

ROSIE'S

ALMUERZO [LUNCH]

BOTANAS

✓ [SNACKS]

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
SERVED WITH CUCUMBER, JICAMA & RADISH 9

MAIZ ENCHILADO: CRISPY HEIRLOOM CORN,
CHILE, LIME 4

QUESADILLA: FRESH TORTILLA,
TUSCAN KALE, QUESO OAXACA,
CHIPOTLE-STEWED ONIONS 4

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

ENSALADAS

✓ [SALADS]

ENSALADA VERDE: NOPALES, CUCUMBER,
PINAPPLE, 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:

DRIED BEEF • CHICKEN • SHRIMP
✓ ROASTED MUSHROOMS WITH RAJAS

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:

✓ ROASTED MUSHROOMS
CARNITAS • TINGA DE POLLO
SPIT-ROASTED PORK • BEER BATTERED COD

PLATOS FUERTES

[ENTREES]

POZOLE DE POLLO:
STEW OF BRAISED CHICKEN
& HEIRLOOM CORN, CHILES, ONIONS,
RADISH, AVOCADO 15

TORTA DE MILANESA:
BREADED CHICKEN SANDWICH,
BLACK BEANS, QUESO OAXACA,
TOMATO, AVOCADO,
PICKLED JALAPEÑO, MAYONESA 15

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

PARA ACOMPAÑAR

✓ [SIDES]

ESCABECHE: PICKLED VEGETABLES
& JALAPEÑOS 4

QUELITES: SAUTÉED KALE, JALAPEÑO 5
FRIJOLAS DE OLLA : BLACK BEANS & EPAZOTE 3
ARROZ MEXICANO : TOMATO-SEASONED RICE 3
FRIED PLANTAINS 5

CHEF ANGEL ANDRADE

MARGARITAS

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

ROSIE'S: BAN#EZ MEZCAL, SERRANO-INFUSED
TEQUILA, DRY CURACAO,
LIME, PASILLA-SALT RIM **13/65 PITCHER**

SPICY: CHILE-INFUSED TEQUILA,
LIME, FRES# CHILES **13/65 PITCHER**

FRESCA VERDE: PUEBLO VIEJO BLANCO, PISCO,
CUCUMBER, LIME **12/60 PITCHER**

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

MANGO: TROMBA REPOSADO, #ABANERO, LIME,
SPICY SUGAR-SALT RIM **14/68 PITCHER**

CHARRED CITRUS: GRILLED ORANGE #,
GRAPEFRUIT-INFUSED TEQUILA, MEZCAL, LIME,
AGAVE, CHARCOAL-SALT RIM **14/84 PITCHER**

COCKTAILS

JICAMA COOLER: TROMBA BLANCO OR BAN#EZ MEZCAL,
JICAMA SHRUB, LIME, SODA,
SPICY SUGAR-SALT RIM **14/68 PITCHER**

COCO LOCO: MEZCAL, RUM, COCONUT, GRAPEFRUIT, LIME,
COCONUT SALT RIM **13/65 PITCHER**

SPICED PIÑA: PINEAPPLE TEPACHE, MEZCAL,
AN#O REYES, GINGER, LIME **13/65 PITCHER**

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

MICHELADA: #OUSEMADE #OT SAUCE, LIME,
TECATE, CHILI-SALT RIM **8**

BLOODY MARIA: PUEBLO VIEJO BLANCO, LIME,
#OUSE-MADE BLOODY, CHILE-SALT RIM **10/50 PITCHER**

CAFÉ

[BY BROOKLYN ROASTING CO.]

POUR-OVER DARK ROAST COFFEE **3.5**

NON-ALCOHOLIC

TEPACHE **4**

#ORCHATA **4**

CUCUMBER LIMEADE **5**

JAMAICA
(SWEET OR UNSWEETENED) **4**

BOYLAN'S COLA **5**

MAINE ROOT GINGER BEER **5**

JARRA DE VINO

[18 OZ. JUG OF WINE]

RED OR WHITE **18**

WINES BY THE GLASS/BOTTLE

RED

DOLCETTO D'ALBA (ITALY), ROUSSOT, 2015 **11/50**
SHIRAZ MOURVEDRE (AUSTRALIA), MCP#ERSON, 2014
11/50

WHITE

CHENIN BLANC (S. AFRICA), TERRE BRULEE, 2016 **10/45**
ALVARIN#O (PORTUGAL), REGUEIRO, 2015 **11/50**

SPARKLING

BRUT CAVA (SPAIN), CAN XA **10/45**

ROSE

SYRA# ROSÉ (SOUTH AFRICA),
TAMBOERSKLOOF **11/50**

DRAFT BEER

PACIFICO **4/7**

NEGRA MODELO **4/7**

THREES 'TABLE BEER'
SAISON **4/7**

OTHER #ALF 'GREEN CITY'
IPA **5/9**

EVIL TWIN 'LOW LIFE'
PILSNER **5/9**

GREENPORT 'ANTIFREEZE'
ALE **5/9**

MONTAUK 'WAVE CHASER'
IPA **5/9**

BOTTLE/CAN BEER

STILLWATER LEVADURA
OAXACAN GOSE (16OZ) **9**

MONOPOLIO NEGRA **6**

TECATE **5**

MODELO ESPECIAL **6**

