

PARA EMPEZAR (Starters)

*ESQUITES

Crispy heirloom maiz (Cacahuazintle), guajillo powder, cotija cheese, chipotle mayo & lime 13

TAMAL DE POLLO

Steamed masa in corn husk, chicken, ancho chile & almond mole 8

AGUACATE RELLENO DE CAMARON

Gulf shrimp stuffed avocado, tomato, radishes, cucumber, red onion, habanero-citrus vinaigrette 16

GORDITA

Filled masa pocket, quesos Chihuahua, fresco & oaxaca, shredded lettuces, pico de gallo, tomatillo salsa & crema 7

SIKIL PAK

Mayan pumpkin seed dip, charred tomato, garlic, cilantro, habanero chile, jicama & apples 12

AGUACHILE DE CALLOS DE HACHA

Scallops, cucumber, jicama, pickled red onions, cilantro, lime & serrano chile sauce 16

ENSALADA DE INVIERNO

Tuscan kale, roasted beets, mutzu apples, red onions, queso fresco, pomegranate & morita chile vinaigrette 14

QUESADILLA

Soft tortilla, quesos Oaxaca & Chihuahua, nopales, charred jalapeño chile, morita salsa 12

QUESO FUNDIDO

Melted cheese, poblano rajás, soft tortillas 13

GUACAMOLE, SALSA, & CHIPS

Cilantro, radish, onion 17

*Rosie's has partnered with World Central Kitchen (WCK) to provide aid to the victims of the earthquake in Turkey & Syria. A Percentage of every sale of this dish will be donated to WCK to help them provide meals to those in need. For more information go to WCK.ORG

PLATOS FUERTES (MAIN COURSES)

• TLAYUDA OAXAQUEÑA

• Crisp tortilla, refried beans, quesos fresco, Oaxaca & cotija, spicy cabbage slaw, crema, avocado, chile oil & tomatillo salsa 16

• ENCHILADAS VEGETARIANAS

• Tuscan kale, chihuahua cheese, green chile sauce, crema, rice & beans 20

• ENCHILADAS SUIZAS

• Chicken, Chihuahua cheese, green chile sauce, crema, rice & beans 22

• CARNITAS EN MOLE

• Slow cooked pork shank, ancho chile & almond mole, nopales salad, plantains & tortillas 25

• CARNE ASADA

• Marinated Niman Ranch skirt steak, adobo sauce, chile toreados, papas bravas, frijoles de olla 25

• ARROZ A LA TUMBADA

• Slow cooked rice with scallops, shrimp & hake in lobster & tomato broth, pickled jalapeños 25

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 - COLIFLOR - AL PASTOR

CECINA - CAMARON - PESCADO

TACOS

COLIFLOR

Roasted Cauliflower, Poblano Rajas, queso fresco, tomatillo salsa 6

AL PASTOR

Spit-roasted pork, pineapple, avocado-tomatillo salsa 7

BISTEC

Grilled Finger Lakes beef, onions, cilantro, habanero salsa 7

CAMARON

Sauteed shrimp, cabbage-jalapeño slaw, tomatillo salsa 7

POLLO ASADO

Guajillo chile grilled chicken, onions, cilantro & morita salsa 5

PESCADO

Beer-battered hake, chipotle mayo, avocado-tomatillo salsa, shredded lettuce 8

POLLO ROSTIZADO

QUARTERED WHOLE ROASTED CHICKEN, Nopales salad, tortillas, rice & beans, salsas. [SERVES 2 or the table] 49



SIDES

FRIJOLES DE OLLA 4

ARROZ MEXICANO 4

PLATANOS FRITOS 5

TORTILLAS 2.5

DINNER

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

MARGARITAS [glass/pitcher]

CLASICA

Tequila blanco, lime, agave, salt rim 14/70

FROZEN POMEGRANATE

Tequila blanco, pomegranate, lime 15

ROSIE'S

Mezcal, tequila blanco, dry curacao, serrano, lime, pasilla-salt rim 15/75

PICANTE

Chile-infused tequila, lime, fresh chiles, salt rim 15/75

HIBISCUS

Tequila blanco, mezcal, hibiscus, grapefruit, lemon 15/75

PASSIONFRUIT

Tequila blanco, passionfruit, peach, serrano, lime 15/75

GINGER

Tequila reposado, allspice, ginger, lemon 15/75

PRICKLY PEAR

Tequila blanco, prickly pear, rum, grapefruit, lemon 15/75

CÓCTELES ESPECIALES

OAXACAN CARAJILLO:

Mezcal, cold brew liquor 43 15

DURANGO OLD FASHIONED:

Mexican corn whisky, mezcal, corn, cola reduction 15

DRAFT [glass/pitcher] [make it a michelada +2]

MONOPOLIO NEGRA 8/24

MONOPOLIO IPA 8/24

CERVEZA [can/bottle]

CORONA FAMILIAR (32OZ) 15

TECATE 7

VINO

SPARKLING:

CONQUILLA CAVA BRUT
(spain) 10GL

RED:

MALBEC
(argentina) 2019 10 GL/40 BTL

CABERNET SAUVIGNON
(chile) 10 GL/40 BTL

WHITE:
SAUVIGNON BLANC
(chile) 2019 10 GL/40 BTL

BEBIDAS
ASK TO SEE
OUR FULL LIST
OF MEZCAL & TEQUILA

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POSTRES

MEXICAN SUNDAE

Dulce de leche ice cream, churros, candied peanuts, mexican chocolate sauce, whipped cream 12

CHURROS CON CHOCOLATE 10

DARK CHOCOLATE HELADO 8

PASSIONFRUIT SORBET 8

NON-ALCOHOLIC

SARATOGA STILL & SPARKLING 8

MEXICAN COCA-COLA 5

JAMAICA 5

TAMARIND JARRITOS 5

ROSIE'S HORA
DE LOS
AMIGOS

BAR:

Mon-thu 5pm-7pm * FRI 4pm-7pm * Sun 4pm-5PM

DINING ROOM:

Mon-thu 5pm- 6pm * FRI 4pm-6pm

LATE NIGHT:

Mon-Wed 9pm- close (BAR ONLY)