

# PARA EMPEZAR (Starters)

**ESQUITES FRITOS**  
crispy heirloom maize, chipotle mayo, cotija cheese, chile powder & lime 11

**QUESADILLA**  
Oaxaca & Chihuahua cheeses, morita salsa 10

**CHICHARRONES**  
pork cracklings, chile powder, pico de gallo, avocado-tomatillo salsa 10

**TORTITA DE HUAZONTLE**  
huazontle fritter (ancient Aztec greens), Monterey cheese, pico de gallo, radishes & pickled jalapeno, tomato caldillo 14

**CAMARONES AL CHIPOTLE**  
marinated Gulf shrimp, charred tomato & chipotle salsa, pickled red onions 15

**ENSALADA DE CITRICOS**  
blood & navel oranges, grapefruit, pineapple, jicama & avocado, habanero vinaigrette 14

**GORDITA DE HUITLACOCHE**  
filled masa pocket, sauteed Mexican corn-mushroom & epazote, shredded lettuce, pico de gallo, crema & tomatillo salsa 10

**POZOLE VERDE**  
braised chicken & heirloom maize, green chile broth, hoja santa, shredded lettuce, avocado & tostadas 12/24

**QUESO FUNDIDO**  
melted cheese, Poblano rajitas, soft tortillas 13

**GUACAMOLE, SALSAS & CHIPS**  
cilantro, radish, onion 17

# PLATOS FUERTES (MAIN COURSES)

• **TLAYUDA DE HONGOS**  
• crisp tortilla, roasted oyster mushrooms,  
• black bean puree, queso fresco, Oaxaca & cotija  
• cheeses, spicy cabbage slaw, crema, avocado,  
• chile oil & tomatillo salsa 18  
• add chorizo 5

• **ENCHILADAS VEGETARIANAS**  
• Tuscan kale, Chihuahua cheese, green chile sauce,  
• crema, rice & beans 21

• **ENCHILADAS SUIZAS**  
• chicken, Chihuahua cheese,  
• green chile sauce, crema, rice & beans 23

• **CARNITAS MICHOACANAS**  
• slow cooked pork shank Michoacan style, frijoles  
• charros, pico de gallo, pickled jalapeño & radishes,  
• tortillas 26

• **CARNE ASADA**  
• grilled Finger Lakes skirt steak,  
• Poblano rajitas con crema, papas bravas & tortillas 26

**TACOS DE QUESABIRRIA**  
**SHREDDED BRAISED SHORT RIB & CHIHUAHUA CHEESE TACOS**



dried chile-tomato broth, onion, cilantro & lime 20

# TACOS

**ESPARRAGOS**  
grilled asparagus, caramelized onions, pumpkin seeds, cotija cheese, cilantro & salsa macha 7

**AL PASTOR**  
spit-roasted pork, pineapple, avocado-tomatillo salsa 7

**MACHACA**  
charred Finger Lakes sirloin, tomato-habanero salsa & pico de gallo 7

**CAMARON**  
sautéed shrimp, cabbage-jalapeno slaw, salsa verde cruda 7

**POLLO ASADO**  
guajillo chile grilled chicken, onion, cilantro & morita salsa 6

**PESCADO**  
beer-battered hake, chipotle mayo, avocado-tomatillo salsa, shredded lettuce 8

**LENQUA**  
slow-cooked barbacoa style beef tongue, onion, cilantro & salsa verde cruda 9

**TAQUIZA**

hand-made tortillas, all garnishes, rice & beans

**YOUR CHOICE**  
pick 2 items (makes 10 tacos) 60  
pick 3 items (makes 15 tacos) 80

**POLLO - AL PASTOR - ESPARRAGOS - CAMARON - PESCADO - MACHACA**

# SIDES

- FRIJOLE DE OLLA 4
- ARROZ MEXICANO 4
- PAPAS BRAVAS 5
- TORTILLAS 2.5
- PLATANOS FRITOS 5



The organic corn, "maize", used for our hand-pressed tortillas is sourced from a cooperative in Oaxaca that supports a community of independent farmers.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% Gratuity will be added to parties of 8 or more

# ROSIE'S

## MARGARITAS & COCKTAILS

[glass/pitcher]

### FROZIE

tequila, mango, lime 16

### CLASICA

tequila blanco, lime, agave, salt rim 15/75

### ROSIE'S

mezcal, tequila blanco, dry curaçao, serrano, lime, pasilla-salt rim 16/80

### PASSIONFRUIT

tequila blanco, passionfruit, peach, serrano 16/80

\* BEST MARGARITA IN NYC 2023

### BLOOD ORANGE

tequila blanco, blood orange, cinnamon, pasilla 16/80

### PICANTE

chile-infused tequila, lime, fresh chiles, salt rim 16/80

### GUAVA PALOMA

tequila, guava, grapefruit, soda 17\*\*

\*\*contains dairy

## CERVEZA

- TECATE [CAN] 7
- VICTORIA [12OZ BOTTLE] 8
- PACIFICO [12OZ BOTTLE] 8
- MONOPOLIO NEGRA [CAN] 10
- TEPACHE SAZON [375ML] 12
- MONOPOLIO CLARA [DRAFT] 8/24
- MODELO ESPECIAL [DRAFT] 8/24
- TORCH & CROWN ALMOST FAMOUS IPA [DRAFT] 10/30
- MICHELADA PACIFICO, VALENTINA 10

## MEZCAL FLIGHT

- FEATURING NUESTRA SOLEDAD 20
- Lachigui, San Baltazar, San Luis Del Rio

## MEZCAL FLASKS

- FEATURING REY CAMPERO
- ESPADIN 45
- forest floor, green herbs, ripe citrus
- MADRE CUISHE 60
- pineapple, grilled mango, cinnamon



## MOCKTAILS & NON ALCOHOLIC

HIBISCUS AGUA FRESCA: HIBISCUS, LIME, AGAVE 10

PALOMA: ST. AGRESTIS, GRAPEFRUIT, LIME, SODA 12

SARATOGA STILL 8

TOPO CHICO SPARKLING 6

MEXICAN COCA-COLA 5

TAMARIND OR GRAPEFRUIT JARRITOS 5

CERVEZA ATLETICA 8

## SANGRIA

ROSIE'S RED SANGRIA 10/50

red wine, dry curaçao, pomegranate, ginger beer

VINO 10 GL/40 BTL

SPARKLING: CAVA BRUT (Spain)

WHITE: SAUVIGNON BLANC (Chile)

ROSE: ROSADO DE PINOT NOIR (Chile)

RED: PINOT NOIR (Chile)

MALBEC (Argentina)

Scan here for our full agave spirits list!

