UNLIMITED MIMOSAS $14.00
barely bubbly with fresh kensaw orange juice

ENDLESS BLOODY MARYS $14.00
finlandia vodka, zing zang bloody mary mix “hair of the chihuahua”

BOTTOMLESS ROSE $25.00
notorious pink rose
(with the purchase of any entrée)

BRUNCH

AVOCADO TOAST $13.50
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chilli flake, cilantro, evoo, sea salt, fruit salad

WET BURRITO CON HUEVOS $14.00
scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, soured cream, salsa roja

ROCCO’S FUEGO

WET BURRITO CON HUEVOS $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, soured cream and guacamole

DESYUNO TACOS* $16.00
scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol (GF when served with corn tortillas)

STEAK AND EGGS $19.00
marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato

TACOS DE CASA

flour tortillas (hard corn or gluten free handmade corn tortillas available)

POLLO* 5.00 EA. / 13.50
slow roasted chicken breast in adobo

COCHINITAS ACHIOTE* 5.00 EA. / 13.50
slow roasted pork

CARNE MOLIDA* 5.00 EA. / 13.50
spicy ground beef

HONGOS* 5.00 EA. / 13.50
vegetarian mushrooms, tequila, jalapeño, garlic

ENCHILADAS

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

CARNE MOLIDA 9.00

BBQ PORK 8.50

GRILLED CHICKEN 9.50

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

CARNE MOLIDA FOR (ONE) $27.00
marinated grilled steak, chicken, chorizo, chile rajitas, salsa roja and tequila

MOLCAJETES

CARNE 27.00
(grilled fresh fish of the day, heirloom tomato and avocado pico, black beans, yellow rice, salsa brava)

CHIMICHANGA NACIONAL 15.50
spicy chicken, grilled red onion, oaxacan cheese, cilantro, corn chips, salsa roja and tequila

ESPECIALES DE LA CASA

PESCE DE MERCADO* MP
grilled fresh fish of the day, salsa roja, salsa verde

POLLO AL CARBON 16.50
2 pieces grilled honey lime chicken, roasted sweet potatoes, sliced avocado, and fresh lime

CHORIZO 27.00
served sizzling in a traditional lava rock molcajete “MOKA-HET-TAY” with flour tortillas, pico de gallo, cotija cheese, soured cream

GF (when served with corn tortilla)

MEXICAN COBB SALAD 18.50
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette

ENSALADAS

ENSALADAS MIXTA GF 7.50
assorted greens salad, cotija cheese, and pepitas with local vegetables, spanish sherry vinaigrette

EXTRA MEXICAN COBB SALAD 18.50
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, sauce cream, guacamole, tortilla bowl

MEXICAN TOASTS WITH SALSA 4.75
house – tomato, onion, cilantro verde – tomatillo, jalapeño rojo – roasted chiles, red peppers

CHIPOTLE GLAZED CHICKEN 12.00
avocado ranch and veggies

AUSTIN QUESO 12.50
tex-mex cheese dip with Rocco’s chips and veggies

MANANAS DE PICADILLO 12.50
2 carne molida turnovers with chipotle aioli and avocado corn pico de gallo

SIDES

MEXICAN POTATOES 4.00
black beans 4.50
BEANS “REFRIGILOES” 5.50
BACON 4.50
YELLOW RICE 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.