Cocktails

- 1 Liter Bottles to Stay or To Go -

**HOUSE MARGARITA** {Liter} $35.00  
Traditional, Mango, Blackberry, Hibiscus, Blood Orange

**CADILLAC MARGARITA** {Liter} $45.00

*10$ off with purchase of an entrée*  

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**Botanas**

**POBLANO RELLENOS** $16.00  
battered and fried poblano chiles, stuffed with chihuahua cheese, cotija cheese, black beans, charred corn, pico de gallo, guacamole, pickled red onions, and smoky chipotle salsa

**CRISPY FISH TACOS** $19.00  
3 battered and fried mahi mahi tacos, served with cabbage, chipotle aioli, pico de gallo, radish, cilantro

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**Ensaladas**

**DE CASA**

- 2 tacos with yellow rice and guacamole mix

**POLLO** $4.50 EA./$11.50  
slow roasted chicken in adobo, tomatillo sauce GF

**COCHINITAS ACHIOTE** $4.50 EA./$11.50  
slow roasted pork, chipotle-rubbed, served with guacamole, salsa roja, and cilantro

**CARNE MOLIDA** $4.50 EA./$11.50  
spiced ground beef

**HONGOS** $4.75 EA./$12.00  
vegan mushroom, garlic, jalapeño, salsa verde

**CHORIZO** $5.50 EA./$13.50  
spicy sausage, served with guacamole, salsa roja, and cilantro

**CARAMELO** $6.50 EA./$14.50  
browned sugar, served with guacamole, salsa roja, and cilantro

**PESCADO** $6.50 EA./$14.50  
guacamole

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**Enchiladas**

**DORADO BURRITO** $18.00  
gilled and served with salsa verde

**Chicken Burrito** $16.00  
slow roasted chicken in salsa verde, served with beans and guacamole

**Pork Burrito** $18.00  
pulled pork, served with spicy guajillo sauce and guacamole

**Vegetarian Burrito** $16.00  
Oumph! plant based protein

**Tacos**

**DE CALLE**

- 3 tacos of your choice

**ANTEJITOS**

**EL NORTE** $15.00  
served with guacamole, sour cream, lettuce, and fried veggies

**ESPECIALES DE LA CASA**

**POBLANO Rellenos** $18.00  
battered and fried poblano chiles, stuffed with chihuahua cheese, cotija cheese, black beans, charred corn, pico de gallo, and guacamole

**Rocosos Style Frida** $18.00  
2 mariachi tacos, served with sour cream, guacamole, pico de gallo, and chipotle sauce

**ESPECIALES DE LA CASA**

**MEXICAN CRISPY FISH** $19.00  
3 battered and fried mahi mahi tacos, served with cabbage, chipotle aioli, pico de gallo, radish, cilantro

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**Ensaladas**

**ENSALADA MIXTA** $7.00  
assorted greens salad, served with guacamole, pico de gallo, pickled red onions, and cotija cheese

**ENSALADA DE TACO** $16.00  
spicy ground beef, cotija cheese, pico de gallo, shredded lettuce, avocado, and sour cream

**MEXICAN COBBLER SALAD** $16.00  
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, and chipotle-lime vinaigrette

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**Tacos**

**TACOS**

- plated three of your choice

**MOLCAJETES**

**CARNE 25.00**  
marron grilled steak, served with guacamole, salsa roja, and tequila

**SURF & TURF 25.00**  
marron grilled steak, served with shrimp, scallops, fish, and charred tomatoes, served with coconut milk

**SEAFOOD 26.00**  
marron grilled steak, served with shrimp, scallops, fish, and charred tomatoes, served with coconut milk

**HAMBURGUESAS**

**TACO BURGER** $15.00  
Oumph! plant based protein

**ESPECIALES DE LA CASA**

**MEXICAN CRISPY FISH** $19.00  
3 battered and fried mahi mahi tacos, served with cabbage, chipotle aioli, pico de gallo, radish, cilantro

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**Sides**

**MEXICAN PITA** $3.00  
BACON $3.50  
FRUIT SALAD $3.50  
YELOW RICE $3.50

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**Unlimited Mimosas** $13.00  
sparkling wine with fresh kenssaw orange juice

**Endless Bloody Marys** $13.00  
assorted mixes, served in bloody mary mix “hair of the chihuahua”

**Bottomless Rose** $20.00  
notorious pink rose  
(with the purchase of any entrée)

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**Brunch**

**Omelet of the Day** $13.00  
AVOCADO TOAST

**Burritos**

**Enchiladas**

**Tacos**

**Ensaladas**

**Guacamole**

**Botanas**

**Alojitos and Botanas**

**With Rocco’s Chips** $14.00  
ADD PEPPERS, CARROTS, RADISH, AND CELERY FOR DIPPING $3.00  
*US when served with soup*