

# ANTOJITOS and BOTANAS

TOTOPOS (CHIPS AND SALSAS) ..... 4.75  
house - tomato, onion, cilantro  
verde - tomatillo, jalapeño  
rojo - roasted chiles, red peppers

ELOTES GF ..... 7.00  
mexican street corn, grilled with cotija cheese,  
chipotle aioli, rocco's spice

SOPA DEL DIA ..... MP

JALAPEÑO RELLENOS ..... 14.00  
stuffed fried jalapeño poppers with cotija  
cheese, lime crema, avocado ranch, cilantro

AUSTIN QUESO GF ..... 13.00  
tex-mex cheese dip with rocco's chips  
and veggies

CHIPOTLE AGAVE GLAZED WINGS ..... 13.00  
avocado ranch and veggies

QUESADILLAS  
griddled flour tortilla, chiles rajas,  
oaxaca, and chihuahua cheese

cheese ..... 14.00  
chicken or mushrooms ..... 16.00  
market vegetables ..... 16.00  
steak or shrimp ..... 19.00

CEVICHE DEL DIA\* ..... MP  
fresh marinated seafood with lime

FLAUTAS ..... 13.50  
three flour tortillas filled and rolled, fried  
crispy with chicken and salsa chile de árbol

EMPANADAS DE PICADILLO ..... 13.50  
2 carne molida turnovers with chipotle aioli  
and avocado corn pico de gallo

## GUACAMOLE

*made tableside*

WITH ROCCO'S CHIPS ..... 14.00  
ADD PEPPERS, CARROTS, RADISH, AND  
CELERY FOR DIPPING (\*GF when served with veg) ..... 4.00

## ... ENSALADAS ...

ENSALADA MIXTA GF ..... 7.00  
assorted greens salad, cotija cheese  
and pepitas with local vegetables,  
spanish sherry vinaigrette

ENSALADA DE TACO ..... 18.50  
spicy beef, cotija cheese, pico de gallo,  
romaine, avocado ranch dressing,  
sour cream, guacamole, tortilla bowl

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

GRILLED CHICKEN QUINOA BOWL GF ..... 17.50  
greens, radish, pepitas, heirloom  
tomatoes, oaxacan cheese,  
spanish sherry vinaigrette

## Especiales de Noche

MONDAY | Fuego Fried Chicken & Churros 16.50  
TUESDAY | All You Can Eat ..... 21.99  
WEDNESDAY | Green Mole Enchiladas ..... 17.00  
THURSDAY | Tamales de la Cocina ..... 19.00  
FRIDAY | Bánh Mi Tacos ..... 21.00  
SATURDAY | Brisket Tacos ..... 19.00  
SUNDAY | Brisket Nachos ..... 10/18

# 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

POLLO\* ..... 5.00 EA.  
slow roasted chicken in adobo

COCHINITAS ACHIOTE\* ..... 5.00 EA.  
slow roasted pork

CARNE MOLIDA\* ..... 5.00 EA.  
spicy ground beef

HONGOS\* vegan mushroom ..... 5.00 EA.  
tequila, jalapeño, garlic

CHORIZO\* spicy sausage ..... 6.00 EA.  
cotija cheese, cilantro, onion, verde

CAMARONES\* shrimp ..... 7.00 EA.

CARNE ASADA\* ..... 7.00 EA.  
marinated grilled steak

PESCADO\* ..... 7.00 EA.  
grilled or blackened fish

## DE CALLE

platter of three served on handmade corn tortillas

THE BROOKLYN GF ..... 21.00  
bbq glazed pork belly,  
cabbage, pickled vegetables,  
salsa brava, cilantro

CALIFORNIA FISH TACOS ..... 22.00  
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 half/whole ..... 9.50/16

BBQ PORK half/whole ..... 10/17

GRILLED CHICKEN half/whole ..... 10/17

## ENCHILADAS

two corn tortillas rolled in sauce,  
baked with chihuahua cheese,  
served with beans "refrijoles"  
and yellow rice

VERDES GF ..... 18.00  
slow roasted chicken in adobo, tomatillo sauce

ROJAS GF ..... 18.00  
pulled pork, smoky guajillo chile sauce

VEGETARIANA GF ..... 18.00  
market vegetables, tomatillo sauce

## Tas TORTAS

HAMBURGER "EL NORTE"\* ..... 17.50  
8 oz ground sirloin burger, fries

TACO BURGER\* ..... 18.00  
crispy tortillas, guacamole, house salsa,  
chihuahua cheese, sour cream, lettuce, fries

GAUCHO BURGER ..... 18.00  
8 oz ground sirloin burger topped with bbq  
pork and austin queso, fries

## 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 28.00 / 45.00  
(for one or two)  
marinated grilled steak, chicken,  
chorizo, chile rajas, salsa roja  
and tequila

SEAFOOD 28.00 / 45.00  
(for one or two)  
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

ROCCOS SIMPLE CHICKEN ..... 16.00  
2 pieces grilled honey lime chicken,  
roasted sweet potatoes, sliced avocado,  
and fresh lime

WET BURRITO CON ROJO ..... 17.00  
choice of chicken, beef or pulled pork  
burrito filled with black beans,  
yellow rice, cotija cheese,  
cilantro, salsa rojo

CHIMICHANGA NATIONALE ..... 18.00  
spicy chicken, grilled red onion,  
oaxacan cheese, cilantro, chipotles,  
served with yellow rice and black beans,  
salsa roja, salsa verde

POLLO AL CARBON ..... 21.00  
2 grilled boneless chicken breasts,  
yellow rice, black beans, plantains,  
escabeche onions, chimichurri

BISTEC CON YUCCA FRIES ..... 28.00  
marinated grilled steak, chimichurri,  
yuca fries, cotija cheese,  
chipotle aioli

## SIDES

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