinated skirt steak, adobo chicken, chorizo, chili rajas, salsa roja & chipotle butter

SURF & TURF
marinated skirt steak, adobo chicken, chorizo, shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

(*steak per taco upcharge)

*Contains raw food. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Before placing your order, please inform your server if a person in your party has a food allergy.

RT - MAIN BRUNCH - FLORIDA 9.10.26