

PARA EMPEZAR

ESQUITES FRITOS 11

crispy heirloom maize, chipotle mayo, cotija cheese, chile powder & lime

MEMELITAS 10

two masa cakes:
salsa cruda & morita chile salsa,
onions, queso fresco

ALBONDIGAS 14

Mexican style beef meatballs, tomato-chipotle sauce

CALAMARES 16

crisp squid, pickled vegetables & jalapeno sauce

QUESADILLA 10

Oaxaca & Chihuahua cheeses, epazote,
morita chile salsa

CHICHARRONES 10

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

QUESO FUNDIDO 15

casserole baked cheese, Poblano rajas, soft tortillas

GUACAMOLE, SALSAS & CHIPS 17

cilantro, radish, onion

PLATOS FUERTES

TLAYUDA DE HONGOS 18

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

ENCHILADAS VEGETARIANAS 21

Tuscan kale, Chihuahua cheese, green chile sauce,
crema, rice & beans

ENCHILADAS SUIZAS 24

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

CAMARONES AL AJILLO 24

grilled shrimp, garlic, guajillo chile, parsley,
olive oil & lime juice, Mexican rice

CARNE ASADA 26

Denver steak, Poblano rajas, pico de gallo,
black bean huarache & tomatillo salsa

QUESABIRRIA 23

shredded braised short rib & Chihuahua cheese tacos,
dried chile-tomato broth, onion, cilantro & lime

PECHUGA ROSTIZADA 23

pan-roasted chile rubbed chicken breast, avocado
& tomatillo relish, radishes, pea shoots, tomatillo salsa

TACOS

ESPARRAGOS 7

grilled asparagus, pumpkin seeds,
caramelized onion, cilantro, Monterey
cheese & salsa macha

AL PASTOR 7

spit-roasted pork, pineapple,
avocado-tomatillo salsa

MACHACA 7

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

CAMARON 7

sautéed shrimp, cabbage-jalapeño
slaw, salsa cruda

POLLO ASADO 7

guajillo chile grilled chicken,
onion, cilantro & morita chile salsa

PESCADO 8

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

CHORIZO 7

Mexican sausage, potatoes, Monterey cheese,
onion, cilantro & tomatillo salsa

SIDES

FRIJOLE DE OLLA 5

ARROZ MEXICANO 5

PAPAS BRAVAS 6

PLATANOS FRITOS 6

TORTILLAS 3



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

ROSIE'S

MARGARITAS-COCKTAILS

[glass/pitcher]

FROZIE 16

tequila, pomegranate, lime

CLASICA 15/75

tequila blanco, lime, agave, salt rim

ROSIE'S 16/80

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

PASSIONFRUIT 16/80

tequila blanco, passionfruit, peach, serrano

PIÑA 16/80

mezcal, tequila, grilled pineapple, agave

PICANTE 16/80

chile-infused tequila, lime, fresh serrano chiles, salt rim

GUAVA PALOMA 17**

tequila, guava, grapefruit, soda

**contains dairy

CERVEZA

TECATE [12OZ CAN] 7

VICTORIA [12OZ BOTTLE] 8

PACIFICO [12OZ BOTTLE] 8

MONOPOLIO NEGRA [12 OZ CAN] 10

BROOKLYN OKTOBERFEST [12 OZ BOTTLE] 14

TORCH & CROWN

"RAINBOWS EVERYWHERE" [16OZ CAN] 12

MONOPOLIO CLARA

[16OZ DRAFT/48OZ PITCHER] 8/24

MODELO ESPECIAL

[16OZ DRAFT/48OZ PITCHER] 8/24

TORCH & CROWN ALMOST FAMOUS IPA

[16OZ DRAFT/48OZ PITCHER] 10/30

MICHELADA PACIFICO, VALENTINA 10

TEPACHE SAZON 12

[12.6oz BOTTLE]

made from ripe pineapples, this effervescent and cider-like tepache bursts with tropical freshness.

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

PHONY MEZCAL NEGRONI 12

SARATOGA STILL 10

TOPO CHICO SPARKLING 6

MEXICAN COCA-COLA 6

TAMARIND OR GRAPEFRUIT JARRITOS 5

CERVEZA ATLETICA 9

SANGRIA

ROSIE'S RED SANGRIA 12/60

red wine, ginger, pomegranate

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!

