

# ANTOJITOS *and* BOTANAS

- TOTOPOS (CHIPS AND SALSAS)**..... 4.50  
house - tomato, onion, cilantro  
verde - tomatillo, jalapeño  
rojo - roasted chiles, red peppers
- JALAPEÑO RELLENOS**..... 10.00  
stuffed fried jalapeño poppers with cotija  
cheese, lime crema, avocado ranch, cilantro
- ELOTES**..... 5.50  
mexican street corn, grilled with cotija  
cheese, chipotle aioli, Rocco's spice
- AUSTIN QUESO**..... 11.50  
tex-mex cheese dip with Rocco's chips  
and veggies
- SOPA DEL DIA**.....MP
- CEVICHE DEL DIA\***.....MP  
fresh marinated seafood with lime
- NACHOS (1/2 or Whole)**.....7.50/12.50  
sour cream, spicy beef, black beans,  
guacamole, pico de gallo, chihuahua cheese,  
pickled jalapeños
- QUESO FUNDIDO**  
chihuahua and cheddar cheeses, chile rajas,  
baked in a skillet, with flour tortillas  
(\*GF when served with corn tortilla)
- with carne molida..... 10.50  
with chorizo.....11.00
- FLAUTAS**.....10.50  
three flour tortillas filled and rolled, fried  
crispy with your choice of chicken with salsa  
chile de árbol or beef with avocado ranch
- EMPANADAS DE PICADILLO**..... 11.00  
2 carne molida turnovers with chipotle aioli,  
avocado, corn, pico de gallo

## GUACAMOLE

*made tableside*

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

## ... ENSALADAS ...

- ENSALADA MIXTA GF**.....7.00  
assorted greens salad, cotija cheese and  
pepitas with local vegetables, spanish  
sherry vinaigrette
- ENSALADA CON KALE Y QUESO GF**...12.00  
tuscan kale, cabbage, cotija cheese,  
marcona almonds, craisins,  
chimichurri yogurt dressing
- ENSALADA DE TACO**.....14.00  
spicy ground beef, cotija cheese, pico de  
gallo, shredded lettuce, avocado ranch  
dressing, sour cream, guacamole,  
crispy flour tortilla
- 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

## Especiales del Día

- MONDAY | Rockin Shrimp Tacos ..... 16.00
- TUESDAY | All You Can Eat Tacos.....16.99
- WEDNESDAY | Green Mole Enchiladas.....15.00
- THURSDAY | Tamales de la Cocina..... 16.00
- FRIDAY | Al Pastor Tacos ..... 16.00

# 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  
slow roasted chicken in adobo
- COCHINITAS ACHIOTE\***..... 4.00 EA. / 11.50  
slow roasted pork
- CARNE MOLIDA\***..... 4.00 EA. / 11.50  
spicy ground beef
- HONGOS\*** vegan mushroom....4.25 EA. / 12.00  
tequila, jalapeño, garlic
- CHORIZO\*** spicy sausage..... 5.00 EA. / 13.50  
cotija cheese, cilantro, onion, verde
- CAMARONES\*** shrimp..... 6.00 EA. / 14.50
- 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

- CHILE RELLENOS**..... 15.50  
roasted corn, pepitas, shaved cabbage,  
cotija cheese, salsa brava, radish
- FREE RANGE ROTISSERIE CHICKEN** .....16.50  
cabbage, padrón peppers, onion, cilantro,  
spicy crema
- 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

**IGO GREEN!**

GET YOUR TACOS IN LETTUCE CUPS 50¢ EA.

## COMBINACIONES

- 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
- DURANGO**.....17.50  
bbq pork tostada, skirt steak taco, quesadilla  
con queso, guacamole, pico de gallo, sour  
cream
- GAUCHO PLATTER GF**..... 26.50  
marinated grilled steak, chicken breast,  
shrimp, chorizo, chimichurri, grilled green  
onions, radishes, corn tortillas, chipotle-aioli

## 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**..... 14.00  
pulled pork, smoky guajillo chile sauce
- VEGETARIANA GF**..... 14.00  
market vegetables, tomatillo 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

- ROCCO'S SIMPLE CHICKEN**..... 16.00  
two grilled chicken breasts,  
sweet potatoes, avocados
- BISTEC CON AVOCADO FRIES**.....24.50  
marinated grilled steak, chimichurri,  
avocado fries, cotija cheese,  
chipotle aioli
- 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
- 1/2 ROTISSERIE CHICKEN**..... 13.00  
yellow rice, ensalada verde, corn tortillas,  
escabeche, chimichurri

## Las 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 rojo

- 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

- YELLOW RICE GF..... 3.50    BEANS "REFRIJOLES" GF..4.50    SWEET PLANTAINS.....5.50  
BLACK BEANS GF..... 3.50    MARKET VEGETABLES GF..4.50    AVOCADO FRIES ..... 7.50

\*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.