## ANTIOJITOS Y BOTANAS

**TOTOPOS (CHIPS AND SALSAS)** 4.50
- House tomato, onion, cilantro
- Verde - tomatillo, jalapeño
- Rojo - roasted chiles, red peppers

**ELOTES** $6.00
- Mexican street corn, grilled with cotija cheese, chipotle, Rocco’s spice

**AUSTIN QUESO** $12.50
- TX-style cheese dip with Rocco’s chips and veggies

**NACHOS**
- Sour cream, black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños, chile de arbol and chipotle salsas
- Spicy beef, or chicken
- Pork carnitas

**FLAUTAS** $12.00
- Three flour tortillas filled and rolled, fried crispy with chicken with salsa chile de arbol

**QUESO FUNDIDO**
- Chihuahua and cheddar cheeses, chile rajas, baked in a skillet, with flour tortillas
- (GF when served with tortillas) with chorizo

**GRILLED WINGS** $12.00
- Chipotle-honey lime bbq, avocado ranch

**CAMARONES AL AJILLO** $15.50
- Shrimp sauteed with garlic, chile de arbol, lemon and tequila

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## DE CASA

**TACOS**
- Flour tortillas (hard corn or gluten free handmade tortillas available)
- Served with pico de gallo, cilantro, pickled red onions, cotija cheese
- *Available as platter*
  - 2 tacos with yellow rice and ensalada mixta

**COCHECOS** $4.50 EA./$11.50 PL.
- Roasted chicken in adobo

**COCHINITAS PAYSANO** $4.50 EA./$11.50 PL.
- Slow roasted pork

**CARNES CON SABOR** $4.50 EA./$11.50 PL.
- Slow roasted beef

**HONGOS** $4.75 EA./$12.00 PL.
- Vegan mushroom

**CHORIZO** $5.50 EA./$13.50 PL.
- Spicy sausage

**CARNE ASADA** $6.50 EA./$14.50 PL.
- Marinated grilled steak

**PESCADO** $6.50 EA./$14.50 PL.
- Grilled or blackened fish

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## DE CALLE

- Platter of three served on handmade corn tortillas

**POBLONO RELLENOS** $16.00
- Roasted corn, pepitas, shaved cabbage, cotija cheese, salsa brava, radish

**VEGAN AL PASTOR** $18.50
- Oumph! Plant based protein, pineapple salsa, onion, cilantro, lime

**THE TRADICIONAL** $18.50
- Carnitas style pork, cilantro, onion, salsa brava

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

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## ENCHILADAS

- Two corn tortillas rolled in sauce, baked with chihuahua cheese, served with beans “refrijoles” and yellow rice

**CHICKEN** $16.00
- Slow roasted chicken in adobo, tomatillo sauce

**POULTRY** $16.00
- Slow roasted chicken in adobo, tomatillo sauce

**VEGETARIANA** $16.00
- Market vegetables, tomatillo sauce

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## GUACAMOLE

**WITH ROCCO’S CHIPS** $14.00
**ADD PEPPERS, CARROTS, RADISH, AND CELERY FOR DIPPING** $3.00

(GF when served with veg)

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## SALADAS

**ENsalada mixta** $7.00
- Assorted greens salad, cotija cheese and pepitas with local vegetables, Spanish sherry vinaigrette, or avocado ranch dressing

**ENSALADA DE TACO** $16.00
- Spicy ground beef, cotija cheese, pico de gallo, shredded lettuce, avocado ranch dressing, sour cream, guacamole, crispy flour tortilla

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

**HAMBURGUESAS**
- **HAMBURGER “EL NORTE”** $15.00
  - 8 oz ground sirloin burger, fries

- **TACO BURGER** $15.50
  - Crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries

**SIDES**
- **YELLOW RICE** $3.50
- **BLACK BEANS** $3.50
- **BEANS “REFRIJOLES”** $4.50
- **MARKET VEGETABLES** $4.50
- **SWEET PLANTAINS** $5.50

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## ESPECIALES DE LA CASA

**POBLONO RELLENOS** $18.00
- Battered and fried poblano chiles, stuffed with chihuahua, cotija and goat cheese, topped with salsa roja, lime crema, yellow rice, black beans

**AL CARBON**
- Yellow rice, black beans, plantains, pickled red onions, chimichurri
  - Chicken breast $19.00
  - Skirt steak $27.00

**ROCCO’S SIMPLY PREPARED**
- Sweet potatoes, avocados
  - Chicken breast $19.00
  - Skirt steak $27.00

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*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.*