

ANTOJITOS and BOTANAS

TOTOPOS (CHIPS AND SALSAS).....	4.75
house - tomato, onion, cilantro verde - tomatillo, jalapeño rojo - roasted chiles, red peppers	
ELOTES	7.00
mexican street corn, grilled with cotija cheese, chipotle aioli, Rocco's spice	
SOPA DEL DIA	MP
JALAPEÑO RELLENOS	11.50
stuffed fried jalapeño poppers with cotija cheese, lime crema, avocado ranch, cilantro	
FLAUTAS	12.00
three flour tortillas filled and rolled, fried crispy with chicken and salsa chile de árbol	
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	

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	
ENSALADA DE TACO	16.50
spicy beef, cotija cheese, pico de gallo, romaine, avocado ranch dressing, sour cream, guacamole, tortilla bowl	
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	
GRILLED CHICKEN QUINOA BOWL GF....	16.50
greens, radish, pepitas, heirloom tomatoes, oaxacan string cheese, spanish sherry vinaigrette	

Especiales del Día

MONDAY Fuego Fried Chicken & Churros..	12.50
TUESDAY All You Can Eat	21.99
WEDNESDAY Green Mole Enchiladas....	16.00
THURSDAY Tamales de la Cocina.....	17.00
FRIDAY Bánh Mì Taco.....	18.00
SATURDAY/SUNDAY Avocado Toast ...	13.50

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* spicy sausage.....	6.00 EA. / 15.00
slow roasted chicken in adobo		cotija cheese, cilantro, onion, verde	
COCHINITAS ACHIOTE*	5.00 EA. / 13.50	CAMARONES* shrimp.....	7.00 EA. / 16.50
slow roasted pork		CARNE ASADA*	7.00 EA. / 16.50
CARNE MOLIDA*	5.00 EA. / 13.50	marinated grilled steak	
spicy ground beef		PESCADO*	7.00 EA. / 16.50
HONGOS* vegan mushroom ...	5.00 EA. / 13.50	grilled or blackened fish	
tequila, jalapeño, garlic			

DE CALLE

platter of three served on handmade corn tortillas

THE BROOKLYN GF.....	19.50	CALIFORNIA FISH TACOS.....	20.00
bbq glazed pork belly, cabbage, pickled vegetables, salsa brava, cilantro		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.**

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	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
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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 YUCCA FRIES	26.00
marinated grilled steak, chimichurri, yucca fries, cotija cheese, chipotle aioli	

Tas TORTAS

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

SIDES

YELLOW RICE GF.....	4.50	BEANS "REFRIJOLES" GF..	5.50	MARKET VEGETABLES GF...	6.50
BLACK BEANS GF.....	4.50	YUCCA FRIES.....	5.50	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.