



FOOD

APPETIZERS

Pork Pozole Soup

Mexican Street Corn
On The Cob \$9

SALAD

Taco Salad
Fried Tortilla, Romaine Lettuce, Corn,
Black Beans, Radishes, Cheddar Jack
Cheese, & Jalapeño Aioli \$16

ENTRÉES

Bone In Short Ribs
Served With Black & Yellow Corn
Saffron Rice & Topped With An
Espagnole Sauce \$30

Jamaican Jerk Mahi Mahi Tacos
Served With Margarita Coleslaw, Tomato
Salsa & Topped With Fresh Mango \$21

FLATBREAD

Tres Salsas
Fra Diavolo Sauce, Alfredo Sauce,
Roasted Green Tomatillo Sauce \$16

DESSERT

Nutella Churros
Served With Vanilla Ice Cream Topped
With A Mezcal Caramel Glaze \$12

DRINKS

ROCKS 21 MEXICAN MULE

Canción Reposado Tequila,
Fresh Lime Juice,
Ginger Beer \$14

SMOKEY MEZCAL GUAVA PALOMA

Smokey Mezcal Tequila,
Fresh Lime, Served With A
Refreshing Ruby Red
Grapefruit Juice \$15

BLOOD ORANGE PLATINUM MARGARITA

Canción Reposado Tequila,
Fresh Lime, Blood Orange Juice,
Grand Mariner Floater \$16

MEXICAN OLD FASHION

Reposado Tequila, Mezcal,
Agave, Bitters, Orange \$15



KITCHEN • BAR • WOOD FIRED PIZZA