

....brunchCOCKTAILS....

UNLIMITED MIMOSAS.....	14.00
barefoot bubbly with fresh kennesaw orange juice	
ENDLESS BLOODY MARYS.....	14.00
finlandia vodka, zing zang bloody mary mix "hair of the chihuahua"	
BOTTOMLESS ROSÉ.....	25.00
notorious pink rosé	

(with the purchase of any entrée)

BRUNCH

AVOCADO TOAST.....	13.50
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flake, cilantro, evoo, sea salt, fruit salad	
WET BURRITO CON HUEVOS.....	14.00
scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja	
ROCCO'S FUEGO CHICKEN & CHURROS.....	14.00
churros topped with maple-fuego fried chicken, maple syrup, fruit salad	
HUEVOS RANCHEROS DIVORCIADOS.....	15.00
sunny side up eggs on tostadas, refried beans, salsa roja, salsa verde, cotija cheese, pico de gallo, sour cream and guacamole	
DESAYUNO TACOS*.....	16.00
scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol (*GF when served with corn tortillas)	
STEAK AND EGGS GF.....	19.00
marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato	

GUACAMOLE

made *tableside*

WITH ROCCO'S CHIPS.....	13.50
ADD PEPPERS, CARROTS, RADISH, AND CELERY FOR DIPPING (*GF when served with veg).....	3.50

....ENSALADAS.....

ENSALADA MIXTA GF.....	7.50
assorted greens salad, cotija cheese and pepitas with local vegetables, spanish sherry vinaigrette	
MEXICAN COBB SALAD GF.....	16.50
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette	
ENSALADA DE TACO.....	16.50
spicy beef, cotija cheese, pico de gallo, romaine, avocado ranch dressing, sour cream, guacamole, tortilla bowl	

ANTOJITOS and BOTANAS

TOTOPOS (CHIPS AND SALSAS).....	4.75
house - tomato, onion, cilantro verde - tomatillo, jalapeño rojo - roasted chiles, red peppers	
CEVICHE DEL DIA*.....	MP
fresh marinated seafood with lime	
CHIPOTLE AGAVE GLAZED WINGS.....	12.00
avocado ranch and veggies	
AUSTIN QUESO.....	12.50
tex-mex cheese dip with Rocco's chips and veggies	
EMPANADAS DE PICADILLO.....	12.50
2 carne molida turnovers with chipotle aioli and avocado corn pico de gallo	

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*.....	5.00 EA. / 13.50	CHORIZO*.....	6.00 EA. / 15.00
slow roasted chicken breast in adobo		spicy sausage	
COCHINITAS ACHIOTE*.....	5.00 EA. / 13.50	CAMARONES*.....	7.00 EA. / 16.50
slow roasted pork		shrimp	
CARNE MOLIDA*.....	5.00 EA. / 13.50	CARNE ASADA*.....	7.00 EA. / 16.50
spicy ground beef		marinated grilled steak	
HONGOS*.....	5.00 EA. / 13.50	PESCADO*.....	7.00 EA. / 16.50
vegetarian mushrooms, tequila, jalapeño, garlic		grilled or blackened fish	

DE CALLE

platter of three served on handmade corn tortillas

THE BROOKLYN GF.....	19.50	CALIFORNIA FISH TACOS.....	20.00
bbq glazed pork belly, shaved cabbage, pickled vegetables, salsa brava, cilantro		3 battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli	

¡GO GREEN! GET YOUR TACOS IN LETTUCE CUPS **50¢ EA.**

NACHOS

black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños, sour cream

CARNE MOLIDA.....	9.00
BBQ PORK.....	9.50
GRILLED CHICKEN.....	9.50

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	

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 27.00
(for one)
marinated grilled steak, chicken, chorizo, chile rajas, salsa roja and tequila

SEAFOOD 27.00
(for one)
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, black beans, yellow rice, salsa brava	
CHIMICHANGA NATIONALE.....	15.50
spicy chicken, grilled red onion, oaxacan cheese, cilantro, chipotles, served with yellow rice and black beans, salsa roja, salsa verde	

ROCCOS SIMPLE CHICKEN.....	16.00
2 pieces grilled honey lime chicken, roasted sweet potatoes, sliced avocado, and fresh lime	
POLLO AL CARBON.....	16.50
2 grilled boneless chicken breasts, yellow rice, black beans, plantains, escabeche onions, chimichurri	
BISTEC CON AVOCADO FRIES.....	26.00
marinated grilled steak, chimichurri, avocado fries, cotija cheese, chipotle-roasted garlic aioli	

Tas TORTAS

QUESADILLAS.....	13.50	WET BURRITO CON ROJO	
griddled flour tortilla, chiles rajas, oaxaca and chihuahua cheese		filled with black beans, yellow rice, cotija cheese, cilantro, topped with chihuahua cheese and salsa roja	
chicken or mushrooms.....	15.50	bacon and eggs.....	13.50
market vegetables.....	15.50	chicken, beef or pork.....	15.50
steak or shrimp.....	18.50		
HAMBURGER "EL NORTE"*.....	14.50	DORADO STYLE CHICKEN BURRITO ...	15.50
8 oz ground sirloin burger, fries		yellow rice, black beans, cotija & chihuahua cheeses, hot sauce, guacamole, pico de gallo, griddled in a flour tortilla, verde sauce	
TACO BURGER*.....	15.50	GAUCHO BURGER.....	16.00
crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries		8 oz ground sirloin burger topped with bbq pork and austin queso, fries	

SIDES

MEXICAN POTATOES GF.....	4.00	BLACK BEANS GF.....	4.50	BEANS "REFRIJOLES" GF ..	5.50
BACON GF.....	4.50	YELLOW RICE GF.....	4.50	SWEET PLANTAINS.....	6.50

*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.