

BRUNCH COCKTAILS

All You Can Drink

(with the purchase of an entrée)

MIMOSAS

sparkling wine with fresh kennesaw orange juice

BLOODY MARYS

vodka, zing zang bloody mary mix "hair of the chihuahua"

ROSÉ

MARGALITERS

- 1 Liter Bottles to Stay or To Go -

(\$10 off with purchase of an entrée)

HOUSE MARGARITA (liter)

tradicional, mango, strawberry

ROCCO RITA (liter)

CADILLAC MARGARITA (liter)

Famoso Table Side

GUACAMOLE

with Rocco's chips

add ons

CARROTS, CUCUMBERS, & PEPPERS FOR DIPPING

(*GF when served with veggies)

POMEGRANATE SEEDS

CHIPOTLE GLAZED PORK BELLY

STARTERS & SMALL BITES

TOTOPOS (CHIPS & TRES SALSAS)

house - tomato, onion, cilantro, lime

verde - tomatillo, jalapeño

picante - roasted chile de árbol

CHICKEN TORTILLA SOUP

roasted tomato-guajillo chile broth, avocado, crema, crispy tortilla strips

NACHOS

refried beans, Austin queso, pickled jalapeños, chile de árbol salsa, chipotle aioli, chihuahua cheese, pico de gallo, crema, guacamole

beef or chicken

birria brisket

AUSTIN QUESO

tex-mex cheese dip, chips, veggies

FLAUTAS

three flour tortillas filled and rolled, fried crispy with chicken, salsa chile de árbol

QUESO FUNDIDO GF

chihuahua and cheddar cheeses, chili rajas, baked in a skillet with flour tortillas with carne molida or chorizo

(*GF when served with corn tortillas)

GARCIA'S GRILLED WINGS GF

chipotle-honey lime bbq, avocado ranch

*CEVICHE

tomatillo aguachile, cucumber, red onion, pomegranate seeds

CAMARONES AL AJILLO GF

shrimp sautéed with 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

pork, chicken or beef

*skirt steak or shrimp

SIDES

BREAKFAST POTATOES

BACON

BLACK BEANS GF

YELLOW RICE GF

BEANS "REFRIJOLES" GF

MARKET VEGETABLES GF

SWEET PLANTAINS

ESQUITES GF

mexican street corn, queso fresco, chipotle aioli, Rocco's spice

BRUNCH

EL AMERICANO

2 scrambled eggs, bacon, buttered sourdough toast, breakfast potatoes

BUTTERMILK PANCAKES

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

*AVOCADO TOAST

bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chili flakes, cilantro, evoo, sea salt, fruit salad

WET BURRITO CON HUEVOS

scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja

DESAYUNO TACO

scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol (*GF when served with corn tortillas)

*STEAK & EGGS

marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato

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

vegan mushrooms, tequila, jalapeño, garlic

POLLO

slow roasted chicken in adobo

COCHINITAS ACHIOTE

slow roasted pork

CARNE MOLIDA

chili braised ground beef

CHORIZO

queso fresco, cilantro, onion, salsa verde

CAMARONES

adobo shrimp

PESCADO

grilled or blackened fish

*CARNE ASADA

marinated grilled steak

DE CALLE

three tacos served on handmade corn tortillas

SMASH BURGER TACOS

american cheese, shaved lettuce, pico de gallo, relish, chipotle smash sauce, flour tortillas

PORK BELLY GF

crispy pork belly, chipotle BBQ, corn & jalapeño relish

HOT HONEY CHICKEN

crispy chicken, drizzled with hot honey, charred corn esquites, avocado ranch

*MACHA SHRIMP

crispy shrimp, peanut salsa macha, shaved cabbage, avocado, pico de gallo, sesame seeds

THE TRADICIONAL GF

carnitas style pork, cilantro, onion, salsa brava

QUESA-BIRRIA GF

chili braised beef brisket served in crispy corn tortillas, pickled red onions, crema, lime and caldo "broth" to dip

CRISPY FISH

battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro

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LETTUCE CUPS AVAILABLE UPON REQUEST

ENSALADAS

CAESAR

parmigiano reggiano, croutons

ENSALADA DE TACO

crispy flour tortilla, spicy ground beef, romaine lettuce, queso fresco, pico de gallo, sour cream, guacamole, avocado ranch dressing

CHOPPED MEXICAN COBB GF

grilled chicken breast, romaine, queso fresco, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette

ADD WHATEVER YOU WANT

ESPECIALES DE LA CASA

QUESADILLAS

griddled flour tortilla, chihuahua cheese, chili rajas

chicken, mushroom, or market vegetables

*steak or shrimp

ENCHILADAS GF

two corn tortillas rolled in sauce, melted chihuahua cheese, "refrijoles" and yellow rice

market vegetable, tomatillo sauce

adobo braised chicken, tomatillo sauce

slow roasted pork, smoky guajillo sauce

AL CARBON

yellow rice, black beans, plantains, pickled red onions, chimichurri

chicken breast

*skirt steak

market fish

ROCCO'S SIMPLY GRILLED GF

served with baked sweet potato, avocado and lime

chicken breast

*skirt steak

market fish

FAJITAS

served sizzling with grilled onion & pepper rajas, pico de gallo, guacamole, queso fresco

sour cream, roasted jalapeño, & chimichurri

adobo chicken breast

shrimp

skirt steak

combination of any two

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*)

EL CARNE

marinated skirt steak, adobo chicken, chorizo, chili rajas, salsa roja & chipotle butter

SURF & TURF

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

ALL YOU CAN EAT TACO TUESDAY

(*excluding steak tacos*)