

BOTANAS

[SNACKS]

- GUACAMOLE & CHIPS: ONION, CILANTRO, RADISHES 10
CHIPS & SALSAS: RED JALAPENO SALSA & SALSA DE TOMATILLO 7
BOTANA DE MANGO: MANGO, JICAMA, CUCUMBER, LIME & RED CHILE 6
CHICHARRON DE QUESO: PASILLA DE OAXACA, SALSA MACHA 9
ESCABECHE: PICKLED VEGETABLES & RED JALAPENOS 6

ANTOJITOS

[LITTLE WHIMS]

- FROM THE COMAL, TWO PER ORDER -
(MADE WITH HOUSE GROUND HEIRLOOM CORN)

MEMELITA: ROUND MASA TART, TOMATILLO SALSA, ONION,
RAJAS, QUESO FRESCO, 4

QUESADILLA: FOLDED & GRIDDLED FRESH MASA,
STEWED CHICKEN TINGA, QUESO DE OAXACA 5

TLACOYO: OVAL FAVA BEAN-FILLED MASA CAKE,
NOPALES, RADISH, HOJA SANTA, QUESO COTIJA 4

TOSTADA DE SALPICON DE RES: CRUNCHY TOSTADA,
BRAISED BRISKET, HABANERO, SOUR ORANGE, RADISH 6

- FROM THE KITCHEN -

TACOS DE CANASTA: MOLE POBLANO, SESAME SEEDS 6

TORTITAS DE PLATANO MACHO:

RIPE PLANTAIN FRITTERS, QUESO CHIHUAHUA, CHILE COSTENO 7

QUESO FUNDIDO: MELTED CHEESE, CHARRED POBLANO CHILES
& GREEN CHORIZO, FRESH TORTILLAS 12

BOTANAS DE CAMARON SECO: DRIED SHRIMP FRITTERS,
AVOCADO TOMATILLO SALSA 9

CARNE COCIDA EN LIMON: LIME-MARINATED STEAK TARTAR,
GREEN CHILE, PLANTAIN CHIPS 14

ROSIE'S

MARISCOS

[MIXED SEAFOOD]

ENSALADA DE PULPO:
VERACRUZ-STYLE OCTOPUS SALAD,
AVOCADO, OLIVES, CAPERS, MAYONESA 12

AGUACHILE DE CALLOS DE HACHA:
MARINATED SEA SCALLOPS, LIME, GREEN CHILE, CUCUMBER 14

CÔCTEL DE MARISCOS:
MEXICAN-STYLE MIXED SEAFOOD COCKTAIL,
SHRIMP, SQUID, MUSSELS, AVOCADO, SERVED WITH SALTINES 14

TACOS

[TWO PER ORDER, 7]

AL PASTOR: SPIT-ROASTED MARINATED PORK, PINEAPPLE

CARNE ASADA: SKIRT STEAK, TOMATILLO-CHIPOTLE SALSA

HONGOS: MUSHROOM, POBLANO RAJAS, PASILLA CHILE

BAJA FISH: BEER-BATTERED MERLUZA, CHIPOTLE-LIME MAYO

ENSALADAS

[SALADS]

NOPALES: CACTUS, ONIONS, PICKLED JALAPENO, TOMATO,
QUESO BLANCO, LIME, OLIVE OIL 11

PIÑA: PINEAPPLE, JICAMA, WATERCRESS, RED ONION,
SERRANO CHILE DRESSING 11

PLATOS FUERTES

[ENTREES]

PESCADO A LA TALLA: RED CHILE RUBBED LOCAL PORGY,
CHIPOTLE-LIME MAYO, CHARRED SPRING ONIONS 22

CARNE ASADA: GRILLED MARINATED NIMAN RANCH SKIRT STEAK,
CREMA, CHILES TOREADOS, RADISH, GUACAMOLE 24

POLLO EN MOLE POBLANO: CASCUN FARM HALF CHICKEN,
ANGEL'S MOLE 22

ENCHILADAS SUIZAS: GREEN CHILE ENCHILADAS, CHICKEN OR MIXED
WILD GREENS, MELTED CHEESE, CREMA 17

MARISCOS AL CHILPACHOLE: SHRIMP, SQUID, FISH, MUSSELS, EPAZOTE,
PASILLA DE OAXACA, SMOKEY CRAB BROT 23

GUISO DE PUERCO: STEW OF PORK RIBS, PLANTAIN, PINEAPPLE,
OLIVES, RAISINS, ALMONDS 22

PARA ACOMPAÑAR

[SIDES]

FRIJOLAS QUEBRADOS BLACK BEANS 4

QUELITES: SAUTÉED MEXICAN WILD GREENS 6

MEXICAN RICE 4

FRIED PLANTAINS 5

EXTRA TORTILLAS 1

POSTRES

[DESSERTS]

CHURROS & CHOCOLATE: STONE-GROUND OAXACAN CHOCOLATE,
FRESH FRIED CHURROS 8

ANGEL'S COFFEE CAJETA FLAN 6

COCTEL DE FRUTAS: MANGO, RED BANANA, PINEAPPLE, COCONUT
CREAM, FRESH MINT, PILONCILLO SYRUP 8

HELADOS: PEANUT, MEXICAN CINNAMON, KAHUA, MANGO,
CHILE CHOCOLATE

PER SCOOP - 2