

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

MARGALITERS

– 1 Liter Bottles to Stay or To Go – (\$10 off with purchase of an entrée)	
HOUSE MARGARITA {liter}.....	40.00
tradicional, mango, strawberry	
ROCCO RITA {liter}	46.00
CADILLAC MARGARITA {liter} ...	50.00

Famoso Table Side

GUACAMOLE

with Rocco's chips.....16.50

add ons

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

STARTERS
& SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS) ..	8.00
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)	
GARCIA'S GRILLED WINGS GF	18.00
chipotle-honey lime bbq, avocado ranch	
CAMARONES AL AJILLO GF	19.00
sautéed shrimp, garlic, chile de árbol, lemon, tequila, corn tortillas	

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 GF	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)	
*AVOCADO TOAST	18.00
bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flakes, cilantro, evoo, sea salt, fruit salad	

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

*CARNE ASADA 9.00 ea./21.00
marinated grilled steak

CRISPY FISH 9.00 ea./21.00
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 23.00
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	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

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	35.00

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	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 34.00	SURF & TURF 36.00
marinated skirt steak, adobo chicken, chorizo, chili rajas, salsa roja & chipotle butter	marinated skirt steak, adobo chicken, chorizo, shrimp, roasted potatoes, salsa verde & tequila

ALL YOU CAN EAT TACO TUESDAY

\$27.99 (*steak \$2.00 per taco upcharge)