



## DINING ATTRACTIONS

From handmade pasta houses to farm-to-fork comfort, Round Rock's homegrown dining scene offers unique, high-quality dishes with a focus on family-owned, family-friendly restaurants. Round Rock's culinary offerings widely vary in flavor, but each restaurant shares one thing in common: the warm Texas hospitality you've come to expect from the welcoming city. [goroundrock.com/dining](http://goroundrock.com/dining)



### LA COCINA

Your group can't decide between Italian or Mexican? That's okay, because La Cocina has both! This family owned and operated restaurant offers a truly memorable dining experience created from the owner's Mexican roots and two-decade run as a chef at a bustling high-end Italian restaurant in LA. The result is a unique hybrid of cultures and cuisine.



### PALERMO PASTA HOUSE

Antonio Giner's Palermo Pasta House offers fresh, hand-made pasta and Italian-style wood-fired pizza. Inspired by Italian-Argentine gastronomy, the quaint downtown restaurant located in a historic building offers specialty pasta and sauces — all made in-house from scratch.



### ROUND ROCK DONUTS

Round Rock's eponymous donut shop enjoys world-wide fame for its delicious yellow donuts. Since 1926, the locally owned bakery has hand-rolled, fried and iced hundreds of donuts each day, drawing hundreds of daily visitors to its storefront in historic Downtown Round Rock.



### RECUERDOS

Hailing from a long tradition of restaurant owners, the Recuerdos team places a high focus on creating a memorable, family-focused dining experience. The warm and welcoming downtown restaurant serves up homemade Tex-Mex favorites such as tacos, fajitas and enchiladas.



### URBAN EAT.DRINK.

Located in a charming historic bungalow on Harris St. in Round Rock, Urban offers “upscale-casual” New American fare from Round Rock natives Blake and Allison Notgrass. Menu highlights include classic dishes such as chicken fried steak, ruby trout and unique takes on burgers such as the buffalo cauliflower burger.



### JACK ALLEN'S KITCHEN

You will find refined Southern-inspired flavors, crossed with the spice of southwestern cuisine that come together to create plates that will invigorate any palate and comfort the soul. Nightly specials are an addendum to the already fresh and vibrant menu, which is comprised primarily from products sourced within the state of Texas.



### RAMEN TATSU-YA

This spot offers a variety of authentic Japanese ramen as well as gyoza, katsu sliders and edamame. They serve their signature, authentic ramen made with their famous pork-based tonkotsu alongside chicken and veggie-based broths, sides, house-brewed teas, and drinks.



### WHISKEY CAKE

Keeping your plate local, fresh, & community-oriented is their top priority. Fresh vegetables are locally sourced, regionally crafted artisan cheeses, country sausage, and even Texas-harvested and pressed extra virgin olive oil make their way on to your plate by way of the kitchen.



### SALT TRADERS COASTAL COOKING

The space, the food, and drinks are inspired by coastal travels — bits of nostalgia spent with family and friends brought to your table. Enjoy seafood-centric, coastal cooking with an equal amounts of concentration on the surf as on the local Texas turf. Their seafood is sourced sustainably from the best vendors all along the American coastline, with special attention paid to the friends on the Gulf. In an effort to preserve the coastline and its marine life, they’ve partnered with the forward-thinking folks at the Coastal Conservancy Association, who are working to do just that.



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