

Rosa Mexicano

Brunch

SAT & SUN | OPEN-3PM

**All brunch entrées are served with
gluten-free agave-lime buttered cornbread**

TRADITIONAL EGGS BENEDICT ^{GF}

Poached eggs over an English muffin with Canadian bacon and hollandaise. Served with Mexican breakfast potatoes. 15

HUEVOS ROSA ^{GF}

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese. 14

HUEVOS JOSEFINA ^{GF}

Caramelized onion, chorizo and potatoes with melted Chihuahua cheese and scrambled eggs. Layered on tostadas with mestiza crema and pico de gallo. 16.5

TACOS DE HUEVOS ^{GF}

Scrambled eggs a la plancha, rajas, bacon and Chihuahua cheese. Finished with chile de árbol salsa, onion and cilantro. Served with Mexican breakfast potatoes. 13

CARNE ASADA Y HUEVOS AL CARBÓN ^{GF}

Guajillo-Tequila marinated skirt steak served in an iron skillet over Chihuahua cheese, rajas and Mexican breakfast potatoes topped with sunny-side up eggs. 24

TORTA DE DESAYUNO

Bacon, fried eggs, Menonita cheese, avocado and black bean spread piled high on a brioche bun. Served with Mexican breakfast potatoes. 14

HUEVOS CON QUESO

Sunny-side up eggs over nacho sauce with your choice of ham, chorizo, Impossible chorizo or spinach and mushrooms. Served with flour tortillas. 16

CHURROS FRENCH TOAST ^V

Mexican donut crusted French toast topped with fresh berries and served with maple syrup. 15

HAMBURGUESA CON CHORIZO

Beef and chorizo burger with Menonita cheese, guacamole and smoked chile aioli. Served with epazote fries. 17

ROSA CHOPPED SALAD ^{GF}

Chicken, chorizo, avocado, tomatoes, crispy tortilla strips, pickled red onion and greens. Tossed in creamy avocado dressing. 13

Guacamole en Molcajete ^{VE V GF}

Since 1984, we have used our founder,
Josefina Howard's original recipe.
Served with chips and salsa norteña. 15

VE - VEGAN | **V** - VEGETARIAN | **GF** - GLUTEN FREE

Notice: 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.

BRUNCH COCKTAILS

Enjoy an assortment of mini “coctelitos”
with our brunch entrées
\$6

FROZEN PAPAYA MARGARITA

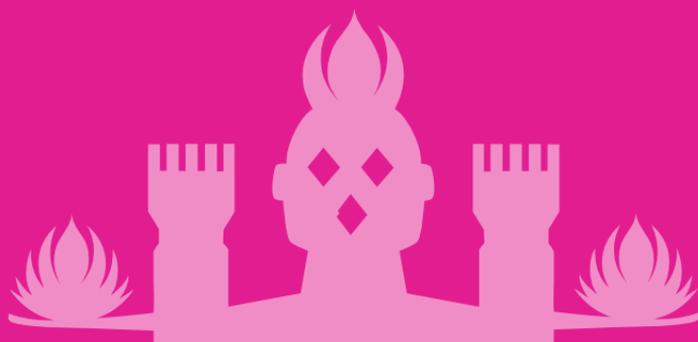
Lime, papaya, chia seeds.

HIBISCUS SALT MARGARITA

Blanco tequila, lime juice, agave, hibiscus salt.

SPARKLING POMEGRANATE APRICOT SANGRÍA

White wine, apricot brandy, pomegranate juice,
orange juice, cava.



Beverages

MORNING GLORY

A frozen Mexican twist on an Aperol spritz. 11

LA TRADICIONAL MARGARITA

Blanco tequila, lime, organic agave, flor de sal rim. 13
+ add house tres chiles tincture to make it spicy

FROZEN MARGARITA

Prepared with blanco tequila, triple sec,
lime, flor de sal rim and your choice of:

POMEGRANATE Our signature cocktail since 1984

LIME • MANGO • STRAWBERRY • BLOOD ORANGE • GUAVA 12.5

BLOODY MARY OR MARÍA

Choice of vodka or tequila, tomato juice, horseradish,
Cholula, pickled jalapeño, jicama. 10

CLASSIC MIMOSA

Cava and fresh squeezed orange juice. 10
+ add mango to make yours tropical

RED OR WHITE SANGRÍA

Porta Palo red or white wine, apricot brandy,
triple sec, fresh fruit. 11

