

STARTERS & SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS)	8.00
house - tomato, onion, cilantro, lime	
verde - tomatillo, jalapeño	
picante - roasted chile de árbol	
NACHOS	12.00
refried beans, Austin queso,	
pickled jalapeños, chile de árbol salsa,	
chipotle aioli, chihuahua cheese,	
pico de gallo, crema, guacamole	
beef or chicken	17.00
birria brisket	23.00
AUSTIN QUESO	15.00
tex-mex cheese dip, chips, veggies	

Famoso Table Side

GUACAMOLE

with Rocco's chips.....16.50

add ons

CARROTS, CUCUMBERS, 3.50	
& PEPPERS FOR DIPPING	
(*GF when served with veggies)	
CHIPOTLE GLAZED 9.00	
PORK BELLY	

ENSALADAS

CAESAR	12.00
parmigiano reggiano, croutons	
ENSALADA DE TACO	19.50
crispy flour tortilla,	
spicy ground beef, romaine lettuce,	
queso fresco, pico de gallo,	
sour cream, guacamole,	
avocado ranch dressing	
CHOPPED MEXICAN COBB GF ...20.50	
grilled chicken breast,	
romaine, queso fresco,	
black beans, charred corn,	
egg, guacamole, pico de gallo,	
chipotle-lime vinaigrette	
ADD WHATEVER YOU WANT	MP

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 vegetables	19.00
pork, chicken or beef	24.00
*skirt steak or shrimp	27.00

SIDES

BLACK BEANS GF	5.00
YELLOW RICE GF	5.00
BEANS “REFRIJOLES” GF	6.00
MARKET VEGETABLES GF	6.00
SWEET PLANTAINS	7.00
ESQUITES GF	9.00
mexican street corn, queso fresco,	
chipotle aioli, Rocco's spice	

FLAUTAS	15.00
three flour tortillas filled and rolled, fried crispy with	
chicken, salsa chile de árbol	
QUESO FUNDIDO	15.00
chihuahua and cheddar cheeses, chili rajas,	
baked in a skillet with flour tortillas	
with carne molida or chorizo	16.00
(*GF when served with corn tortillas)	
GARCIA’S GRILLED WINGS GF	18.00
chipotle-honey lime bbq, avocado ranch	
CAMARONES AL AJILLO GF	19.00
sautéed shrimp, garlic, chile de árbol, lemon,	
tequila, corn tortillas	

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	6.50 ea./15.00
vegan mushrooms, tequila,	
jalapeño, garlic	
POLLO	7.00 ea./16.00
slow-roasted chicken in adobo	
COCHINITAS ACHIOTE 7.00 ea./16.00	
slow-roasted pork	
CARNE MOLIDA	7.00 ea./16.00
chili braised ground beef	
CHORIZO	7.50 ea./17.00
queso fresco, cilantro, onion,	
salsa verde	
CAMARONES	9.00 ea./21.00
adobo shrimp	
*CARNE ASADA	9.00 ea./21.00
marinated grilled steak	
CRISPY FISH	9.00 ea./21.00
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	20.00
American cheese, shaved lettuce,	
pico de gallo, relish,	
chipotle smash sauce,	
flour tortillas	
PORK BELLY GF	19.00
crispy pork belly,	
chipotle BBQ,	
corn & jalapeño relish	
HOT HONEY CHICKEN	19.00
crispy chicken, drizzled with	
hot honey, charred corn esquites,	
avocado ranch	
**MACHA SHRIMP	23.00
crispy shrimp, peanut salsa macha,	
shaved cabbage, avocado,	
pico de gallo, sesame seeds	
QUESA-BIRRIA GF	23.00
chili braised beef brisket served	
in crispy corn tortillas,	
pickled red onions, crema,	
lime and caldo “broth” to dip	

**LETTUCE CUPS AVAILABLE
UPON REQUEST
50¢ EACH**

ESPECIALES DE LA CASA

QUESADILLAS	
griddled flour tortilla, chihuahua cheese, chili rajas	16.00
chicken, mushroom, or market vegetables	19.00
*steak or shrimp	24.00
ENCHILADAS GF	
two corn tortillas rolled in sauce, melted chihuahua cheese, “refrijoles” and yellow rice	
market vegetable, tomatillo sauce	21.00
adobo braised chicken, tomatillo sauce	22.00
slow-roasted pork, smoky guajillo sauce	22.00
AL CARBON	
yellow rice, black beans, plantains, pickled red onions, chimichurri	
chicken breast	25.00
*skirt steak	35.00
ROCCO’S SIMPLY GRILLED GF	
served with baked sweet potato, avocado and lime	
chicken breast	25.00
*skirt steak	35.00
market fish	MP
FAJITAS	
served sizzling with grilled onion & pepper rajas, pico de gallo, guacamole, queso fresco	
sour cream, roasted jalapeño, & chimichurri	
adobo chicken breast	26.00
shrimp	34.00
skirt steak	38.00
combination of any two	36.00

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 34.00	SURF & TURF 36.00
marinated skirt steak, adobo chicken, chorizo,	marinated skirt steak, adobo chicken, chorizo,
chili rajas, salsa roja & chipotle butter	shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

\$27.99 (*steak \$2.00 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.