



BEER, WINE, CIDER and MEAD ON MENU SCREENS SEAT YOURSELF/ORDER AT THE BAR

SHARABLES

Chips and Guacamole/Salsa(GF)	4/6
Made to order queso with chorizo, oaxaca cheese, cilantro, shallots, oregano, thyme and chips	
Hot Sourdough Pretzel	7
Made to order salted with dipping mustard	
Queso Fundido (GF)	15
Made to order queso with chorizo, oaxaca cheese, cilantro, shallots, oregano, thyme and chips	
Nachos	16
Served with black beans, queso, pickled veggies, cotija cheese and choice of ONE topping: Chicken Tinga, Chorizo, Marinated Cauliflower, or Sauteed exotic mushrooms.	
Chicken Wings (GF)	16
8 grilled dried chili rubbed wings served with chipotle mezcal mango sauce, cilantro dressing and red onions.	
Yuca Frita (GF/V)	16
Crispy Yuca Root served with queso, crema, cilantro, pickled veggies, cotija, and cilantro chimichurri.	
Avocado Minichangas	15
Avocado, corn, cheese, and beans served with habanero mango chutney and crema, cilantro, and red pepper.	
Empanadas	17
Two empanadas stuffed with spicy chicken tinga and cheese, guacamole, crema, cotija and pickled red onions.	
Cauliflower Wings (V)	16
Tossed in Salsa Valentina, cilantro dressing, pickled red onions, and cilantro.	

TACOS

Tacos 2 Way (GF): 4 corn tortilla tacos served with your choice of <u>TWO</u> Proteins	16
1.Mexican Chicken Tinga: served with onions, cilantro, roasted tomatillo salsa, red cabbage, and guacamole.	
2.Chorizo: served with onions, cilantro, and roasted tomatillo salsa.	
3.Tilapia: Chile ajo marinated tilapia with purple cabbage, mango salsa, jalapeño tartar and cilantro.	
4.Fried Oyster: served with purple cabbage, mango salsa, jalapeño tartar and cilantro.	
5.Exotic Mushrooms: (V) with refried beans, spicy red salsa al mezcal, lettuce, cotija cheese and cilantro.	
6.Cauliflower: (V) Marinated in salsa Macha over a bed of mole verde, crema, pico de gallo and cilantro.	
Shrimp Tacos	18
3 corn tortillas stuffed with shrimp, peppers, onions, Chihuahua cheese and a side of creamy seafood broth.	
Tacos Al Pastor	17
Slow roasted pork served with cabbage, grilled pineapple, guacamole, salsa verde, onions and cilantro.	

Birria-Quesa Tacos (GF)	18
Two corn tortillas stuffed with braised lamb and Oaxaca cheese served with cabbage, pico de gallo, cilantro.	
Steak Tacos (GF)	20
Grilled marinated steak, caramelized onions, serrano cumin avocado sauce, cilantro, and onions	
Rockfish OR Salmon Tacos (GF)(After 5 only)	20
Tacos stuffed with Salmon or Rockfish, Morita aioli, red/green cabbage, mango salsa, crema, cilantro.	

ENTREES

Chicken Tinga Quesadilla	19
A large quesadilla with Chicken Tinga, refried beans, guacamole, oaxaca cheese, pico, cilantro, and cabbage	
Burrito	17
Choice of Chicken Tinga, Chorizo, Cauliflower, or Exotic mushrooms.	
Ensalda (GF/V)	16
Spring mix, bacon, candied pumpkin seeds, apples, goat cheese, tomato, carrot, mezcal apple vinaigrette.	
Enchilada Suizas (GF)	21
Enchiladas with spicy shredded chicken and cheese with jalapeño cream, Oaxaca cheese, red onions, crema.	

SIDES

Yucca Fries, Rice and Beans, Rice <u>OR</u> Beans, Roasted Cauliflower (GF/V)	5
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KIDS PLATES

Cheese Quesadilla-Side of crema (V)	10
Kids Nachos-with queso (GF/V)	10
Chicken and Cheese Tacos (GF)	10

ROCKFISH BAR SNACKS

Pretzels/Popcorn/Trail Mix/Peanuts/Bag of Chips	3
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N/A BEVERAGES

Kombucha See fridge for selections	4
Pellegrino Tangerine/Strawberry, Dark Cherry/Pomegranate, Blood Orange, Black Raspberry.....	3
Coffee/Tea Cold Brew, Coffee Varieties, Varietal Teas.....	3.5-5
Sparkling Water Grapefruit, Lime, Lemon.....	2

***THINGS TO CONSIDER: Please notify bartender of any allergies**

***Consuming raw or undercooked foods may increase your risk of foodborne illness**

***There is a 10% service charge for Bebedero Food ordered at Rockfish Brewery Taproom**