

PARA EMPEZAR (Starters)

ESQUITES

crispy heirloom maiz (Chalqueno), guajillo powder, cotija cheese, chipotle mayo & lime 11

SIKIL PAK

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

GORDITA

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

QUESO FUNDIDO

melted cheese, Poblano rajas, soft tortillas 13

AGUACATE RELLENO DE CAMARON

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

ENSALADA DE BERROS

watercress, asparagus, pineapple, radishes, red onions, pumpkin seeds & serrano chile dressing 14

QUESADILLA

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

GUACAMOLE, SALSAS & CHIPS

cilantro, radish, onion 17



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

HUEVOS (eggs)

TETELA*

black bean & goat cheese filled masa triangle, poached egg, hoja santa, asparagus, pickled red onions, pipan verde & salsa macha 17

ROSIE'S TORTA*

chicken milanese & fried egg sandwich, beans, avocado, jalapeño, mayonesa, tomato, Oaxaca cheese & papas bravas 17

HUEVOS RANCHEROS*

sunnyside up eggs, black beans, queso fresco, pickled onions, roja & verde salsas, crisp tortillas 18

CHILAQUILES*

sunnyside up eggs, tortilla chips, chipotle-tomatillo salsa, crema, Monterey cheese, pickled jalapeno 17

BISTEC CON HUEVOS*

marinated Niman Ranch skirt steak, Poblano rajas & potato hash, sunnyside up eggs, pico de gallo & tortillas 26

PLATOS FUERTES (main courses)

ENCHILADA SUIZAS

chicken, Chihuahua cheese, green chile sauce, crema, rice & beans 22

TLAYUDA DE HONGOS

crisp tortilla, roasted oyster mushrooms, black bean puree, quesos fresco, Oaxaca & cotija, spicy cabbage slaw, crema, avocado, cilantro, chili oil & tomatillo salsa 18

POZOLE VERDE

slow cooked chicken, hominy, green chile, hoja santa broth, bean & cotija cheese tostada 22

TACOS

HONGOS

roasted oyster mushrooms, Poblano rajas, queso fresco, tomatillo salsa 8

AL PASTOR

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

BISTEC

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

CAMARON

sautéed shrimp, cabbage-jalapeno 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

SIDES

FRIJOLE DE OLLA 4

ARROZ MEXICANO 4

PLATANOS FRITOS 5

TORTILLAS 2.5

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

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

BRUNCH

MARGARITAS [glass/pitcher]

CLASICA

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

FROZIE

tequila blanco, mango, lime, agave 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

PRICKLY PEAR

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

WATERMELON

tequila blanco, watermelon, black pepper, lime 15/75

CÓCTELES ESPECIALES

OAXACAN CARAJILLO:

Mezcal, cold brew liquor 43 15

DURANGO OLD FASHIONED:

Mexican corn whisky, mezcal, corn, cola reduction 15

MIMOSA

Cava, Freshly Squeezed OJ 11

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

ROSE:

PINOT NOIR
(Chile) 2021 10 GL/40 BTL

BEBIDAS

ASK TO SEE
OUR FULL LIST
OF MEZCAL & TEQUILA

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

JARRITOS:

GRAPEFRUIT & TAMARINDO 5

FRESHLY SQUEEZED OJ 7

ROSIE'S

HORA
DE LOS
AMIGOS

BAR:

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

DINING ROOM:

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

LATE NIGHT:

Mon-Wed 9pm- close (BAR ONLY)

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