

STARTERS & SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS)	8.00
house - tomato, onion, cilantro, lime	
verde - tomatillo, jalapeño	
picante - roasted chile de árbol	
CHICKEN TORTILLA SOUP	10.00
roasted tomato-guajillo chile broth, avocado, crema, crispy tortilla strips	
NACHOS	12.00
refried beans, Austin queso, pickled jalapeños, chile de árbol salsa, chipotle aioli, chihuahua cheese, pico de gallo, crema, guacamole	
beef or chicken	17.00
birria brisket	23.00
AUSTIN QUESO	15.00
tex-mex cheese dip, chips, veggies	

Famoso Table Side

GUACAMOLE

with Rocco's chips..... 16.50

add ons

CARROTS, CUCUMBERS, & PEPPERS FOR DIPPING (*GF when served with veggies).....	3.50
POMEGRANATE SEEDS	4.00

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...	20.50
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	

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)	
GARCIA'S GRILLED WINGS GF	18.00
chipotle-honey lime bbq, avocado ranch	
*CEVICHE	18.00
tomatillo aguachile, cucumber, red onion, pomegranate seeds	
CAMARONES AL AJILLO GF	19.00
sautéed shrimp, garlic, chile de árbol, lemon, tequila, corn tortillas	

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	9.00 ea./21.00
adobo shrimp	
PESCADO	9.00 ea./21.00
grilled or blackened fish	
*CARNE ASADA	9.00 ea./21.00
marinated grilled steak	

LETTUCE CUPS AVAILABLE UPON REQUEST 50¢ EACH

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	
HOT HONEY CHICKEN	19.00
crispy chicken, drizzled with hot honey, charred corn esquites, avocado ranch	
FREE RANGE ROTISSERIE CHICKEN GF	22.00
cabbage, padrón peppers, onion, cilantro, spicy crema	
*MACHA SHRIMP	23.00
crispy shrimp, peanut salsa macha, shaved cabbage, avocado, pico de gallo, sesame seeds	
THE TRADICIONAL GF	23.00
carnitas style pork, cilantro, onion, salsa brava	
QUESA-BIRRIA GF	23.00
chili braised beef brisket served in crispy corn tortillas, pickled red onions, crema, lime and caldo “broth” to dip	
CRISPY FISH	23.00
battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro	

ESPECIALES DE LA CASA

QUESADILLAS

griddled flour tortilla, chihuahua cheese, chili rajas	16.00
chicken, mushroom, or market vegetables	19.00
*steak or shrimp	24.00

1/2 ROTISSERIE CHICKEN GF	18.00
yellow rice, roasted jalapeños, ranchero beans, corn tortillas, pickled red onions, chimichurri	

ENCHILADAS GF

two corn tortillas rolled in sauce, melted chihuahua cheese, “refrijoles” and yellow rice	
market vegetable, tomatillo sauce	21.00
adobo braised chicken, tomatillo sauce	22.00
slow roasted pork, smoky guajillo sauce	22.00

AL CARBON

yellow rice, black beans, plantains, pickled red onions, chimichurri	
chicken breast	25.00
*skirt steak	35.00
market fish	MP

ROCCO'S SIMPLY GRILLED GF

served with baked sweet potato, avocado and lime	
chicken breast	25.00
*skirt steak	35.00
market fish	MP

FAJITAS

served sizzling with grilled onion & pepper rajas, pico de gallo, guacamole, queso fresco sour cream, roasted jalapeño, & chimichurri	
adobo chicken breast	26.00
shrimp	32.00
skirt steak	36.00
combination of any two	34.00

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*)

EL CARNE 34.00

marinated skirt steak, adobo chicken, chorizo, chili rajas, salsa roja & chipotle butter

SURF & TURF 36.00

marinated skirt steak, adobo chicken, chorizo, shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

\$27.99 (*excluding steak tacos*)