

## PARA EMPEZAR (Starters)

### ESQUITES

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

### CHICHARRONES

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

### AGUACATE RELLENO DE CAMARON

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

### GORDITA

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

### SIKIL PAK

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

### AGUACHILE DE CALLOS DE HACHA

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

### QUESO FUNDIDO

melted cheese, Poblano rajas, 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

### 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

braised pork shank, ancho chile & almond mole, nopales salad, plantains & tortillas 25

### SALPICON DE CARNE ASADA

marinated Niman Ranch skirt steak, little gem lettuce, tomatoes, radishes, pickled jalapeños, queso blanco, oregano & lime vinaigrette 25

### CAMARONES AL AJILLO

sautéed Gulf shrimp, ramps, garlic, guajillo chile, lime juice, olive oil & Mexican rice 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 - AL PASTOR - HONGOS-  
CAMARON - PESCADO - CECINA

## 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-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

### MIXIOTE DE CORDERO

SPICED LEG OF LAMB  
BRAISED IN BANANA LEAF

Guajillo chile adobo,  
chickpea-tomato-nopales salad,  
mexican rice 30



## SIDES

FRIJOLE DE OLLA 4  
TORTILLAS 2.5

ARROZ MEXICANO 4  
PLATANOS FRITOS 5

# DINNER



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

## 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

### PASSIONFRUIT

tequila blanco, passionfruit, peach, serrano, lime 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

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

MONOPOLIO NEGRA 8/24

MONOPOLIO IPA 8/24

PACIFICO 8/24

## CERVEZA [can/bottle]

CORONA FAMILIAR (32OZ) 17

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

JAMAICA 5

TAMARIND OR GRAPEFRUIT JARRITOS 5

CERVEZA ATLETICA 8

## ROSIE'S HORA DE LOS AMIGOS

### BAR:

mon-fri open - 7pm  
\* Sun 4pm-close

### DINING ROOM:

mon-fri open - 6pm

### LATE NIGHT:

mon-wed 9pm- close (BAR ONLY)