

CINCO DE MAYO FIESTA

MARGARITAS

LA TRADICIONAL

Blanco tequila, lime juice, agave 13.5 **pitcher** 65

LA UNICA

1800 reposado, Gran Gala, lime juice, agave, lime salt 15.5 **pitcher** 75

MEZCAL

Montelobos mezcal, lime juice, agave 15.5 **pitcher** 75

LA FLACA PICANTE

Blanco tequila, lime juice, tres chile tincture, agave, guajillo salt 14 **pitcher** 70

HANDCRAFTED BOTTLED COCKTAILS

Enjoy a personal handcrafted bottle for the table. Serves 7

LA SANDIA

Milagro silver, watermelon, lime juice, agave 16 **bottle** 95

MANGO-PINEAPPLE-JALAPEÑO

El Jimador silver, mango, pineapple, lime, jalapeño, agave 16 **bottle** 95

BEER

MONOPOLIO CLARA LAGER 8

Traditional Mexican recipe of San Luis brewed locally

PARA LA MESA

[FOR THE TABLE]

GUACAMOLE EN MOLCAJETE ^{V GF LF}

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro 16.5

QUESO FUNDIDO ^{V GF}

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas 12.5 Add Chorizo 2

NACHOS DE TRES QUESOS ^{V GF}

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles 12 Add Chicken Tinga or Braised Beef 3

CEVICHE DE CAMARONES ^{GF LF}

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro 15.5

ANTOJITOS

[APPETIZERS]

QUESADILLAS TRADICIONALES DE HUITLACOCHÉ ^{GF LF} Oaxaca

Masa tortillas filled with huitlacoche, corn, rajas, queso Oaxaca. With salsa verde 12

EMPANADAS DE POLLO CON CHORIZO Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema 11.5

FLAUTAS DE POLLO Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema 10.75

SOPA DE TORTILLA ^{GF LF} Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips 9.5

ENSALADA CAESAR MEXICANA ^{V LF} Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing 9

TACOS

3 tacos made with authentic, regional fillings.

TINGA DE RES ^{GF} Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion 19

PESCADO BAJA Baja

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla 19.5

CAMARONES CAPEADOS Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion 19.75

HONGOS ^{V GF} Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa 18

ACOMPAÑAMIENTOS

[SIDES]

PLÁTANOS ^V Plantains 6

ELOTES ^{V GF} Mexican corn on the cob 6

COLIFLOR ^{V GF LF} Cauliflower with achiote 6

COL RIZADA ^{V GF LF} Kale, corn and poblano 6

FIDEOS DE CALABACÍN ^{V GF LF} Zucchini noodles 6

ARROZ Y FRIJOLE ^{V GF LF} Achiote rice & epazote-jalapeño refried black beans 6

V - VEGETARIAN GF - GLUTEN FREE LF - LIGHTER FARE

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

ESPECIALES DE LA CASA

[HOUSE SPECIALS]

CHILE POBLANO RELLENO ^V Oaxaca

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served with piloncillo tomatoes, salsa verde and queso fresco 21

CARNITAS ^{GF} Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple 25.5

BUDÍN DE POLLO ^{GF} Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce 24

POLLO Y CARNE ASADA AL CARBÓN ^{GF} Jalisco

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with housemade corn tortillas and chile de árbol salsa 27

ENCHILADAS SUIZAS ^{GF} Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese 22

ALAMBRE A LA MEXICANA ^{GF} Mexico City

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces 29.75

SALMÓN POBLANO ^{GF} Puebla

Grilled fresh salmon served over sautéed kale, chorizo and corn in a poblano cream sauce 27

FILETE CON HONGOS Colonial

Pan-seared filet mignon with wild mushroom-tequila cream sauce 35

ENCHILADAS DE MOLE POBLANO Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema 24

ALAMBRE DE MARISCOS ^{GF} Veracruz

Grilled wild jumbo shrimp and scallops with tomatoes, onions and serrano chiles. Over achiote rice and salsa verde picante 31

CHAMORRO Michoacan

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas 26.5

TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza, Mestiza 26

FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS ^{V GF LF} Mexico City

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom 20.5

ROLLO DE PECHUGA Oaxaca

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce 24

CINCO DE MAYO

To Start

LOBSTER POZOLE

Hominy roasted corn, oregano and crema 11

ENSALADA DE ESPINACAS Y FRIJOLE

Baby spinach, black bean, corn, orange segments, pepper and onions with chipotle peanut dressing 9

Entrée

PANZA DE CERDO

Bone-in pork belly over Mexico City grits and red pipian 29

TORTA DE CANGREJO

Maseca cornmeal crusted soft shell crab sandwich, with piloncillo tomato, cumin aioli and escabeche 20

FIESTA DE MARISCOS

Shrimp, mussels, clams, scallops and white fish topped with a salsa molcajete-tequila broth 33

POLLO CON MOLE

Our classic half-roasted chicken with house-made mole. Served traditionally with rice and plantains 26

