

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

PESCADO AL AJILLO
grilled swordfish skewer, garlic, guajillo chile, parsley, olive oil & lime juice, served with tortillas 18

CEVICHE DE PESCADO
Long Island fluke, tomato, red onion, jicama, radishes, cucumber, tomatillo salsa, olive oil & lime juice 16

ENSALADA MORELIANA
pineapple, mango, jicama, avocado, habanero & citrus vinaigrette 14

QORDITA 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 rajás, soft tortillas 13

GUACAMOLE, SALSAS & CHIPS
cilantro, radish, onion 17



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

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 rajás con crema, papas bravas & tortillas 26

TACOS DE QUESABIRRIA
SHREDDED BRAISED SHORT RIB & CHIHUAHUA CHEESE TACOS



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

SIDES

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

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-jalapeño 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

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 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!

