

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 chips16.50

add ons

CARROTS, CUCUMBERS & PEPPERS FOR DIPPING	3.50
(*GF when served with vegies)	
POMEGRANATE SEEDS	4.00
CHIPOTLE GLAZED PORK BELLY	9.00

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	DE CALLE
served on flour tortillas (hard corn or GF handmade corn tortilla available) served with pico de gallo, cilantro, pickled red onions, queso fresco	three tacos served on handmade corn tortillas
- MAKE IT A PLATTER - choose any two tacos de casa served with yellow rice and your choice of black or refried beans	SMASH BURGER TACOS 20.00 american cheese, shaved lettuce, pico de gallo, relish, chipotle smash sauce, flour tortillas
HONGOS 6.50 ea./15.00 vegan mushroom, tequila, jalapeño, garlic	PORK BELLY GF 19.00 crispy pork belly, chipotle BBQ, corn & jalapeño relish
POLLO 7.00 ea./16.00 slow roasted chicken in adobo	HOT HONEY CHICKEN 19.00 crispy chicken, drizzled with hot honey, charred corn esquites, avocado ranch
COCHINITAS ACHIOTE . 7.00 ea./16.00 slow roasted pork	**MACHA SHRIMP 23.00 crispy shrimp, peanut salsa macha, shaved cabbage, avocado, pico de gallo, sesame seeds
CARNE MOLIDA 7.00 ea./16.00 chili braised ground beef	THE TRADICIONAL GF 23.00 carnitas style pork, cilantro, onion, salsa brava
CHORIZO 7.50 ea./17.00 queso fresco, cilantro, onion, salsa verde	QUESA BIRRIA GF 23.00 chili braised beef brisket served in crispy corn tortillas, pickled red onions, crema, lime and caldo “broth” to dip
CAMARONES 9.00 ea./21.00 adobo shrimp	CRISPY FISH 23.00 battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro
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	

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 CARBÓN 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 “MOL-KA-HEH-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 \$2.50 per taco upcharge*)