

ROSIE'S

BOTANAS

Y [SNACKS]

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

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

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

Y **CACAHUATES ENCHILADOS:** ROASTED
PEANUTS,
CHILE, LIME 4

Y **QUESADILLA:** FRESH TORTILLA,
GREEN SQUASH AND BLOSSOMS,
QUESO OAXACA,
CHIPOTLE-STEWED ONIONS 6

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

ENSALADAS

Y [SALADS]

Y **ENSALADA DE ESPARRAGOS:**
LONG ISLAND ASPARAGUS, AVOCADO,
RED ONION, RADISHES, QUESO FRESCO,
CHILE VINAIGRETTE 12

Y 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
Y ROASTED MUSHROOMS WITH RAJAS

ENCHILADAS

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

CHOICE OF:

CHICKEN OR Y TUSCAN KALE

TACO BOARD

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

CHOICE OF:

Y ROASTED MUSHROOMS
CHORIZO • TINGA DE POLLO
SPIT-ROASTED PORK • BEER BATTERED COD

ALMUERZO

[LUNCH]

PLATOS FUERTES

[ENTREES]

MOLLETES DE ALBONDIGAS:

GRASS FED BEEF MEATBALL SANDWICH,
BLACK BEAN PUREE, CHILAUVA CHEESE,
CHIPOTLE-TOMATO SAUCE 15

TORTA DE CARNITAS:

MICHUACAN STYLE ROASTED
PORK 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

Y [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

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

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

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

WATERMELON: TROMBA BLANCO TEQUILA,
BLACK PEPPER, LIME 13/65 PITCHER

COCKTAILS

SANGRIA (RED OR WHITE): APPLE BRANDY, WATERMELON,
ORANGE, PINEAPPLE 13/65 PITCHER

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

SPICED PIÑA: PINEAPPLE TEPACHE, MEZCAL,
ANC#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

BOYLAN'S GINGER BEER 5

JARRA DE VINO

[18 OZ. JUG OF WINE]

RED OR WHITE 18

WINES BY THE GLASS/BOTTLE

RED

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

WHITE

VIURA (SPAIN), AZUL Y GARANZA, 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

MONOPOLIO
MEXICAN LAGER 4/7

NEGRA MODELO 4/7

THREE'S 'TABLE BEER'
SAISON 5/9

EVIL TWIN 'LOW LIFE'
PILSNER 5/9

OTHER #ALF
'GREEN CITY' IPA 5/9

MONTAUK WATERMELON
SESSION ALE 5/9

FIVE BOROUGHS
BREWING IPA 5/9

BOTTLE/CAN BEER

MONOPOLIO NEGRA 6

MODELO ESPECIAL 6

STILLWATER LEVADURA
OAXACAN GOSE (16OZ) 9

TECATE 5

ZEMILLA MEXICAN CIDER 8

