







100 WEST 83RD STREET NEW YORK, NEW YORK 10024

212.580.6200

ORDER ONLINE: MEXIKOSHERNYC.COM





\$10.95

STARTERS

BUFFALO FINGERS & FRIES \$14.95

white meat chicken, batter dipped, avocado ranch

CHUNKY GUACAMOLE \$11.95

served with tortilla chips

5 ALARM CHILI \$11.95

seasoned ground beef, grilled onions, black beans, roasted chilis, tortilla chips

WILD WINGS

choice of dipping sauce

VEGAN CAULIFLOWER POPPERS \$13.95

crispy cauliflower, sweet chili, sesame seeds, ranch dip, lime wedge

CHILI & CREAMY QUESO FRIES \$11.95

five alarm chili, creamy queso, diced onion

PHILLY STEAK EGGROLL \$11.95

grilled steak, caramelized onion, peppers, creamy queso

PASTRAMI KING EGGROLL (2 pcs per order) \$11.95

SOFT PRETZEL BITES \$10.95

warm pretzel nuggets, kosher salt, honey dijon dip

grilled pastrami, fried egg, caramelized onion, honey dijon

CHOICE OF DIPPING SAUCE:

• Honey BBQ • Sweet Chili • Bacon Chipotle

• House BBQ • Spicy Zinger • Chipotle BBQ

SIDES

AMERICAN FRIES	\$5.95
SPICY FRIES	\$6.95
HOUSE-MADE ONION RINGS	\$7.95
MEXICAN RICE	\$4.95
BLACK BEANS	\$4.49

HOMEMADE SOUPS

CHUNKY CHICKEN NOODLE \$7.95

KANSAS CITY STEAK \$7.95

KIDS MENU

Served with fries

2 HOT DOGS

JR. BURGER \$11.95

\$10.95

POPPERS \$11.95

ENSALADA

CRISPY SWEET POTATO

\$16.95

crisp romaine, roast pepper, cherry tomato, red onion, fire roasted corn, fresh avocado, balsamic

BUFFALO CHICKEN

\$17.95

\$17.95

(choose grilled, blackened vegan or crispy chicken) crisp romaine, cherry tomato, red onion, tortilla strips, creamy ranch dressing, buffalo zinger drizzle

BBQ CHICKEN

(choose grilled, blackened vegan or crispy chicken) crisp romaine, pico de gallo, caramelized onion, avocado ranch dressing, tortilla strips, bbq drizzle

CAESAR \$14.95

crisp romaine, red onion, garlic croutons, caesar dressing

CRISPY CAULIFLOWER

\$17.95

crisp romaine, charred green bean, sweet chili glazed cauliflower, cherry tomato, red onion, ranch dressing

BAJA CHICKEN/STEAK

crisp romaine, pico de gallo, red onion, fire-roasted corn, jalapeños, black olives, crispy tortilla strips, fresh avocado, chili lime ranch

Blackened Vegan Chicken	\$16.95
Grilled Chicken	\$17.95
Asada Steak	\$20.95

UPGRADE YOUR SALAD

Grilled Chicken	\$6.00	Crispy Chicken	\$7.00
Asada Steak	\$8.00	Grilled Veggies	\$4.00
Guacamole	\$4.00	Tortilla Strips	\$2.00
Caramelized Onions	\$2.00	Crispy Sweet Potate	o \$3.50
Blackened Vegan Chicke	n \$4.00	Baby Chicken	\$8.00

HOUSE-MADE DRESSINGS

- Avocado Ranch Bacon Chipotle Low-Fat Balsamic
- Caesar Chili Lime Ranch Creamy Ranch Honey Dijon
- Sweet Chili Thousand Island

THE DOG HOUSE

HOT DOG \$4.50

100% beef hot dog grilled to perfection w/ creamy queso 50¢ w/ grilled onions 75¢

CHILI DOG \$6.95

100% beef hot dog, 5 alarm chili

TEXAS HOUND \$8.50

100% beef hot dog, pulled beef, slaw, pickles, bbq sauce

CONEY 'N' J \$8.50

100% beef hot dog, grilled pastrami, caramelized onions, sauerkraut, thousand island dressing

SAUSAGE, PEPPERS & ONIONS \$9.50

sweet Italian sausage, caramelized onion, sautéed peppers, honey dijon

SUBS & WRAPS

Whole Wheat Wrap or Original

STEAK

PHILLY STEAK \$18.95

asada steak, caramelized onion, sautéed peppers, philly sauce, toasted hoagie

GABBY'S FAVORITE \$18.95

asada steak, caramelized onion, sautéed mushrooms, crisp romaine, ripe tomato, steak sauce, toasted hoagie

CHOPPED BBQ BEEF \$19.95

slow roasted brisket, caramelized onion, tangy bbq sauce, toasted hoagie

CHICKEN



\$16 95

\$18.95

THE CEDARHURST

batter dipped chicken, beef bacon, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing, toasted hoagie

CAPTAIN CRUNCH \$15.95

grilled chicken, house bbq, onion rings, tortilla strips, crisp romaine, ripe tomato, creamy ranch, toasted hoagie

BUFFALO CRISP \$13.95

crispy chicken cutlet, crisp romaine, ripe tomato, red onion, pickle chips, dressing, soft roll

MAIN & MELBOURNE \$16.95

batter dipped chicken, grilled salami, caramelized onion, crisp romaine, ripe tomato, creamy ranch, honey bbq, toasted hoagie

TASTY CHICKEN WRAP \$14.95

(grilled, blackened vegan or crispy chicken) crisp romaine, red onion, garlic croutons, caesar dressing, wrapped in a warm tortilla

UPGRADE YOUR SANDWICH GAME

Avocado Ranch	75¢	Bacon Chipotle	75¢
BBQ Sauce	75¢	Zinger Sauce	75¢
Sweet Chili	75¢	Jalapeno	\$1.00
Ripe Tomato	\$1.50	Caramelized Onion	\$2.00
Onion Rings	\$2.00	Tortilla Strips	\$2.00
Guacamole	\$3.00	Beef Bacon	\$3.50
Crispy Sweet Potato	\$3.50	Grilled Veggies	\$4.00

CHICKEN PLATTERS

Includes your choice of 2 sides -

fries, rice, side salad, beans, grilled veggies, cole slaw, red quinoa, mashed potatoes, mac n cheeze

GRILLED CHICKEN \$19.95	GRILLED CHICKEN	\$19.95
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char-grilled white meat filets

BABY CHICKEN \$20.95

char-grilled baby chicken filets

POPCORN CHICKEN

crispy bite-sized chicken nuggets

ASK US ABOUT OUR CATERING & PARTY
PACKAGES!
CALL
516.247.1915

FLAME-GRILLED BURGERS

All burgers come with fries and cole slaw

CLASSIC SINGLE \$15.95

6 oz. steak burger, soft bun, crisp romaine, ripe tomato, red onion, pickle chips, special dressing

TEXAS WRANGLER \$17.95

6 oz. steak burger, soft bun, beef bacon, homemade onion rings, crisp romaine, ripe tomato, house bbq, creamy queso

BRONX BOMBER \$17.95

two 4 oz. steak burgers, soft roll, grilled salami, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing

MAGIC MUSHROOM \$15.95

6 oz. steak burger, soft roll , sautéed mushrooms, caramelized onion, creamy queso

BLACKENED CHICKEN BURGER \$16.95

low-fat chicken burger, soft roll, crisp romaine, ripe tomato, red onion, pickle chips, special dressing

BEYOND BURGER \$16.95

6 oz veggie burger, soft bun, crisp romaine, ripe tomato, red onion, pickle chips, special dressing

UPGRADE YOUR BURGER

On a Wrap	\$1.50	On a Club	\$1.50
Jalapeno	\$1.00	Caramelized Onion	\$2.00
Creamy Queso	\$1.50	Double Burger	\$4.50
Beef Bacon	\$3.50	Guacamole	\$3.00
5 Alarm Chili	\$3.00	Onion Rings	\$3.00
House BBQ Sauce	\$1.00	Sautéed Mushroom	\$2.50
Fried Egg	\$3.00	Avocado Ranch	\$1.00

LUNCH SPECIAL

Lunch special available from 11am – 3pm Includes fries, rice or cole slaw and can of soda/water

(2) HOT DOGS	\$11.95
CLASSIC BURGER	\$13.95
BLACKENED CHICKEN BURGER	\$13.95
BURRITO'S choice of seasoned ground beef or grilled chicken	\$13.95
BUFFALO FINGERS	\$13.95
WILD WINGS	\$10.95
NACHO GRANDE	\$12.95
CAESAR SALAD	\$12.95
BUFFALO CRISP	\$13.95
GRILLED CHICKEN WRAP	\$14.95

BEVERAGES

SODA CAN (ASSORTED FLAVORS)	\$2.50
BOTTLED WATER	\$2.00
SNAPPLE	\$2.50



BUILD YOUR:





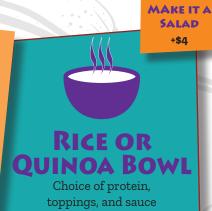
3 TACOS

Soft corn tortilla w/ choice of protein, pickled red onions & pico de gallo



NACHOS

Choice of protein w/
toppings over tortilla chips



2

CHOICE OF PROTEIN:

5 ALARM CHILI \$13.99

seasoned ground beef, black beans, roasted chili peppers

CARNE ASADA \$16.99

grilled steak, marinated in fresh herbs and garlic

CARNITAS \$17.99

beef and duck confit, slow roasted for 18 hours

CHOPPED BBQ BEEF \$17.99

short rib slow roasted in house-made chipotle bbq marinade

TACO SEASONED BEEF \$13.99

ground beef, chipotles, cumino, garlic

FAJITA GRILLED VEGETABLES \$12.99

red onion, peppers, garlic, oregano

GRILLED CHICKEN BREAST \$15.99

marinated in mayan spices and citrus

GRILLED BABY CHICKEN \$16.99

marinated in mayan spices and citrus

CRISPY CHICKEN \$15.99

marinated in mayan spices and citrus

BLACKENED VEGAN CHICKEN \$13.99

smoked paprika, garlic, thyme, sea salt

TOP IT OFF:

BLACK OLIVES

CARAMELIZED ONION

CILANTRO

FIRE ROASTED CORN

FRESH JALAPENO

GRILLED VEGGIES (+\$1.50)

GUACAMOLE (+\$1.50)

PICKLED RED ONION

PICKLED CUCUMBER

PICO DE GALLO

ROAST RED PEPPER

TORTILLA STRIPS



FEELIN" SAUCY:

AVOCADO RANCH
BACON CHIPOTLE
CHIPOTLE BBQ
CREAMY QUESO
HONEY BBQ
HOUSE BBQ
SALSA FRESCA
SOUR CREAM
SWEET CHILI



KICKIN STARTERS

SMOKED BRISKET CHILI brisket trimmings, poblano, chipotle, diced onion	\$14
CAULIFLOWER POPPERS cauliflower, panko crust, sweet chili dip	\$14
CHILI MAC N CHEEZE 1/2 truffle mac, 1/2 brisket chili	\$14
FRIED PICKLE CHIPS batter dipped, sweet chili dip	\$12
GUAC N CHIPS hass avocado, side of salsa roja, tortilla chips	\$12
BOOZY ONION RINGS beer battered, honey dijon dip	\$11
PRETZEL BITES mini soft pretzels served with creamy bacon queso dip	\$11
SLIDER TRIO pulled beef, pulled chicken, smoked pastrami	\$14
\$TREET TACO\$ {choice of pulled beef or pulled chicken} guac, pico de gallo, chipotle bacon bbq	\$13

LOADED NACHOS

tortilla chips, pit beans, salsa roja, jalapeno, charred corn, chipotle lime crema, creamy queso { add guac for \$3.5 }

PULLED BEEF	\$20
PULLED CHICKEN	\$18
BRISKET CHILI	\$18

WOOD SMOKED WINGS

12PC \$12 24PC \$21 48PC \$39 served with side of bleu cheese dip.

{ choose: naked, molasses and ginger, classic buffalo, chipotle bacon bbq, cayenne honey butter, sweet chili, pastrami rub or sticky bourbon }

FRIED POTATOES

CHILI CHEESE brisket chili, cheezy sauce, diced onion	\$14
TRUFFLE black truffle oil, smoked sea salt	\$9
FREEDOM cajun seasoning, crispy coating	\$7
LOADED BBQ pulled beef, pit beens, cheezy sauce, pico de gallo, jalapeno, chipotle bbq	\$16
SRIRACHA bleu cheese dressing, buffalo hot sauce, jalapeno	\$9

HOT SOUP

MUSHROOM BARLEY	\$8
CHICKEN NOODLE SOUP	\$8

GREENER PASTURES

SIGNATURE CAESAR	\$16
crisp greens, croutons, crumbled bacon, caesar dressing.	
add crispy or smoked chicken \$5.00}	

ASIAN BBQ CRUNCH crisp greens, pulled chicken, cherry tomato, edamame, candied pecan, sweet pear, crispy noodle, sesame ginger vinaigrette, teriyaki glaze

ANTA FE \$22

{ choice of pulled beef or smoked chicken }
crisp greens, avocado, black beans, charred corn, cherry
tomato, red onion, jalapeno, crisp tortillas,
cilantro lime vinaigrette

GRAZE BBQ CHICKEN \$21

{ choose crispy or smoked }
crisp greens, cherry tomato, frizzled onion, creamy ranch,
crisp tortillas, house bbq drizzle

ULTIMATE CHEFS SALAD
smokehouse turkey, roast beef, beef bacon, egg,
crisp greens, red onion, cherry tomato,
roasted green bean, croutons { choice of dressing }

Dressings: Caesar, chipotle bacon bbq, cilantro lime vinaigrette, thousand island, creamy ranch, honey Dijon, sesame ginger vinaigrette

CALD SIDES

SMALL \$5	PINT \$9	QUART \$15		
SOUTHERN SLA	W			
PICKLE CHIPS				
SIDE SALAD { SMALL ONLY}				
ROASTED CORN	SALAD			
SALSA ROJA				

HOT SIDES

_		
SMALL \$6	PINT \$11	QUART \$19
TRUFFLE MAC	N CHEEZE	
beef bacon, truffle s	salt	
BBQ RICE PILA beef bacon, carrot,		
MASHED POTA	TOES AND GRAVY	•
bacon bits, sour cre	eam, truffle salt	

bacon bits, sour cream, truffle salt
PIT-SMOKED BEANS smoked beans, anaheim chiles, beef bacon
SAUTEED GREEN BEANS truffle salt, roasted garlic, olive oil,
ROASTED SWEET POTATO
BEEF BACON KISHKA

PLATTERS AND MORE served with bread, pickle chips, pickled red onion 1 hot + 1 cold side { replace hot side with fries \$2.00 }		CMANI	
1/2 CHICKEN DINNER choice of smoked or southern fried	\$20		•
BBQ DUO choose 2 items from beef, bird or sausage burnt ends +3	\$26	IS CUR	
TRIFECTA choose 3 items from beef, bird or sausage burnt ends +3	\$34	CPITE	
GRAZIN RICE BOWL Smoked chicken breast, avocado, black beans, charred roasted sweet potato, pico de gallo, jalapeno, cilantro lime vinaigrette { sides not included }	\$23 .corn,		
FRIED CHICKEN AND WAFFLE beef bacon, sunny-side-up egg, maple syrup	\$22	SMOKIN BURGERS fresh ground brisket & short rib, Char gilled, served w	ith slaw
HONEY BUTTER FRIED CHICKEN	\$22	and one hot side { replace hot side with fries \$2.00. add guacamole \$3.00	
		HOUSE BURGER lettuce, tomato, onion, pickle, thousand island	\$16
16 HOUR BRISKET	\$11	GRAZER pulled beef, slaw, pickle, house bbq	\$20
cooked low and slow. { choose: lean or fatty} PULLED BEEF hickory smoked, house bbq	\$12	AMERICAN CLASSIC beef bacon, frizzled onion, lettuce, tomato, pickle, house bbq, creamy queso	\$19
BRISKET BURNT ENDS	\$15	BUENOS DIAZ	\$21
rubbed, glazed, double smoked BEEF BELLY BACON	\$12	sunny-side-up egg, beef bacon, frizzled onion, tomato, thousand island	
house cured, cherry wood smoked HOUSE CURED PASTRAMI	\$11	TRUFFLE MUSHROOM mushroom, frizzled onion, black truffle salt,	\$18
house cured, pastrami rub, oak wood smoked	*44	creamy queso MAC-N-CHEEZE BURGER	\$18
HONEY GLAZED CORNED BEEF house pickled, brown sugar, cracked pepper	\$11	creamy mac, frizlled onion, beef gravy, bacon bits	
SMOKED ROAST BEEF prime rib, fresh herbs, oakwood smoked	\$11	M.O.A.B double burger, beef bacon, crispy onion ring, sunny-side-up egg, pickle, chipotle bacon bbq, creamy queso	\$25
BIRD		DELANCY STREET house cured pastrami, beef bacon kishka, pickle, slaw, sand island, deli mustard	\$23 thou-
HOUSE SMOKED TURKEY 1/4 LB apple brine, smokehouse bird rub,	\$9	SLOPPY JOSÉ brisket chili, creamy queso, diced onion, pickle	\$20
cherry wood smoked SMOKEHOUSE CHICKEN - 1/2 BIRD	\$14	BIG BIRD blackened chicken burger, frizzled onion, pickle chips,	\$18
apple brine, smokehouse bird rub, maple wood smoked		sweet chili, ranch	comaco,
PULLED CHICKEN 1/4 LB smokehouse bird rub, honey bbq	\$9	2000	
CRISPY SMOKED CHICKEN BREAST	\$10	DOGS	
		GRAZE CHILI DOG all beef dog, brisket chili, diced onion, cheezy sauce	\$8
SAUSAGE		BULL DOG	\$9
{ add a bun \$1.50}		all beef dog, pastrami, sauerkraut, pickle, bbq sauce, dijon	
SPICY CHORIZO	\$6	PIT BULL	\$9
ROASTED GARLIC	\$6	all beef dog, pulled beef, frizzled onion, jalapeno, cheezy sauce,	
SWEET ITALIAN	\$6	HOUND DOG	\$8
		all beef dog, mashed potato, frizzled onion, crumbled bacon, gravy, dijon	
		ALL BEEF HOT DOG	\$4

SIGNATURE SANDWICHES

served with slaw, pickle chips and one hot side { replace hot side with fries \$2.00. add guacamole \$3.00}

(Topiaco not sido Willing \$2.00) ada gaddanior \$5.00)	
SMOKED CHICKEN WRAP romaine, crumbled bacon, caesar dressing	\$18
T.B.L.T. smoked turkey, beef bacon, lettuce, tomato, special dressing	\$19
TENNESSEE smoked pulled chicken, beef bacon, frizzled onion, pickle, chipotle bacon bbq	\$19
CAROLINA smoked pulled chicken, sausage, slaw, pickle , mustard bbq	\$19
BIG HORN CHEEZESTEAK 16 hour brisket, frizzled onions, creamy queso, house bbq	\$22
BULL RIDER 16 hour brisket, house cured pastrami, smoked turkey, be bacon, special dressing	\$21 eef
BBQ CHICKEN RANCH	\$19

{ crispy or smoked chicken }

beef bacon, pickle, ranch dressing, house bbq

GRILLED REUBEN \$20

honey glazed corn beef, sauerkraut, creamy queso, thousand island, grilled panini bun

TRAILER PARKpulled beef, creamy mac n cheeze, crumbled bacon,

pulled beef, creamy mac n cheeze, crumbled bacon, pickle chips

IT'S A SHIDDUCH \$22

house-smoked turkey, beef bacon kishka, pastrami, frizzled onion, pickle, special dressing

GRAZE DELI SANDWICHES

{ choice of rye, club, or brioche } served with slaw, pickle chips and one hot side { replace hot side with fries \$2.00. add guacamole \$3.00}

NYC'S BEST PASTRAMI \$19
HONEY GLAZE CORNED BEEF \$19
SMOKED ROAST BEEF \$19
HOUSE-MADE TURKEY BREAST \$17
PULLED BEEF \$19
PULLED CHICKEN \$17

Make it a double meat combo + 5 Three meat triple play + 9

16 HOUR BRISKET (LEAN OR JUICY)

FIRE IT UP SMOKE A FATTY ENJOY MEAL

WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated and slow dried into tender strips of bold, beefy awesomeness

\$16.00 PER 1/4 LB

TERIYAKI

mirin, ginger, pineapple, garlic

CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

THREE PEPPER CRUSTED

butcher ground black pepper, cayenne, balsamic, brown sugar

CHIPOTLE AND HONEY

smoked jalapeno, apple cider vinegar, brown sugar

CHERRY COLA

marinated in cherry cola, bing cherry, molasses

SRIRACHA CILLI LIME

ancho and pasilla chilies, lime zest, garlic

BURBON BBQ

jack daniels whiskey, honey, molasses

SHOCK TOP BELGIUM ALE

shock top ale, orange zest, ginger

SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and gently dried into magical bites of intense beefy flavor's

\$16.00 PER 1/4 LB

JALAPENO

\$21

\$19

fresh jalapeno, chipotle pepper, pineapple

VEAL PEPPERONI

anise, corriander, garlic, cayenne

LAMB MERGUEZ

fennel, cilantro, fresh garlic

SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

CRAFT BEER AND BACON

craft stout beer, hickory smoked salt

CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and crafted into distinctly unique delicacies

\$18.00 PER 1/4 LB

CHILI MAPLE BEEF BACON

smoked and cured beef navel, brown sugar, s chili spice rub

HONEY DIJON PASTRAMI

house smoked navel pastrami, juniper berry rub, honey, dijon $\,$

SPICY DRIED SALAMI

beef and veal salami, red pepper flake, brown sugar, dijon glaze

PARTY PLATTERS

CLASSIC JERKY PLATTER

\$90.00

choice of 6 meats approx 1.5 lbs

\$140.00

choice of 8 meats approx 2.5 lbs

BOLD JERKY PLATTER

SMOKED MEAT PLATTER

\$135.00

16 hour brisket, house cured pastrami, smoked short rib, beef belly bacon, smoked turkey 3.5 lbs of bbq bliss



rosasnyc.com

Coal Fired Chicken Special

1/2 Chicken with 2 sides

\$1775

(breast+wing+leg+thigh)

All white + \$3⁵⁰

All dark + \$6

Rosas Family Meal

Whole Chicken with 2 Large sides

\$3175

(2 breast+2 wing+2 leg+2 thigh)

All white + \$7

All dark + \$1175

Coal Fired Chicken A La Carte

Whole Chicken

\$26

(2 breast+2 wing+2 leg+2 thigh)

All white + \$7

All dark + \$11⁷⁵

Sides

Small ½ pint \$6

Large 1 pint \$10

Hot Sides

Spanish Rice

Mac N Cheese

Mashed Potatoes

Quinoa

Rosas Beans

Garlic Green Beans

French Fries

Roasted Sweet Potato

Cold Sides

Cole Slaw

Cucumber Salad

Sweet N Spicy Pickle Chips

Roasted Corn Salad

Something Extra

Chicken Tenders With Fries \$14

Crispy Fries \$6

Sweet Potato Fries \$7

Onion Rings \$8²⁵

Guacamole And Chips \$10⁷⁵

Beef Chili With Tortillas \$13

Rosas Famous Rice Bowl

Spanish rice, fresh avocado, black beans, pico de gallo, charred corn, sweet potato, jalapeno, cilantro lime dressing

Vegan \$15²⁵

Coal Fired chicken \$19⁵⁰

Fried chicken \$1875

Charcoal Grilled Burgers

Includes hot side and cole slaw

Rosita \$18⁷⁵

fresh ground beef, tomato, pickle, onion, rosa sauce

Carlito \$21²⁵

fresh ground beef, beef bacon, sweet grilled onion, tomato, pickle, hickory bbq

Rosas Famous Wings

12pcs \$11⁷⁵ 24pcs \$21²⁵ 48pcs \$37⁷⁵

Spun in your choice of house-made sauce

- Buffalo Sweet Chili Bacon Chipotle Bbq
- House Bbq
 Honey Mustard Bbq
 Honey Butter

Sandwiches & Wraps

Rosas Chicken Burrito \$16⁵⁰

Spanish rice, guacamole, coal fired chicken, black beans, pico de gallo

Crispy Chicken Sandwich \$15²⁵

pickle chips, rosita sauce, soft brioche

Charcoal Grilled Chicken \$16⁵⁰

guacamole, rosita sauce, soft brioche

Coal Fired Caesar Wrap \$16⁵⁰

crisp romaine, coal fired chicken breast, Caesar dressing

Salads

Caesar \$15²⁵

crisp romaine, garlic croutons, creamy Caesar dressing

Casa Rosa \$1875

crisp romaine, avocado, cherry tomato, roasted corn, jalapéno, crisp tortillas, cilantro lime vinaigrette

coal fired chicken breast + \$6⁵⁰ fried chicken + \$6⁵⁰