

STARTERS & SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS)	9.00
<i>house</i> - tomato, onion, cilantro, lime	
<i>verde</i> - tomatillo, jalapeño	
<i>picante</i> - roasted chile de árbol	
NACHOS	12.00
refried beans, Austin queso,	
pickled jalapeños, chile de árbol salsa,	
chipotle aioli, chihuahua cheese,	
pico de gallo, crema, guacamole	
<i>beef or chicken</i>	17.00
<i>birria brisket</i>	23.00
AUSTIN QUESO	15.00
tex-mex cheese dip, chips, veggies	

FLAUTAS	15.00
three flour tortillas filled and rolled, fried crispy with	
chicken, salsa chile de árbol	
QUESO FUNDIDO	15.00
chihuahua and cheddar cheeses, chili rajas,	
baked in a skillet with flour tortillas	
with carne molida or chorizo	16.00
(*GF when served with corn tortillas)	
CAMARONES AL AJILLO GF	19.00
sautéed shrimp, garlic, chile de árbol, lemon,	
tequila, corn tortillas	
GARCIA'S GRILLED WINGS GF	20.00
chipotle-honey lime bbq, avocado ranch	

Famoso Table Side

GUACAMOLE

with Rocco's chips.....19.00

add ons

CARROTS, CUCUMBERS, & PEPPERS FOR DIPPING	3.50
(*GF when served with veggies)	
CHIPOTLE GLAZED PORK BELLY	9.00

ENSALADAS

CAESAR	12.00
parmigiano reggiano, croutons	
ENSALADA DE TACO	19.50
crispy flour tortilla,	
spicy ground beef, romaine lettuce,	
queso fresco, pico de gallo,	
sour cream, guacamole,	
avocado ranch dressing	
CHOPPED MEXICAN COBB GF ...21.00	
grilled chicken breast,	
romaine, queso fresco,	
black beans, charred corn,	
egg, guacamole, pico de gallo,	
chipotle-lime vinaigrette	
ADD WHATEVER YOU WANT	MP

BURRITOS & BOWLS

WET BURRITO

topped with rojo
and chihuahua cheese

“DORADO” BURRITO

griddled and served with
salsa verde

BURRITO BOWL GF

yellow rice, black beans, romaine,
chihuahua cheese, queso fresco,
cilantro, sour cream, pico de gallo,
guacamole

choice of

market vegetables	19.00
pork, chicken or beef	24.00
*skirt steak or shrimp	27.00

SIDES

BLACK BEANS GF	5.00
YELLOW RICE GF	5.00
BEANS “REFRIJOLES” GF	6.00
MARKET VEGETABLES GF	6.00
SWEET PLANTAINS	7.00
ESQUITES GF	9.00
mexican street corn, queso fresco,	
chipotle aioli, Rocco's spice	

TACOS

DE CASA

served on flour tortillas
(hard corn or GF handmade corn tortilla
available) served with pico de gallo,
cilantro, pickled red onions,
queso fresco

- MAKE IT A PLATTER -

choose any two tacos de casa served with
yellow rice and your choice of black
or refried beans

HONGOS	6.50 ea./15.00
vegan mushrooms, tequila,	
jalapeño, garlic	
POLLO	7.00 ea./16.00
slow-roasted chicken in adobo	
COCHINITAS ACHIOTE ..7.00 ea./16.00	
slow-roasted pork	
CARNE MOLIDA	7.00 ea./16.00
chili braised ground beef	
CHORIZO	7.50 ea./17.00
queso fresco, cilantro, onion,	
salsa verde	
CAMARONES	10.00 ea./22.00
adobo shrimp	
*CARNE ASADA	10.00 ea./22.00
marinated grilled steak	
CRISPY FISH	10.00 ea./22.00
battered and fried mahi-mahi tacos,	
shaved cabbage, chipotle aioli,	
pico de gallo, radish, cilantro	

DE CALLE

three tacos served on handmade
corn tortillas

SMASH BURGER TACOS	20.00
American cheese, shaved lettuce,	
pico de gallo, relish,	
chipotle smash sauce,	
flour tortillas	
PORK BELLY GF	19.00
crispy pork belly,	
chipotle BBQ,	
corn & jalapeño relish	
HOT HONEY CHICKEN	19.00
crispy chicken, drizzled with	
hot honey, charred corn esquites,	
avocado ranch	
**MACHA SHRIMP	23.00
crispy shrimp, peanut salsa macha,	
shaved cabbage, avocado,	
pico de gallo, sesame seeds	
QUESA-BIRRIA GF	25.00
chili braised beef brisket served	
in crispy corn tortillas,	
pickled red onions, crema,	
lime and caldo “broth” to dip	

**LETTUCE CUPS AVAILABLE
UPON REQUEST
50¢ EACH**

ESPECIALES DE LA CASA

QUESADILLAS	
griddled flour tortilla, chihuahua cheese, chili rajas	16.00
<i>chicken, mushroom, or market vegetables</i>	20.00
<i>*steak or shrimp</i>	24.00
ENCHILADAS GF	
two corn tortillas rolled in sauce, melted chihuahua cheese, “refrijoles” and yellow rice	
<i>market vegetable, tomatillo sauce</i>	21.00
<i>adobo braised chicken, tomatillo sauce</i>	22.00
<i>slow-roasted pork, smoky guajillo sauce</i>	22.00
AL CARBON	
yellow rice, black beans, plantains, pickled red onions, chimichurri	
<i>chicken breast</i>	25.00
<i>*skirt steak</i>	40.00
ROCCO'S SIMPLY GRILLED GF	
served with baked sweet potato, avocado and lime	
<i>chicken breast</i>	25.00
<i>*skirt steak</i>	40.00
<i>market fish</i>	MP
FAJITAS	
served sizzling with grilled onion & pepper rajas, pico de gallo, guacamole, queso fresco	
sour cream, roasted jalapeño, & chimichurri	
<i>adobo chicken breast</i>	26.00
<i>shrimp</i>	34.00
<i>skirt steak</i>	38.00
<i>combination of any two</i>	36.00

MOLCAJETES

served sizzling in a traditional lava rock molcajete “MOKA-HET-TAY” with
flour tortillas, pico de gallo, queso fresco, guacamole, sour cream, & lime wedges
(*GF when served with corn tortillas*)

CARNE 38.00	SURF & TURF 40.00
marinated skirt steak, adobo chicken, chorizo,	marinated skirt steak, adobo chicken, chorizo,
chili rajas, salsa roja & chipotle butter	shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

\$34.99 (*steak \$2.00 per taco upcharge)