

• Auténtica Calidad •

Rocco's Tacos

AND TEQUILA BAR

• Estilo Tradicional •

ANTOJITOS & BOTANAS

- TOTOPOS (CHIPS & SALSAS)** 4.50
house - tomato, onion, cilantro
verde - tomatillo, jalapeño
rojo - roasted chilies, red peppers
- ELOTES GF** 6.00
mexican street corn,
grilled with cotija cheese,
chipotle aioli, Rocco's spice
- AUSTIN QUESO GF** 12.50
tex-mex cheese dip with Rocco's chips
and veggies
- NACHOS**
sour cream, black beans, guacamole,
pico de gallo, chihuahua cheese,
pickled jalapeños, chile de arbol
and chipotle salsas
spicy beef or chicken 12.00
brisket 17.00
- FLAUTAS** 12.00
three flour tortillas filled and rolled,
fried crispy with chicken
and salsa chile de árbol
- QUESO FUNDIDO** 12.00
chihuahua and cheddar cheeses, chili rajas,
baked in a skillet with flour tortillas
(*GF when served with corn tortillas)
with carne molida or chorizo 13.00
- GRILLED WINGS** 12.00
chipotle-honey lime bbq,
avocado ranch
- CAMARONES AL AJILLO** 15.50
shrimp sautéed with garlic,
chile de árbol, lemon and tequila

GUACAMOLE

- WITH ROCCO'S CHIPS** 14.00
- ADD PEPPERS, CARROTS, RADISH,
AND CELERY FOR DIPPING** 3.00
(*GF when served with veg)

ENSALADAS

- ENSALADA MIXTA GF** 7.00
mixed greens, cotija cheese,
pepitas and local vegetables,
choice of spanish sherry vinaigrette
or avocado ranch dressing
- ENSALADA DE TACO** 16.00
crispy flour tortilla filled with spicy ground
beef, shredded lettuce, cotija cheese,
pico de gallo, sour cream, guacamole,
avocado ranch dressing
- MEXICAN COBB SALAD GF** 16.00
grilled chicken breast, chopped romaine,
cotija cheese, black beans, charred corn,
egg, guacamole, pico de gallo,
chipotle-lime vinaigrette dressing

HAMBURGUESAS

- HAMBURGER "EL NORTE"** 15.00
8 oz ground sirloin burger, fries
- TACO BURGER*** 15.50
crispy tortillas, guacamole,
house salsa, chihuahua cheese,
sour cream, lettuce, fries

SIDES

- YELLOW RICE GF** 3.50
- BLACK BEANS GF** 3.50
- BEANS "REFRIJOLES" GF** 4.50
- MARKET VEGETABLES GF** 4.50
- SWEET PLANTAINS** 5.50

TACOS

DE CASA

served on flour tortillas
(hard corn or GF handmade corn tortilla available)
served with pico de gallo, cilantro,
pickled red onions, cotija cheese
- available as platter -
2 tacos served with yellow rice and
black beans or ensalada mixta

- POLLO*** 4.50 ea./11.50
slow roasted chicken in adobo
- COCHINITAS ACHIOTE*** 4.50 ea./11.50
slow roasted pork
- CARNE MOLIDA*** 4.50 ea./11.50
spicy ground beef
- HONGOS*** vegan mushroom 4.75 ea./12.00
tequila, jalapeño, garlic
- CHORIZO*** spicy sausage 5.50 ea./13.50
cotija cheese, cilantro, onion, verde
- CAMARONES*** shrimp 6.50 ea./14.50
- CARNE ASADA*** 6.50 ea./14.50
marinated grilled steak
- PESCADO*** 6.50 ea./14.50
grilled or blackened fish

DE CALLE

platter of three served on
handmade corn tortillas

GET YOUR TACOS IN LETTUCE CUPS 50¢ EA.

- POBLANO RELLENOS** 16.00
roasted corn, pepitas, shaved cabbage,
cotija cheese, salsa brava, radish
- VEGAN AL PASTOR** 16.50
Oumph! plant based protein,
pineapple salsa, onion, cilantro, lime
- THE TRADICIONAL GF** 18.50
carnitas style pork,
cilantro, onion, salsa brava
- CRISPY FISH TACOS** 19.00
battered and fried mahi mahi tacos,
shaved cabbage, chipotle aioli,
pico de gallo, radish, cilantro
- BIRRIA TACOS** 19.00
chili braised beef brisket served in crispy
white corn tortillas with pickled red onions,
crema, lime and caldo "broth" to dip

ENCHILADAS

two corn tortillas rolled in sauce, baked with chihuahua cheese,
served with beans "refrijoles" and yellow rice

- CHICKEN** 16.00
slow roasted chicken in adobo,
tomatillo sauce GF
- PORK** 16.50
pulled pork, smoky guajillo
chili sauce GF
- VEGETARIANA** 16.00
market vegetables,
tomatillo sauce GF

BURRITOS

choice of

WET BURRITO

topped with rojo and chihuahua cheese

"DORADO" BURRITO

griddled and served with salsa verde

filled with yellow rice, black beans,
chihuahua cheese, cotija cheese,
Rocco's hot sauce, guacamole, cilantro,
served with sour cream, pico de gallo
and guacamole

- pork, chicken or beef 16.00
- Oumph! plant based protein 16.00
- skirt steak or shrimp 18.00

QUESADILLAS

griddled flour tortilla, chihuahua cheese, chili rajas

- cheese 12.00
- market vegetables 14.00
- chicken or mushrooms 14.00
- steak or shrimp 16.50

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** 25.00
marinated grilled steak,
chicken, chorizo,
chili rajas, salsa roja
and tequila
- SURF & TURF** 25.00
marinated grilled steak,
chorizo, sweet potatoes,
chicken and shrimp in a roasted
garlic verde sauce
- SEAFOOD** 26.00
shrimp, scallops, fish,
charred tomatoes,
roasted corn
coconut milk

ESPECIALES DE LA CASA

- CHILI RELLENOS** 18.00
battered and fried poblano chilies, stuffed with chihuahua, cotija and goat cheese,
topped with salsa roja, lime crema served with yellow rice and black beans
- AL CARBON**
yellow rice, black beans, plantains, pickled red onions, chimichurri
chicken breast 19.00
skirt steak 27.00
market fish MP
- ROCCO'S SIMPLY PREPARED**
sweet potatoes, avocados and lime
chicken breast 19.00
skirt steak 27.00
market fish MP



*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.