

ROSIE'S

ALMUERZO [LUNCH]

PARA EMPEZAR

✓ [TO START]

GUACAMOLE, SALSA & CHIPS:
ONION, CILANTRO, RADISH 13/17

CHIPS & SALSAS:
CHARRED TOMATO-HABANERO SALSA
& TOMATILLO SALSA 7

SIKIL PAK: MAYAN PUMPKIN SEED DIP,
TOMATO, HABANERO
WITH CUCUMBER, JICAMA & RADISH 9

ELOTE: CORN ON THE COB, MAYONESA,
RED CHILE, COTIJA, LIME 5

✓ **QUESADILLA:** FRESH TORTILLA,
ROASTED MUSHROOMS & TUSCAN KALE,
QUESO OAXACA,
CHIPOTLE-STEWED ONIONS 5

QUESO FUNDIDO:
MELTED CHEESE, POBLANO RAJAS,
FRESH TORTILLAS 12
[WITH CHORIZO VERDE 13]

✓ **ENSALADA VERDE:** NOPALES,
CUCUMBER, PINEAPPLE, JICAMA,
RADISHES, LITTLE GEM LETTUCE, PUMPKIN
SEEDS & SERRANO VINAIGRETTE 11

✓ VEGETARIAN

TLAYUDA OAXAQUEÑA

CORN TORTILLA, SHREDDED GREENS,
BLACK BEAN PUREE,
TOMATILLO SALSA, QUESO OAXACA,
PICO DE GALLO 15

CHOICE OF:
AIR DRIED BEEF • CHICKEN
SHRIMP • ✓ MUSHROOMS

ENCHILADAS

CHIHUAHUA CHEESE, CREMA,
GREEN CHILE SAUCE,
RICE & BEANS 16

CHOICE OF:
CHICKEN OR ✓ TUSCAN KALE

TACO BOARD

THREE TACOS,
HAND-MADE TORTILLAS
FROM ORGANIC OAXACAN CORN,
RICE & BEANS 14

CHOICE OF:
✓ NOPALES • TINGA DE POLLO
SPIT-ROASTED PORK • BEER BATTERED COD
PICADILLO

PLATOS FUERTES

[ENTREES]

TORTA DE AGUACATE:
MEXICAN-STYLE SANDWICH WITH
AVOCADO, QUESO FRESCO, TOMATO,
BABY LETTUCES, PICKLED ONION,
MAYONESA & MORITA CHILE SAUCE 13

TORTA AHOGADA
JALISCO-STYLE ROASTED
PORK SANDWICH, AVOCADO,
PICKLED HABANERO-RED ONIONS,
BLACK BEAN PUREE, TOMATO SAUCE 15

ENSALADA DE POLLO:
ROASTED CHICKEN BREAST,
CUCUMBER, AVOCADO, RED ONION,
ORANGES, RADISH, JICAMA, SERRANO
CHILE DRESSING 18

PARA ACOMPAÑAR

✓ [SIDES]

ESCABECHE: PICKLED VEGETABLES & JALAPEÑOS 4
QUELITES: SAUTÉED KALE, JALAPEÑO 5
FRIJOL DE OLLA : BLACK BEANS & EPAZOTE 3
ARROZ VERDE : POBLANO-SEASONED RICE, CORN 3
FRIED PLANTAINS 5

CHEF ANGEL ANDRADE

MARGARITAS

CLASSIC: PUEBLO VIEJO BLANCO,
LIME, AGAVE, SALT RIM 12/60 PITCHER

ROSIE'S: BANHEZ MEZCAL,
SERRANO-INFUSED TEQUILA,
DRY CURACAO, LIME &
PASILLA-SALT RIM 13/65 PITCHER

SPICY: CHILE-INFUSED TEQUILA,
LIME, FRESH CHILES 13/65 PITCHER

HIBISCUS: TROMBA REPOSADO, JAMAICA,
APEROL, LIME, CAVA 14/68 PITCHER

CHARRED CITRUS: GRILLED ORANGE
& GRAPEFRUIT INFUSED TEQUILA, MEZCAL,
LIME, AGAVE 14/84 PITCHER

PASSION FRUIT: TROMBA REPOSADO, HABANERO, LIME,
SPICY SUGAR-SALT RIM 14/68 PITCHER

CHARRED CORN: SWEET CORN-INFUSED TEQUILA,
ANCHO REYES VERDE, LIME, AGAVE 14/68 PITCHER

COCKTAILS

PALOMA: BLANCO TEQUILA, GRAPEFRUIT,
LIME, SALT RIM 13/ 65 PITCHER

MICHELADA: HOUSE-MADE HOT SAUCE, LIME,
TECATE, CHILI-SALT RIM 8

CAFÉ

[BY BROOKLYN ROASTING CO.]

POUR-OVER DARK ROAST COFFEE 3.5

NON-ALCOHOLIC

#ORC#ATA 4

CUCUMBER LIMEADE 5

JAMAICA (SWEET OR UNSWEETENED) 4

BOYLAN'S COLA 5

BOYLAN'S GINGER BEER 5

WINES BY THE GLASS/BOTTLE

RED

SHIRAZ MOURVEDRE (AUSTRALIA),
MCPHERSON, 2014 11/50

BEAUJOLAIS (FRANCE),
CHATEAU DE CHATELARD, 2015 11/50

WHITE

MUSCADET (FRANCE),
CLOS LES MONTYS, 2017 10/45

VIURA (SPAIN),
AZUL Y GARANZA, 2016 11/50

SPARKLING

BRUT CAVA (SPAIN), CAN XA 10/45

JARRA DE VINO

[18 OZ. JUG OF WINE]

RED OR WHITE 18

DRAFT BEER

PACIFICO, 4.5% 4/7

SUNDAY BEER CO. LAGER, 3.9% 4/7

MONTAUK WATERMELON
SESSION ALE, 4.9% 5/9

SINGLECUT "JAN"
WHITE LAGER, 5.2% 5/9

MONOPOLIO
MEXICAN LAGER, 5% 4/7

EVIL TWIN "LOW LIFE"
PILSNER, 5.5% 5/9

FIVE BOROUGHS BREWING
IPA, 6.8% 5/9

OTHER HALF "GREEN CITY"
IPA, 7% 5/9

BOTTLE/CAN BEER

ZEMILLA
MEXICAN CIDER, 4% 8

MODELO ESPECIAL
LAGER, 4.4% 6

TECATE, 4.5% 5

MONOPOLIO NEGRA, 5.5% 6

