

.....brunchCOCKTAILS.....

- 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 DAYMP
- 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 GF17.50
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 BEGINNINGS9.00
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 GF7.00
assorted greens salad, cotija cheese and pepitas with local vegetables, spanish sherry vinaigrette
- MEXICAN COBB SALAD GF14.00
grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette
- QUINOA BOWL GF15.50
grilled chicken breast, greens, radish, pepitas, heirloom tomatoes, oaxacan string cheese, spanish sherry vinaigrette
- ENSALADA DE TACO14.00
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* GFMP
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 RELLENOS13.00
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)
- BAJA18.50
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
- QUESADILLAS12.00
griddled flour tortilla, chihuahua cheese, chile rajas
- chicken or mushrooms.....14.00
market vegetables14.00
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
- TORTA DE PESCADO 15.50
(fried, blackened or grilled)
fresh fish filet, shishito aioli, grilled scallions, tomato, lettuce, fries, on a toasted bun
- 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 GF3.50 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.