

*Rosa Mexicano*

# Brunch

SAT & SUN | OPEN-3PM

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

## **TRADITIONAL EGGS BENEDICT <sup>GF</sup>**

Poached eggs over an English muffin with Canadian bacon and hollandaise. Served with Mexican breakfast potatoes. 16.5

## **HUEVOS ROSA <sup>GF</sup>**

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese. 15

## **HUEVOS JOSEFINA <sup>GF</sup>**

Caramelized onion, chorizo and potatoes with melted Chihuahua cheese and scrambled eggs. Layered on tostadas with mestiza crema and pico de gallo. 17

## **TACOS DE HUEVOS <sup>GF</sup>**

Scrambled eggs a la plancha, rajas, bacon and Chihuahua cheese. Finished with chile de árbol salsa, onion and cilantro. Served with Mexican breakfast potatoes. 15

## **CARNE ASADA Y HUEVOS AL CARBÓN <sup>GF</sup>**

Guajillo-Tequila marinated skirt steak served in an iron skillet over Chihuahua cheese, rajas and Mexican breakfast potatoes topped with sunny-side up eggs. 26

## **TORTA DE DESAYUNO**

Bacon, fried eggs, Menonita cheese, avocado and black bean spread piled high on a brioche bun. Served with Mexican breakfast potatoes. 16

## **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. 17

## **CHURROS FRENCH TOAST <sup>V</sup>**

Mexican donut crusted French toast topped with fresh berries and served with maple syrup. 17

## **HAMBURGUESA CON QUESO**

Rosa-blended certified Angus cheeseburger with Chihuahua cheese, pickled jalapeño, smoked chipotle aioli. Served with waffle fries. 18  
Add Guacamole 1 Rajas 1 Chorizo 2

## **ROSA CHOPPED SALAD <sup>GF</sup>**

Chicken, chorizo, avocado, tomatoes, crispy tortilla strips, pickled red onion and greens. Tossed in creamy avocado dressing. 15

## **Guacamole en Molcajete <sup>VE V GF</sup>**

Since 1984, we have used our founder,  
Josefina Howard's original recipe.  
Served with chips and salsa norteña. 16

**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.

# BOTTOMLESS BRUNCH

Enjoy unlimited servings of  
the beverages listed below  
for \$26 per person with  
the purchase of an entrée  
(1.5 hour limit during brunch hours)

*Not going bottomless?  
Prices noted are for single servings.*



## Beverages

### MORNING GLORY

A frozen Mexican twist on an Aperol spritz. 11

### LA TRADICIONAL MARGARITA

Blanco tequila, lime, organic agave, flor de sal rim. 15  
+ 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** 14

### BLOODY MARY OR MARÍA

Choice of vodka or tequila, tomato juice, horseradish,  
Cholula, pickled jalapeño, jicama. 11

### CLASSIC MIMOSA

Cava and fresh squeezed orange juice. 11  
+ add mango to make yours tropical

### RED OR WHITE SANGRÍA

Porta Palo red or white wine, apricot brandy,  
triple sec, fresh fruit. 13

