

## .....brunch COCKTAILS.....

- UNLIMITED MIMOSAS..... 13.00  
sparkling wine with fresh kennesaw orange juice
- ENDLESS BLOODY MARYS..... 13.00  
finlandia vodka, zing zang bloody mary mix "hair of the chihuahua"  
(with the purchase of any entrée)

## BRUNCH

- OMELET OF THE DAY .....MP
- AVOCADO TOAST..... 13.00  
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flakes, cilantro, evoo, sea salt, fruit salad
- EGG & CHORIZO TORTA..... 13.00  
griddled queso, tomato, guacamole, chipotle aioli, fruit salad, and ensalata mixta
- WET BURRITO CON HUEVOS..... 13.00  
scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja
- HUEVOS RANCHEROS DIVORCIADOS ..... 14.00  
sunny side up eggs on tostadas, refried beans, salsa roja, salsa verde, cotija cheese, pico de gallo, sour cream and guacamole
- DESAYUNO TACOS\* ..... 14.00  
scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol  
(\*GF when served with corn tortillas)

- STEAK AND EGGS GF .....17.50  
marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato

- ROCCO'S FUEGO CHICKEN & CHURROS..... 13.00  
churros topped with maple-fuego fried chicken, honey butter, maple syrup, fruit salad

### JUICERA

- LOCAL ORGANIC COLD PRESSED JUICE
- GREEN POWER.....9.00  
cucumber, apple, kale, romaine, spinach, parsley, celery and lemon
- ROOTED BEGINNINGS .....9.00  
organic, local, seasonal ingredients

## GUACAMOLE

made tableside

- WITH ROCCO'S CHIPS.....13.50  
ADD PEPPERS, CARROTS, RADISH, AND CELERY FOR DIPPING (\*GF when served with veg).....3.00

## ANTOJITOS and BOTANAS

- TOTOPOS (CHIPS AND SALSAS)..... 4.50  
house - tomato, onion, cilantro verde - tomatillo, jalapeño rojo - roasted chiles, red peppers
- CEVICHE DEL DIA\* .....MP  
fresh marinated seafood with lime
- NACHOS (1/2 or Whole)..... 7.50/12.50  
spicy beef, black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños, sour cream
- EMPANADAS DE PICADILLO ..... 11.00  
2 carne molida turnovers with chipotle aioli, avocado, corn, pico de gallo
- AUSTIN QUESO ..... 11.50  
tex-mex cheese dip with Rocco's chips and veggies

## ENSALADAS

- ENSALADA MIXTA GF .....7.00  
assorted greens salad, cotija cheese and pepitas with local vegetables, spanish sherry vinaigrette
- MEXICAN COBB SALAD GF .....14.00  
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette
- QUINOA BOWL GF .....15.50  
grilled chicken breast, greens, radish, pepitas, heirloom tomatoes, oaxacan string cheese, spanish sherry vinaigrette
- ENSALADA DE TACO .....14.00  
spicy ground beef, cotija cheese, pico de gallo, shredded lettuce, avocado ranch dressing, sour cream, guacamole, crispy flour tortilla

## TACOS

### DE CASA

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

- POLLO\* ..... 4.00 EA. / 11.50  
pulled chicken breast in adobo
- COCHINITAS ACHIOTE\* ..... 4.00 EA. / 11.50  
slow roasted pork
- CARNE MOLIDA\* ..... 4.00 EA. / 11.50  
spicy ground beef
- HONGOS\* ..... 4.25 EA. / 12.00  
vegetarian mushrooms, tequila, jalapeño, garlic
- CHORIZO\* spicy sausage ..... 5.00 EA. / 13.50  
cotija cheese, cilantro, onion, verde
- CAMARONES\* ..... 6.00 EA. / 14.50  
shrimp
- CARNE ASADA\* ..... 6.00 EA. / 14.50  
marinated grilled steak
- PESCADO\* ..... 6.00 EA. / 14.50  
grilled or blackened fish

### DE CALLE

platter of three served on handmade corn tortillas

- THE BROOKLYN GF..... 17.00  
bbq glazed pork belly, shaved cabbage, pickled vegetables, salsa brava, cilantro
- THE TRADICIONAL GF..... 17.00  
carnitas style pork, cilantro, onion, salsa brava
- CALIFORNIA FISH TACOS..... 17.00  
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.

## ENCHILADAS

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

- VERDES GF 14.00 .....  
slow roasted chicken in adobo, tomatillo sauce
- ROJAS GF 14.00 .....  
pulled pork, smoky guajillo chile 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 24.50 (for one)  
marinated grilled steak, chicken, chorizo, chile rajas, salsa roja and tequila
- SURF & TURF 24.50 (for one)  
marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce
- SEAFOOD 25.00 (for one)  
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, kale salad, salsa brava
- CHIMICHANGA NATIONALE ..... 14.00  
spicy chicken, red onion, oaxacan cheese, yellow rice and black beans, salsa roja, salsa verde
- POLLO AL CARBON ..... 14.00  
two grilled boneless chicken breasts, yellow rice, black beans, plantains, escabeche onions, chimichurri
- BISTEC CON AVOCADO FRIES.....24.50  
marinated grilled steak, chimichurri, avocado fries, cotija cheese, chipotle-roasted garlic aioli
- ROCCO'S SIMPLE CHICKEN ..... 16.00  
two grilled chicken breasts, sweet potatoes, avocados
- CHILE RELLENOS .....13.00  
battered and fried poblano chiles, stuffed with chihuahua, cotija and goat cheese, topped with salsa roja, lime crema, yellow rice, black beans
- YUCATAN GF\* (\*when served with corn tortilla)...17.50  
chicken enchilada, steak tacos (2)
- BAJA .....18.50  
grilled fish taco, shrimp taco, spinach and goat cheese quesadilla

## Tas TORTAS

- TACO BURGER\* .....14.00  
crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries
- QUESADILLAS .....12.00  
griddled flour tortilla, chihuahua cheese, chile rajas
- chicken or mushrooms.....14.00  
market vegetables .....14.00  
steak or shrimp..... 16.50
- WET BURRITO CON ROJO..... 14.00  
choice of chicken, beef or pulled pork burrito filled with black beans, yellow rice, cotija cheese, cilantro, salsa roja
- DORADO STYLE CHICKEN BURRITO ... 14.00  
yellow rice, black beans, cotija & chihuahua cheeses, hot sauce, guacamole, pico de gallo, griddled in a flour tortilla, verde sauce
- HAMBURGER "EL NORTE"\* ..... 13.00  
8 oz ground sirloin burger, fries

## SIDES

- MEXICAN POTATOES GF.. 3.00 BLACK BEANS GF..... 3.50 BEANS "REFRIJOLES" GF .4.50  
BACON GF ..... 3.50 YELLOW RICE GF .....3.50 SWEET PLANTAINS.....5.50

\*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.