



The Rooster

Menu Prices — August 21, 2026

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Quesadillas

ITEM	PRICE
2. Steak - Quesadillas Tender steak wrapped in a crispy quesadilla.	\$8.99
7. Ground Beef - Quesadillas Tender ground beef wrapped in a crispy tortilla.	\$8.99
9. Roasted Poblanos in Creamy Sauce (Rajas Con Crema) - Quesadillas Roasted poblanos in a rich and creamy sauce wrapped in a quesadilla.	\$8.99
13. Barbacoa - Quesadillas Tender beef in a rich, flavorful quesadilla.	\$8.99
14. Chicken with Chipotle Sauce (Tinga) - Quesadillas Shredded chicken in a smoky chipotle sauce wrapped in a quesadilla.	\$8.99
1. Rotisserie Chicken - Quesadillas Tender chicken wrapped in a crispy quesadilla.	\$8.99
3. Black Pepper Steak - Quesadillas Tender steak and black pepper in a crispy quesadilla.	\$8.99
4. Mexican Beef Ranch Style (Bistec Ranchero) - Quesadillas Tender beef and ranch-style flavors wrapped in a crispy quesadilla.	\$8.99
5. Pork with Red Chile - Quesadillas Tender pork and red chile wrapped in a crispy quesadilla.	\$8.99
6. Pork with Green Chile - Quesadillas Tender pork and green chile wrapped in a crispy quesadilla.	\$8.99
12. Pork Rind with Green Chili - Quesadillas Crispy pork rind and green chili wrapped in a quesadilla.	\$8.99
8. Carnitas - Quesadillas Tender carnitas wrapped in a crispy quesadilla.	\$8.99
11. Pork with Squash - Quesadillas Tender pork and squash wrapped in a crispy quesadilla.	\$8.99

Extras

ITEM	PRICE
Extra Side of Meat Additional serving of meat	\$3.50

Sides

ITEM	PRICE
2. Side of Flour Tortillas The side of flour tortillas comes with 2 flour tortillas.	\$0.99
1. Side of Corn Tortillas The side of corn tortillas comes with 5 corn tortillas.	\$0.99

Desserts

ITEM	PRICE
3. Cake Moist and decadent dessert treat.	\$4.99

ITEM	PRICE
2. Cupcakes Soft, moist individual cakes, a classic dessert treat.	\$3.99
1. Fruit Salad A colorful mix of seasonal fruits.	\$4.99
4. Flan Rich and creamy caramel-topped custard dessert.	\$4.99

Flavored Waters- Aguas Frescas

ITEM	PRICE
Horchata (Large) Traditional Mexican rice drink with cinnamon and vanilla.	\$3.99
Cucumber (Pepino) (Large) Large cucumber flavored water (agua fresca).	\$3.99
Maracuya (Dragonfruit) (Medium) Maracuya (dragonfruit) flavored water, medium.	\$2.99
Cucumber (Pepino) (Medium) Cucumber flavored water, a refreshing drink. Medium size.	\$2.99
Jamaica (Hibiscus) (Medium) Hibiscus infused water with a subtle floral flavor.	\$2.99
Horchata (Medium) Traditional Mexican rice drink flavored with cinnamon and vanilla.	\$2.99
Jamaica (Hibiscus) (Large) Hibiscus flavored water, a refreshing drink.	\$3.99
Maracuya (Dragonfruit) (Large) Large maracuya (dragonfruit) flavored water, a refreshing drink.	\$3.99

Bottled Drinks

ITEM	PRICE
1. Coca Cola Bottle - 12 Oz The cold, refreshing, sparkling classic that America loves.	\$3.59
4. Horchata Traditional Mexican drink made with rice, cinnamon, and vanilla.	\$3.50
8. Raptor BSED 20.3oz Energy Drink	\$3.59
2. DMP Jamaica Juice	\$3.50
5. DMP Maracuya Maracuya flavored drink.	\$3.50
6. DMP Pineapple Pineapple flavored bottled drink.	\$3.50
7. AMP 365 Energy Drink	\$3.50
9. Atole (Medium) Traditional Mexican drink made with masa harina and flavored with cinnamon and vanilla.	\$2.99
9. Atole (Large) Traditional Mexican drink made with masa harina and flavored with cinnamon and vanilla.	\$5.99
Coca (16 Oz)	\$3.50

Soups

ITEM	PRICE
Birria Ramen Succulent beef birria with flavorful broth, topped with cilantro and onions. Aromatic and comforting ramen dish.	\$9.50

Nachos

ITEM	PRICE
Nachos Tortilla chips smothered in melted cheese and toppings.	\$9.99

Tamales

ITEM	PRICE
Red Meat Tamales Traditional Mexican dish filled with tender red meat.	\$2.25

Seafood

ITEM	PRICE
1. Coctel De Camaron (12oz) Shrimp cocktail with a zesty twist.	\$9.99
1. Coctel De Camaron (24oz) Shrimp cocktail with a zesty twist.	\$13.99
1. Coctel De Camaron (32oz) Shrimp cocktail with a zesty twist.	\$19.99
2. Ceviche Camaron (12oz) Shrimp marinated in citrus juices.	\$9.99
2. Ceviche Camaron (24oz) Shrimp marinated in citrus juices.	\$13.99
2. Ceviche Camaron (32oz) Shrimp marinated in citrus juices.	\$19.99

Large Container of Meat (32 Oz)

ITEM	PRICE
Red Chile Pork (Asado Rojo) Tender pork in a rich, smoky red chile sauce.	\$20.00
Chicken with Chipotle Sauce (Tinga) Shredded chicken in a smoky chipotle sauce.	\$20.00
Black Pepper Steak (Steak Con Chile Negro) Tender steak seasoned with black pepper.	\$20.00
Zucchini with Cheese in Tomato Sauce (Calabazita Con Queso) Zucchini and cheese in a rich tomato sauce.	\$20.00
Pork with Squash (Puerco Con Calabaza) Tender pork paired with squash in a hearty serving.	\$20.00
Green Chile Pork (Asado Verde) Tender pork in a zesty green chile sauce.	\$20.00

ITEM	PRICE
5. Pork with Red Chile - Burritos Tender pork in a rich red chile sauce, wrapped in a burrito.	\$8.99
6. Pork with Green Chile - Burritos Tender pork and green chile wrapped in a burrito.	\$8.99
7. Ground Beef - Burritos Ground beef wrapped in a tortilla.	\$8.99
14. Chicken with Chipotle Sauce (Tinga) - Burritos Tender chicken in a smoky chipotle sauce wrapped in a burrito.	\$8.99
4. Mexican Beef Ranch Style (Bistec Ranchero) - Burritos Tender beef in a rich ranch-style sauce wrapped in a large burrito.	\$8.99
10. Zucchini with Cheese in a Tomato Sauce - Burritos Zucchini and cheese in a rich tomato sauce wrapped in a burrito.	\$8.99
11. Pork with Squash - Burritos Tender pork and squash wrapped in a burrito.	\$8.99
12. Pork Rind with Green Chili - Burritos Pork rind and green chili wrapped in a burrito.	\$8.99
1. Rotisserie Chicken - Burritos Tender chicken wrapped in a flavorful burrito.	\$8.99
8. Carnitas - Burritos Tender pork carnitas wrapped in a burrito.	\$8.99

Bigger Plate

ITEM	PRICE
Bigger Plate 3 meats and 2 sides.	\$12.99
Plate	
Plate 2 meats and 2 sides.	\$10.99
Plate (Chile Relleno) Chile Relleno and 2 sides.	\$10.99

Bowl

ITEM	PRICE
16. Chicken with Chipotle Sauce (Tinga) - Bowl Tender chicken in a smoky chipotle sauce.	\$8.99
8. Carnitas - Bowl Tender pork carnitas served in a bowl.	\$8.99
1. Rotisserie Chicken - Bowl Tender chicken served in a bowl.	\$8.99
2. Steak - Bowl Tender steak served in a bowl.	\$8.99
15. Barbacoa - Bowl Tender beef barbacoa served in a bowl.	\$8.99

ITEM	PRICE
10. Roasted Poblanos in Creamy Sauce (Rajas Con Crema) - Bowl Roasted poblanos in a rich and creamy sauce.	\$8.99
5. Pork with Red Chile - Bowl Tender pork in a rich red chile sauce.	\$8.99
11. Green Spaghetti - Bowl Green spaghetti served in a bowl.	\$8.99
3. Black Pepper Steak - Bowl Tender steak seasoned with black pepper, served in a bowl.	\$8.99
6. Pork with Green Chile - Bowl Tender pork in a flavorful green chile sauce.	\$8.99
7. Ground Beef - Bowl Ground beef served in a bowl.	\$8.99
12. Zucchini with Cheese in a Tomato Sauce - Bowl Zucchini and melted cheese in a rich tomato sauce.	\$8.99
4. Mexican Beef Ranch Style (Bistec Ranchero) - Bowl Tender beef in a rich ranch-style sauce, served over a bed of rice.	\$8.99
14. Pork Rind with Green Chili - Bowl Crispy pork rind served with a zesty green chili sauce.	\$8.99
9. Chile Relleno - Bowl Roasted poblano pepper stuffed with cheese and served in a bowl.	\$8.99
13. Pork with Squash - Bowl Tender pork paired with roasted squash.	\$8.99

Meat Per Pound

ITEM	PRICE
1. Rotisserie Chicken Tender, juicy rotisserie chicken sold by the pound.	\$16.00
13. Barbacoa Tender shredded beef in a rich, flavorful broth.	\$16.99
8. Carnitas Slow-cooked shredded pork, tender and juicy, by the pound.	\$16.99
4. Mexican Beef Ranch Style (Bistec Ranchero) Tender beef in a rich ranch-style sauce.	\$16.00
7. Ground Beef Ground beef by the pound.	\$16.00
2. Steak Tender and juicy cut of steak.	\$16.99
9. Roasted Poblanos in Creamy Sauce (Rajas Con Crema) Roasted poblano peppers in a rich and creamy sauce.	\$16.00

Small Container of Meat (16oz)

ITEM	PRICE
Black Pepper Steak (Steak Con Chile Negro) (Small Container of Meat (16oz)) Tender steak seasoned with black pepper.	\$10.00
Red Chile Pork (Asado Rojo) (Small Container of Meat (16oz)) Tender pork in a rich, smoky red chile sauce.	\$10.00

ITEM	PRICE
Green Chile Pork (Asado Verde) (Small Container of Meat (16oz))	\$10.00
Tender pork in a zesty green chile sauce.	
Zucchini with Cheese in Tomato Sauce (Calabazita Con Queso) (Small Container of Meat (16oz))	\$10.00
Zucchini and cheese in a rich tomato sauce.	
Pork with Squash (Puerco Con Calabaza) (Small Container of Meat (16oz))	\$10.00
Tender pork paired with squash in a flavorful dish.	
Pork Grind with Green Chile (Chicharrón) (Small Container of Meat (16oz))	\$10.00
Crispy fried pork rinds infused with green chile flavor.	
Chicken with Chipotle Sauce (Tinga) (Small Container of Meat (16oz))	\$10.00
Shredded chicken in a smoky chipotle sauce.	
Medium Container of Meat (24oz)	

ITEM	PRICE
Green Chile Pork (Asado Verde) (Medium Container of Meat (24oz))	\$15.00
Tender pork in a zesty green chile sauce.	
Red Chile Pork (Asado Rojo) (Medium Container of Meat (24oz))	\$15.00
Tender pork in a rich, smoky red chile sauce.	
Pork Grind with Green Chile (Chicharrón) (Medium Container of Meat (24oz))	\$15.00
Crispy fried pork rinds infused with green chile flavor.	
Pork with Squash (Puerco Con Calabaza) (Medium Container of Meat (24oz))	\$15.00
Tender pork paired with squash in a hearty dish.	
Zucchini with Cheese in Tomato Sauce (Calabazita Con Queso) (Medium Container of Meat (24oz))	\$15.00
Zucchini and cheese in a rich tomato sauce.	
Black Pepper Steak (Steak Con Chile Negro)	\$15.00
Tender steak seasoned with black pepper.	
Chicken with Chipotle Sauce (Tinga) (Medium Container of Meat (24oz))	\$15.00
Shredded chicken in a smoky chipotle sauce.	