

ROSIE'S

ALMUERZO [LUNCH]

BOTANAS

v [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

ENSALADAS

v [SALADS]

CHAYOTE: ROASTED MEXICAN SQUASH,
WATERCRESS, PUMPKIN SEEDS,
QUESO FRESCO,
HERB VINAIGRETTE 11

CITRICA: ORANGE, GRAPEFRUIT,
PINEAPPLE, JICAMA, LITTLE GEM
LETTUCES, RED ONION,
POMEGRANATE SEEDS,
HABANERO VINAIGRETTE 12

v VEGETARIAN

TLAYUDA OAXAQUEÑA

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

CHOICE OF:

DRIED BEEF • CHICKEN • SHRIMP
v ROASTED MUSHROOMS WITH RAJAS

ENCHILADAS

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

CHOICE OF:

CHICKEN OR v TUSCAN KALE

TACO BOARD

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

CHOICE OF:

v ROASTED MUSHROOMS
BRAISED BRISKET • BRAISED BEEF TONGUE
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 CARNITAS: MICHOACAN-STYLE PORK
SANDWICH, BLACK BEANS, QUESO OAXACA,
PICO DE GALLO, AVOCADO,
PICKLED JALAPEÑO, MAYONESA 15

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

PARA ACOMPAÑAR

v [SIDES]

ESCABECHE: PICKLED VEGETABLES
& JALAPEÑOS 4

QUELITES: SAUTÉED KALE, JALAPEÑO 5
FRIJOLE 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**

BLOOD ORANGE: TROMBA REPOSADO TEQUILA, APEROL,
#ABANERO, LIME, CHILE-SALT RIM **14/68 PITCHER**

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

COCKTAILS

HOT-CHATA: #OUSEMADE #ORCHATA, BOURBON,
MEXICAN CHOCOLATE **13**

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**

JAMAICA
(SWEET OR UNSWEETENED) **4**

CUCUMBER LIMEADE **5**

APPLE CIDER (#OT OR COLD) **5**

MEXI-CANE COLA **5**

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**

TEMPRANILLO (SPAIN), DURON, 2014 **11/50**

WHITE

SANCERRE (FRANCE), PAUL CHERRIER, 2016 **10/45**

ALVARIN#O (PORTUGAL), REGUEIRO, 2015 **11/50**

SPARKLING

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

DRAFT BEER

MONOPOLIO
MEXICAN LAGER **4/7**

NEGRA MODELO **4/7**

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

OTHER #ALF
'FOREVER EVER'
SESSION IPA **5/9**

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

FIVE BOROUGHS BREWING
#OPPY LAGER **5/9**

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

BOTTLE/CAN BEER

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

TECATE **5**

MODELO ESPECIAL **6**

