

BRUNCH
COCKTAILS

All You Can Drink

(with the purchase of an entrée)

MIMOSAS 18.00
sparkling wine with fresh kennesaw
orange juice

BLOODY MARYS 18.00
vodka, zing zang bloody mary mix
“hair of the chihuahua”

ROSÉ 18.00

PITCH-A-RITAS

Rocco's Classic Margarita Pitchers
Special Brunch Price

HOUSE MARGARITA 34.00
tradicional, mango, strawberry

ROCCO RITA 38.00

CADILLAC MARGARITA 40.00

Famoso Table Side

GUACAMOLE

with Rocco's chips.....19.00

add ons

**CARROTS, CUCUMBERS,
& PEPPERS FOR DIPPING**
(*GF when served with veggies)

CHIPOTLE GLAZED 9.00
PORK BELLY

STARTERS
& SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS) .. 9.00

house - tomato, onion, cilantro, lime

verde - tomatillo, jalapeño

picante - 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

beef or chicken 17.00
birria brisket 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

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 vegetable 19.00
pork, chicken or beef 24.00

*skirt steak or shrimp..... 27.00

SIDES

BREAKFAST POTATOES 4.50

BACON 5.00

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

BRUNCH

EL AMERICANO 15.00
2 scrambled eggs, bacon, buttered sourdough
toast, breakfast potatoes

BUTTERMILK PANCAKES 16.00
applewood bacon, maple syrup,
whipped butter, fresh berries, melon
chocolate chips (no upcharge)

WET BURRITO CON HUEVOS 17.00
scrambled eggs, rajas, bacon, potatoes,
cheese, guacamole, pico de gallo,
sour cream, salsa roja

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

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

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

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

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 40.00

ROCCO'S SIMPLY GRILLED GF
served with baked sweet potato, avocado and lime
chicken breast 25.00
*skirt steak 40.00
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 34.00
skirt steak 38.00
combination of any two 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
marinated skirt steak, adobo chicken, chorizo,
chili rajas, salsa roja & chipotle butter

SURF & TURF 40.00
marinated skirt steak, adobo chicken, chorizo,
shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

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