

STARTERS / FOR THE TABLE

Guacamole en Molcajete: Our Famous Tableside preparation.

Served with two salsas and tortillas.

14 per order (serves two - three) 24 (serves four - six)

Sopa de Tortilla Pasilla chile soup, grilled chicken, avocado and crema. 9

Flautas de Pollo Rolled crispy chicken tacos, salsa pasilla de Oaxaca, salsa verde and crema. 10

Empanadas de Jaiba Crispy empanadas filled with jumbo lump crab meat, fruit pico de gallo and avocado-tomatillo salsa. 14.50

Queso Fundido Melted Chihuahua cheese served in a cast iron skillet. 10

- Sautéed shrimp, garlic and ancho chiles Add 4
- Chorizo and peppers (rajas) Add 2
- Burns Farms fresh huitlacoche and poblano peppers Add 2

CEVICHEs

Ahi Tuna Chile de árbol and agave marinade, with habanero chiles, orange and watermelon. 14

Tiradito de Callo de Hacha Marinated scallops, burnt orange-chile vinaigrette, grilled pineapple, poblano peppers and hazelnuts. 13

Pescado Blanco Local fish of the day, scallop emulsion, creamy avocado and crispy Serrano ham. 13

Tacos de Hamachi Mini hard shell tacos filled with diced yellowtail, bacon, serrano chile, arugula and truffle oil. 15

Ceviche Sampler A tasting of the first three ceviches. 17

SNACKS AND EXTRAS

Tomatitos Heirloom cherry tomatoes, red onion, tomatillo green goddess dressing. 8

Pulpo a la Parilla Grilled octopus, sweet peppers, green olives, watercress, lime mayo. 12

Esquites Grilled fresh corn “off” the cob, with ancho chile, cheese and crema. 5.50
Add shrimp and truffle oil. 5

Elotes (3) Grilled fresh corn “on” the cob smothered in crema, chili and cheese. 5

Papas Fritas con Mole Handcut garlic-epazote French fries with mole. 6

Patatas Bravas Potatoes, salsa verde, Chihuahua cheese. 6

Plátanos Fried plantains with queso fresco and crema. 5

Cazuelita de Espinaca Creamed spinach with mushrooms and chipotle. 6

TACOS

Homemade corn tortillas topped with local and sustainable ingredients. (2/3 tacos served)
May we suggest our favorite tequila!

Pollo Yucateco Spiced organic chicken, plantains, sweet peppers, chile de árbol salsa, crema. 12/18 *Cazadores Reposado*

Carne Asada Ancho-rubbed Harris Ranch skirt steak, white beans, radish salad and cana de cama crema. 14/21 *Don Julio Reposado*

Pescado de Baja Line-caught crispy local fish, jalapeño tartar sauce, (flour tortilla). 12/18 *Tres Generaciones Silver*

Filete Seared Niman Ranch filet, epazote goat cheese, bone marrow, crispy shallots, pickled tomatillos. 18/27 *Gran Centenario Añejo*

Carnitas de Borrego Roasted American lamb, marinated cucumbers, pistachio-habanero puree, mint salsa verde. 14/21 *Herradura Añejo*

Vegetales (Mexican Kimchi) Local vegetables from Satur & Blooming Hill farms, Burns Farms huitlacoche, silken tofu, pickled cabbage puree and Poc Chuc salsa. 11/16 *Casa Noble Organic Silver*

Panza con Callos de Hacha Seared diver scallops, crisp Kurobuta pork belly, orange-habanero salsa. 14/21 *1800 Silver*

TACO & TEQUILA FLIGHTS Each served with suggested tequila.

Puebla: Pollo Yucateco, Carne Asada, Vegetales 33 **Oaxaca:** Carnitas de Borrego, Carne Asada, Pescado Baja 36

Guadalajara: Filete, Panza con Callos de Hacha, Pollo Yucateco 42

(No substitutions please)

MAIN DISHES

Served with house rice and refried black beans.

Camarones a la Veracruzana Grilled shrimp, tomatoes, onions, serrano peppers and summer pico de gallo. 27

Pescado Pibil Yucatecan-marinated butterflied red snapper, tomatillo & roasted garlic salsa. 31

Pescado del Día Pan-seared fish of the day, pumpkin seed pipián, roasted beet chimichurri, chorizo-potato salad. MP

Tampiqueña con Camarones* Grilled Harris Ranch skirt steak, shrimp in tomato-chipotle sauce, arugula salad and handcut garlic-epazote fries. 27.50

Budín de Pollo Baked soft corn tortillas filled with Bell & Evans organic chicken, Chihuahua cheese, roasted peppers and poblano pepper cream sauce. 19.75

Chamorro Crispy marinated pork shank, chipotle-creamed spinach, red bean-chorizo chili. 26.50

Enchiladas Suizas Creamy tomatillo sauce over two tortillas filled with:

- Chihuahua cheese 16
- Pulled, roasted organic chicken with chipotle (tinga) 19
- Roasted local vegetables from Satur & Blooming Hill farms 16.75

Enchiladas de Mole De Xico Veracruz mole over two tortillas filled with:

- Pulled, roasted organic chicken with chipotle (tinga) 19.75
- Roasted local vegetables from Satur & Blooming Hill farms 17.75

Enchiladas de Jaiba Sautéed jumbo lump crab meat, serrano chile between cream two crispy corn tortillas with suiza sauce. 23.50

DAILY ROSA CLASSICS

The dishes below have been featured on our menus since 1984. Please enjoy!

MONDAY: Pollo a la Parrilla 20.25

WEDNESDAY: Cochinita Pibil 23

FRIDAY: Filete con Hongos* 31

SUNDAY: Chili Relleno con Queso 17.75

TUESDAY: Alambre a la Mexicana* 27.75

THURSDAY: Rollo de Pechuga 23

SATURDAY: Tablas 32

FEATURED FARM: BLOOMING HILL FARM

Blooming Hill Farm is a small, family-owned and operated farm in New York’s Hudson Valley. 27 years ago, Guy Jones started his own vineyard and a small patch of organic vegetables. Today, the Jones family grows over 200 varieties of organic produce, including 30 varieties of tomato and 24 varieties of greens. The farm stand in Blooming Grove is open on weekends during the growing season.

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

Before placing your order, please inform your server if a person in your party has a food allergy.

Gratuities are not included and a service charge of 18% will be added to tables of 6 or more.

Regional Executive Chef Joe Quintana • Culinary Advisor Jonathan Waxman

COCKTAILS

HOUSE MARGARITAS

La Tradicional Silver tequila, fresh lime, organic agave. 11.50

La Clásica El Jimador silver tequila, fresh lime, organic agave. 12.50

La Única Our Cadillac Margarita. 1800 reposado tequila, Grand Marnier, fresh lime, organic agave. 14.50

Margarita Francesa Grand Marnier, Alma silver tequila, fresh lime, fresh orange. 16

La Suprema Tres Generaciones reposado tequila, Cointreau, Grand Marnier, fresh lime, organic agave. 18.50

FROZEN POMEGRANATE MARGARITA

Our signature cocktail, since 1984.

Silver tequila, pomegranate and lime juices, frozen to perfection. 11.50

ROSALITA "SKINNY" MARGARITA

Casa Noble organic silver tequila, organic agave, fresh lime and orange – 158 calories. 14

SHAKEN COCKTAILS 12

Mojito de Coquito 1800 Coconut Silver tequila, fresh mint, pineapple and lime.

Mango Tropical Silver tequila, mango, organic agave, fresh lime.

La Sandía Fresh watermelon, El Jimador silver tequila, rosemary, fresh lemon.

La Piñela Silver tequila, pineapple juice, cinnamon, fresh lime.

El Mezcalito Fresh strawberry, Tanteo Jalapeño-infused silver tequila, Del Maguey-Vida mezcal, fresh lemon, organic agave.

La Mandarina Fresh tangerine and basil, El Jimador silver tequila, fresh lemon, organic agave.

Flor de Humo Silver tequila, Del Maguey-Vida mezcal, St. Germain, orange marmalade, fresh lime.

STIRRED COCKTAILS 12

La Pera Noble Casa Noble organic silver tequila, bianco vermouth, pear brandy, cinnamon.

La Antigüa Tanteo Chocolate-infused silver tequila, bitters, orange twist.

Águila Real Hennessy VS, Kahlua, Licor 43, cream, chocolate bitters.

MICHELADAS

Beer cocktails. Served over ice with a salted rim.

Chelita Tecate, fresh lime and spices. 7

La Sangrita Negra Modelo, house sangrita. 7

La Jengilada Rogue Juniper Ale, silver tequila, ginger, fresh lemon. 10

BEER

6

Corona
Corona Light
Dos Equis Amber

Dos Equis Lager
Modelo Especial
Negra Modelo

Pacifico
Tecate
St. Pauli Girl (non-alcoholic)

MICROBREWS

Rogue Juniper Ale 7
Rogue Chocolate Stout (22 oz) 14

WINE

WHITE

Chardonnay, Columbia Crest, Columbia Valley, Washington 10

Sauvignon Blanc, Robert Mondavi, California 10

Riesling, Chateau Ste. Michelle, Columbia Valley,
Washington 9.50

Pinot Grigio, Principato, Trentino, Italy 9

Cava, Jaume Serra Cristalino, Vilanova i la Geltru, Spain 9

RED

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley, Chile 10.50

Merlot, Tilia, Mendoza, Argentina 9

Syrah, Snoqualmie, Columbia Valley, Washington 9.50

Pinot Noir, BearBoat, Sonoma Coast, California 12

Malbec, Terrazas, Mendoza, Argentina 9.50

Rosé, Pirineos, Somontano, Spain 9

SANGRÍAS

Garnished with pineapples, cucumbers and apples. Individual or large pitchers available.

Sangría de Rosa Mexicano Red or white wine, apricot brandy, triple sec, fresh orange 12/35

Sangría Organica Crop Harvest Earth organic cucumber vodka, organic chardonnay, fresh pineapple, fresh lime 16/45