



ALL DAY 48

ANTOJITOS AND BOTANAS

Totopos (Chips & Salsa)

house – tomato, onion, cilantro | verde - tomatillo, jalapeño | picante – roasted chile de arbol

Austin Queso

tex-mex cheese dip with rocco’s chips and veggies gluten free

Nachos

sour cream, black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños, chile de arbol and chipotle salsas

Flautas

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

Queso Fundido

chihuahua and cheddar cheeses, chili rajas, baked in a skillet, with flour tortillas (*gf when served with corn tortillas)

Grilled Wings

chipotle-honey lime bbq, avocado ranch

Camarones Alajillo

shrimp sautéed with garlic, chile de árbol, lemon and tequila (*GF when served with corn tortillas)

Chile Relleno

negra modelo battered poblano pepper stuffed with chihuahua cheese, queso fresco, goat cheese with salsa roja, lime crema

GUACAMOLE

ENSALADAS

Ensalada Mixta

mixed greens, cotija cheese, pepitas and local vegetables, choice of spanish sherry vinaigrette or avocado ranch dressing gluten free

Ensalada de Taco

crispy flour tortilla filled with spicy ground beef, shredded lettuce, cotija cheese, pico de gallo, sour cream, guacamole, avocado ranch dressing

Mexican Cobb Salad

grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette gluten free

HAMBURGUESAS

Hamburger

8oz ground sirloin patty, challah bun, LTO, and french fries

Taco Burger*

crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries

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*

slow roasted chicken in adobo

Cochinitas Achiote*

slow roasted pork

Carne Molida*

spicy ground beef

Hongos*

vegan mushroom | tequila, jalapeño, garlic

Chorizo*

spicy sausage | cotija cheese, cilantro, onion, verde

Camarones*

shrimp

Carne Asada*

marinated grilled steak

Pescado*

grilled or blackened fish

TACOS DE CALLE

Platter of three served on handmade corn tortillas. GET YOUR TACOS IN LETTUCE CUPS 50¢ EA.

Pork Belly Taco

crispy pork belly, chipotle BBQ, pickled corn & jalapeño relish

Macha Shrimp Tacos

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

The Tradicional

carnitas style pork, cilantro, onion, salsa brava gluten free

Crispy Fish Tacos

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

Birra Tacos

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

BURRITOS & BOWLS

filled with yellow rice, black beans, chihuahua cheese, cotija cheese, roccos hot sauce, guacamole, cilantro, served with sour cream, pico de gallo & guacamole

Wet Burrito

topped with rojo and chihuahua cheese

"Dorado" Burrito

griddled and served with salsa verde

QUESADILLAS

\$20.00

griddled flour tortilla, chihuahua cheese, chili rajas

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

marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

Surf & Turf

marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce

Seafood Veracruz

shrimp, scallops, fish, tomato, onion, green olives, capers

ENCHILADAS

Two corn tortillas rolled in sauce, baked with chihuahua cheese, served with beans “refrijoles” and yellow rice

Chicken

slow roasted chicken in adobo, tomatillo sauce gluten free

Pork

pulled pork, smoky guajillo chili sauce

Market Vegetable

tomatillo sauce gluten free

ESPECIALES DE LA CASA

Al Carbon

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

Rocco's Simply Prepared

sweet potatoes, avocados

SIDES

BRUNCH 58

BRUNCH COCKTAILS

All you can drink with the purchase of any entrée

Mimosa

Sparkling wine with fresh kennesaw orange juice

Bloody Mary's

Finlandia vodka, zing zang bloody mary mix “hair of the chihuahua”

Rose

MARGARITAS

— 1 Liter Bottles to Stay or To Go — (\$10 off with purchase of an entrée)

GUACAMOLE

ANTOJITOS AND BOTANAS

Totopos (Chips & Salsa)

house – tomato, onion, cilantro | verde - tomatillo, jalapeño | rojo – roasted chilies, red peppers

Austin Queso

tex-mex cheese dip with rocco’s chips and veggies gluten free

Nachos

sour cream, black beans, guacamole, pico de gallo, chihuahua cheese, pickled jalapeños, chile de arbol and chipotle salsas

Flautas

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

Queso Fundido

chihuahua and cheddar cheeses, chile rajas, baked in a skillet, with flour tortillas (*gf when served with corn tortillas)

Grilled Wings

chipotle-honey lime bbq, avocado ranch

Camarones Alajillo

shrimp sautéed with garlic, chile de árbol, lemon and tequila (*gf when served with corn tortillas)

BRUNCH

*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.

Omelet of the Day

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

Rocco's Fuego Chicken & Churros

churros topped with maple-fuego fried chicken, maple syrup, fruit salad

Huevos Rancheros Divorciados

sunny side up eggs on tostadas, refried beans, salsa roja, salsa verde, cotija cheese, pico de gallo, sour cream and guacamole

Desayuno Tacos*

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

ENSALADAS

Ensalada Mixta

mixed greens, cotija cheese, pepitas and local vegetables, choice of spanish sherry vinaigrette or avocado ranch dressing gluten free

Ensalada de Taco

crispy flour tortilla filled with spicy ground beef, shredded lettuce, cotija cheese, pico de gallo, sour cream, guacamole, avocado ranch dressing

Mexican Cobb Salad

grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette Gluten Free

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*

slow roasted chicken in adobo

Cochinitas Achiote*

slow roasted pork

Carne Molida*

spicy ground beef

Hongos*

vegan mushroom | tequila, jalapeño, garlic

Chorizo*

spicy sausage | cotija cheese, cilantro, onion, verde

Camarones*

shrimp

Carne Asada*

marinated grilled steak

Pescado*

grilled or blackened fish

TACOS DE CALLE

Platter of three served on handmade corn tortillas. Get your tacos in lettuce cups 50¢ ea.

Vegan Al Pastor

PAOW! plant based protein, pineapple salsa, onion, cilantro, lime gluten free

Macha Shrimp Tacos

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

The Tradicional

carnitas style pork, cilantro, onion, salsa brava gluten free

Crispy Fish Taco

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

Birria Tacos

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

BURRITOS & BOWLS

filled with yellow rice, black beans, chihuahua cheese, cotija cheese, roccos hot sauce, guacamole, cilantro, served with sour cream, pico de gallo & guacamole

Wet Burrito

topped with rojo and chihuahua cheese

"Dorado" Burrito

griddled and served with salsa verde

QUESADILLAS

griddled flour tortilla, chihuahua cheese, chili rajas

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

marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

Surf & Turf

marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce

Seafood

shrimp, scallops, fish, charred tomatoes, roasted corn, coconut milk

ESPECIALES DE LA CASA

Chile Rellenos

battered and fried poblano chilies, stuffed with chihuahua and goat cheese, topped with salsa roja, lime crema, cotija cheese, yellow rice, black beans

Al Carbon

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

Rocco's Simply Prepared

sweet potatoes, avocados

HAMBURGUESAS

Hamburger "El Notre"*

8 oz ground sirloin burger, fries

Taco Burger*

crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries

SIDES

HAPPY HOUR 9

HAPPY HOUR 4PM - 7PM | DAILY

- At The Bar -

BOTTLES & DRAFTS

CERVEZAS

Bottled or Draft Beers

WINE

LIQUORS

MARGARITAS

MARGALITERS (LITER)

TACOS

APPS

DRINKS 37

MARGARITAS

House

Tradicional Silver, Triple Sec, Housemade Sour Mix Your Choice of Mango, Passion Fruit, Pomegranate, Prickly Pear, or Strawberry

Rocco Rita

Teremana Blanco, Orange Liqueur, Housemade Sour Mix

Cadillac

Corazón Anejo, Grand Marnier, Housemade Sour Mix

Black Diamond

Santo Fino Tequila, Black Cherry Purée, Simple Syrup, Freshly Squeezed Lime Juice, Black Sea Salt

Strawberry Basil

Blanco Tequila, Fresh Strawberries, Fresh Basil, Triple Sec, Freshly Squeezed Lime Juice, Agave Nectar

Jalapeno

Tanteo Infused Tequila, Triple Sec, Housemade Sour Mix Pick Your Pepper: Jalapeño - Chipotle - Habanero

Two Tango

El Jimador Blanco Tequila, Dos Hombres Mezcal, Freshly Squeezed Lime Juice, Agave Nectar, Jalapeño, Jalapeño Salt

Skinny Senorita

Blanco Tequila, Agave Nectar, Fresh Squeezed Lime Juice, Aqua Fava, Dehydrated Flowers and Lime, Served Straight

Rocco Mango

Rock N Roll Mango and Blanco Tequila, Mango Liqueur, Agave Nectar, Freshly Squeezed Lime Juice, Aqua Fava, Dehydrated Lime, Hibiscus Salt - Strongest Drink on Menu -

Watermelon Kiss

El Jimador Silver, Triple Sec, Freshly Squeezed Lime Juice, Agave Nectar, Watermelon Purée, Sugar Rim

Spicy Mango

Ghost Tequila, Rocco’s House Sour Mix, Mango Puree, Tajin, Dehydrated Lime

SANGRIA

Handmade with fresh fruit, your choice of red, white, or rosé

CERVEZA

BOTTLE • BOTELLAS

ON TAP • DE BARRIL

HARD SELTZERS

MOCKTAILS

Handcrafted Artisan Cocktails For A Non-Alcoholic Experience

Mockarita

Zero Ritual Tequila Alternative, Housemade Sour Mix

Mulecumber

Classic Tonic, Basil, Cucumber, Rocco’s House Sour Mix, Ginger Beer

Pinita

Tiki Tonic Syrup, Fresh Squeezed Lime Juice, Pineapple Juice, Mint

Roseberry

Classic Tonic, Fresh Blueberries, Rosemary, Agave Nectar, Club Soda

NON-ALCOHOLIC

CÓCTELES FAVORITOS

Mojitos

Create Your Own Bacardi Mojito: Your Choice of Original, Coconut, Dragonberry, Lime, Limon, Mango, Pineapple Fusion, or Raspberry

Coco Cabana

Blanco Tequila, Coconut Cream, Freshly Squeezed Lime Juice, Club Soda, Dehydrated Lime, Mint Leaves, Shaved Coconut

Prickly Pineapple Express

Blanco Tequila, Pineapple Juice, Rocco’s House Sour Mix, Prickly Pear, Tajin, Dehydrated Lime, and Pineapple Leaves

Dos Homb-Rise

Dos Hombres Mezcal, Fresh Squeezed Lime Juice, Pineapple Juice, Agave Nectar and Grenadine, Mexican Tajin Salt, Dehydrated Lime Wheel, Pineapple Leaves

Rosa Rita

Hampton Water Rosé Wine, Hornitos Plata Tequila, Housemade Sour Mix, Strawberry Syrup, Hibiscus Salt, Dehydrated Flowers and Lime

Mexi-Tini

Cazadores Reposado, JF Hadens Coffee liqueur, Agave Nectar

Old Fashioned

Hornitos Anejo, Chocolate Bitters, Orange Bitters, Agave Nectar, Orange Peel Twist, Chocolate

Casamigos Lemonade

Casamigos Blanco, Muddled Lemons, Agave Nectar, Club Soda

Tres Mules

Mexican: Corazon Anejo, Ginger Beer, Fresh Squeezed Lime Juice
Smokey: Los Vecinos Mezcal, Ginger Beer, Fresh Squeezed Lime Juice
American: Tito’s Handmade Vodka, Ginger Beer, Fresh Squeezed Lime Juice

VINO

CHAMPAÑA

BLANCO

ROJO

TEQUILAS 5

BLANCO / PLATA / SILVER

“UNAGED” UNDER 60 DAYS OLD AND MAY BE BOTTLED FRESH FROM DISTILLATION. BLANCO, PLATA AND/OR SILVER TEQUILAS ARE TYPICALLY AGAVE-FORWARD, WITH NOTES OF CITRUS AND PEPPER.

REPOSADO

AGED IN WOOD BARRELS FROM TWO TO TWELVE MONTHS. FLAVOR PROFILE ADDS NOTES OF WOOD, OAK, CARAMEL, BUTTERSCOTCH AND VANILLA TO THE COOKED AGAVE.

ANEJO

AGED IN OAK CASKS FOR A MINIMUM OF ONE YEAR AND OR UP TO THREE YEARS. ANEJO TAKES THIS FLAVOR PROFILE EVEN FURTHER WITH INTENSE NOTES OF CARAMEL, OAK AND TOFFEE BUT STILL ALLOW THE SWEET, PEPPERY AGAVE TO SHINE THROUGH

SELECTS & RESERVES

THE MOST AGED AND SOPHISTICATED FORM OF TEQUILA.THESE RESERVE SELECTIONS REFLECT THE BEST OF MEXICO’S TEQUILA AND MEZCAL PRODUCTION. LIMITED EXPRESSIONS INCLUDING EXTRA ANEJO BLENDS, ULTRA ANEJOS AND PREMIUM MEZCAL FROM RARE WILD AGAVE.

MEZCAL

DISTILLED MADE FROM ANY TYPE OF AGAVE PLANT NATIVE TO MEXICO. ALL TEQUILA IS MEZCAL BUT NOT ALL MEZCAL IS TEQUILA. NOTES OF CAMPFIRE SMOKE THAT ARE MINGLED WITH HINTS OF CHILI PEPPER, SWEETCORN AND SOME RESIDUAL MINERALS.

KIDS 7

CARTA DE NIÑOS

#NAME?

Hot Dog

Beef Hot Dog Wrapped in Flour Tortilla, Served with Shoe String Fries

Sombrero's in Butter

Pasta Tossed in Butter

Cheesy Quesadilla

Served with Shoe String Fries

Chicken Fingers

Served with Shoe String Fries

Mini Burrito

Flour Tortilla Filled with Cheese, Yellow Rice and Black Beans. - Choice Chicken or Beef - Served with Shoe String Fries

My Favorite Taco

Two Flour Tortillas Rolled with Cheese. Served with Shoe String Fries - Choice of Chicken or Beef

DESSERTS 6

POSTRES

Luna's Lime Pie

chilled creamy lime pie, salted crust, whipped cream

Tres Leches Cake

traditional three milks cake, meringue, fresh bananas, strawberries

Mexican Chocolate Brownie Sundae

vanilla ice cream, dulce de leche, buñuelos, whipped cream, honey salted peanuts

Charley's Churros

Mexican style donuts with cinnamon-caramel sauce, chocolate sauce, vanilla ice cream

COFFEE & ESPRESSO

TO GO MENU 55

CATERING TO GO

Packages based on 20 or more guests, all orders must be booked 7 days in advance with deposit. Please visit our event page to inquire about your special event order with us. *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.

ANTOJITOS AND BOTANAS

Totopos (Chips & Salsas)

house – tomato, onion, cilantro | verde - tomatillo, jalapeño | rojo – roasted chiles, red peppers

Austin Queso

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

Flautas

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

Queso Fundido

chihuahua and cheddar cheeses, chili rajas, baked in a skillet, with flour tortillas (*gf when served with corn tortillas)

Grilled Wings

chipotle-honey lime bbq, avocado ranch

Camarones Alajillo

shrimp sautéed with garlic, chile de árbol, lemon and tequila (*GF when served with corn tortillas)

GUACAMOLE

ENSALADAS

Ensalada Mixta

mixed greens, cotija cheese, pepitas and local vegetables, choice of spanish sherry vinaigrette or avocado ranch dressing gluten free

Ensalada de Taco

crispy flour tortilla filled with spicy ground beef, shredded lettuce, cotija cheese, pico de gallo, sour cream, guacamole, avocado ranch dressing

Mexican Cobb Salad

grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette gluten free

QUESADILLAS

Griddled flour tortilla, chihuahua cheese, chili rajas

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

marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

Surf & Turf

marinated grilled steak, chorizo, sweet potatoes, chicken and shrimp in a roasted garlic verde sauce

Seafood

shrimp, scallops, fish, charred tomatoes, roasted corn, coconut milk

HAMBURGUESAS

Hamburger "El Notre"*

8 oz ground sirloin burger, fries

Taco Burger*

crispy tortillas, guacamole, house salsa, chihuahua cheese, sour cream, lettuce, fries

SIDES

ESPECIALES DE LA CASA

Chili Rellenos

battered and fried poblano chillies, stuffed with chihuahua and goat cheese, topped with salsa roja, lime crema, cotija cheese, yellow rice, black beans

Al Carbon

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

Rocco's Simply Prepared

sweet potatoes, avocados

ESPECIALES DEL DIA

*Ask about specials

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*

slow roasted chicken in adobo

Cochinitas Achiote*

slow roasted pork

Carne Molida*

spicy ground beef

Hongos*

vegan mushroom | tequila, jalapeño, garlic

Chorizo*

spicy sausage | cotija cheese, cilantro, onion, verde

Camarones*

shrimp

Carne Asada*

marinated grilled steak

Pescado*

grilled or blackened fish

TACOS DE CALLE

Platter of three served on handmade corn tortillas. GET YOUR TACOS IN LETTUCE CUPS 50¢ EA.

Vegan Al Pastor

PAOW! plant based protein, pineapple salsa, onion, cilantro, lime gluten free

Macha Shrimp Tacos*

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

The Tradicional

carnitas style pork, cilantro, onion, salsa brava gluten free

Crispy Fish Tacos

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

Birria Tacos

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

BURRITOS & BOWLS

filled with yellow rice, black beans, chihuahua cheese, cotija cheese, roccos hot sauce, guacamole, cilantro, served with sour cream, pico de gallo & guacamole

Wet Burrito

topped with rojo and chihuahua cheese

"Dorado" Burrito

griddled and served with salsa verde

MARGARITAS | MARAGLITERS

1 LITER BOTTLES TO STAY OR TO GO

FIESTA DE TACOS | TACO BOX

12 Tacos - 3 choices of protein (\$10 upcharge for steak, shrimp or fish) guacamole, salsa and chips, yellow rice, black beans and churros (serves 4)

GUACAMOLE BAR

Rocco's seasoned chips, guacamole, salsa

NACHO BAR

Rocco's seasoned chips, beef, black beans, pico de gallo, austin queso, pickled jalapeños, sour cream, guacamole (choice of plain, chicken or beef) serves 6-8

AL CARBON

yellow rice, black beans, plantains, pickled red onions, chimichurri (serves 6-8)

BOCADITOS

SIDE DISHES

plantains • black beans • yellow rice market vegetables • ensalada mixta • esquites Serves 8-10

POSTRES ASSORTMENT

assortment of tres leches, charley's churros, mexican brownie, lime pie