

FLUENT IN FIESTA



APPETIZERS

GUACAMOLE DEL DIA VG



Chunky avocado topped with choice of habanero mango, morita pineapple or traditional pico de gallo. One 11 | Two 13 | Three 15

FAT ROSIE'S QUESO DIP GF



Velvet queso dip topped with salsa sniza, pico de gallo & Fat Rosie's ground beef. 12

QUESO FUNDIDO ★



Melted mixed cheese with santéed poblano peppers & onions. Cheese 9 | Chorizo 11

MEXICAN STREET CORN V



Roasted corn kernels tossed with gnajillo, lime juice, mayonnaise, cotija cheese & Tajín®. 6

EMPANADAS DE CARNE

Mexican turnovers stuffed with ground beef. Served with tomatillo-avocado salsa, queso fresco & Fresno pepper. 9

FLAUTAS DE RES

Three crispy tortillas with shredded beef, tres chiles salsa, lettuce, cheese & sour cream. Il

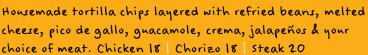
SOPES SURTIDOS

Four small masa boats - two topped with chicken, mole & queso plus two more topped with Fat Rosie's beef, queso dip & chopped cilantro. 12

PLATO SURTIDO

Platter of guacamole, ceviche campechano tostadas, crispy quesadillas plus sopes topped with chicken, mole & queso. 7 per person (min 2)

NEW! FIESTA NACHOS



QUESADILLA

Large flour tortilla filled & grilled with queso Chihnahna. Served with lettuce, pico de gallo & sonr cream. Cheese 9 | Chicken 13 | Steak 15 | Shrimp 18

COCTEL DE CAMARON V



Classic Mexican-style shrimp cocktail. served with lime, cucumber & avocado. 16

CEVICHE CAMPECHANO V 🛨



shrimp & fish ceviche with habanero-mango leche de tigre, radish, red onions, cucumbers, diced mango å microgreens. Served with plantain chips. 17



NEW! GRILLED CAESAR SALAD

Flash-grilled romaine wedge with garlic crontons, radish, seasoned pepitas & creamy Caesar dressing. 13 | Chicken 17 | Steak 19

ENSALADA DE COSECHA

Farmer's salad with fresh mixed greens, black beans, poblano pepper, corn, avocado, tomato, onion & farmer's cheese. Topped with tortilla strips & served with citrus-jalapeño dressing. 13 | Chicken 17 | Steak 19 | Shrimp 22

POZOLE

Hominy & chicken soup infused with gnajillo pepper then garnished with cabbage, radish & avocado. 9







ROSIE'S FAVORITES



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Foods, including Gluten-Free menu items, are prepared in an open kitchen with the risk of gluten exposure.

FAVORITES

ENCHILADAS ROJAS ★



Three corn tortillas filled with melted queso Chihuahua then covered in our salsa Suiza, onions & sour cream. Served with rice & beans. Cheese 16 | Beef 18 | Chicken 18 | Steak 20

EL PATRON GORDO BURRITO

Eat in 12 minutes or less & it's free.

Our larger-than-life 3 lb. burrito stuffed with grilled steak, rice, beans, lettuce, pico de gallo, sour cream, queso Chihnahua, French fries & avocado with habanero salsa. Served with rice & beans. No substitutions. 40

ENCHILADAS DE MOLE

Three corn tortillas filled with wood-grilled chicken then covered in Oaxacan mole negro, queso fresco, sour cream, toasted sesame seeds & fresh onions. Served with rice & beans. 20

FAT ROSIE'S BURRORITO"

Rosie's signature burrito stuffed with beans, queso Chihnahna, lettuce, pico de gallo, sonr cream & gnacamole. 15 | Ground Beef 15 | Chicken 17 Al Pastor 17 | Steak 21

CHILE RELLENO V



Roasted poblano pepper stuffed with queso fresco, Monterrey Jack cheese & black beans. Served with salsa suiza & sour cream. 18

CHICKEN TAMALE

Chicken stuffed tamal steamed in a corn husk, smothered in mole verde then topped with sour cream & queso fresco. 8

SALMON POBLANO V



Grilled seasoned salmon on a bed of creamy poblano sance with grilled zucchini. Served with Mexican rice. 26

MAR Y TIERRA FOR TWO

Grilled seasoned salmon, garlic shrimp & skirt steak. Served with Mexican rice, charro beans & guacamole. 45

SÍ-FOOD

CAMARONES AL MOJO DE AJO V



Santéed shrimp in mojo de ajo (sweet garlic sance) tossed with fresh pico de gallo, avocado & black beans. Served over a bed of Mexican rice. 25





KICK-ASS FAJITAS

OUR FAMOUS FAJITAS, FLAT-GRILLED WITH SIZZLING PEPPERS
AND ONIONS. SERVED WITH RICE & BEANS PLUS YOUR CHOICE OF CORN
OR FLOUR TORTILLAS.

CHICKEN 22 - STEAK 25 - CHICKEN & STEAK 23 - SHRIMP 26 - VEGGIE 20 W



ROSIE'S TACOS

AUTHENTIC REGIONAL TACOS SERVED IN YOUR CHOICE OF CORN OR FLOUR TORTILLA, OR ON A CRISPY FRIED TOSTADA. ORDER A LA CARTE OR AS A PLATE THAT INCLUDES THREE TACOS SERVED WITH RICE & BEANS.

GROUND BEEF (Michoacán, Mexico)
Fat Rosie's ground beef, lettuce & crema drizzle.
4.25 ea. | 14 plate

CHICKEN (Nayarit, Mexico)
Chipotle-marinated grilled chicken topped
with pico de gallo, lettuce & queso Chihuahua.
4.25 ea. | 14 plate

FISH (Baja California, Mexico) V
Fried or grilled fish of the day drizzled with avocado-habanero aioli then topped with lime cabbage & pico de gallo. 5.25 ea. | 17 plate

QUESABIRBIA (Tijnana, Mexico)
Three crispy corn tortillas stuffed with
gnajillo-braised beef & queso Chihnahna,
with pico de gallo & consomé. 23 plate

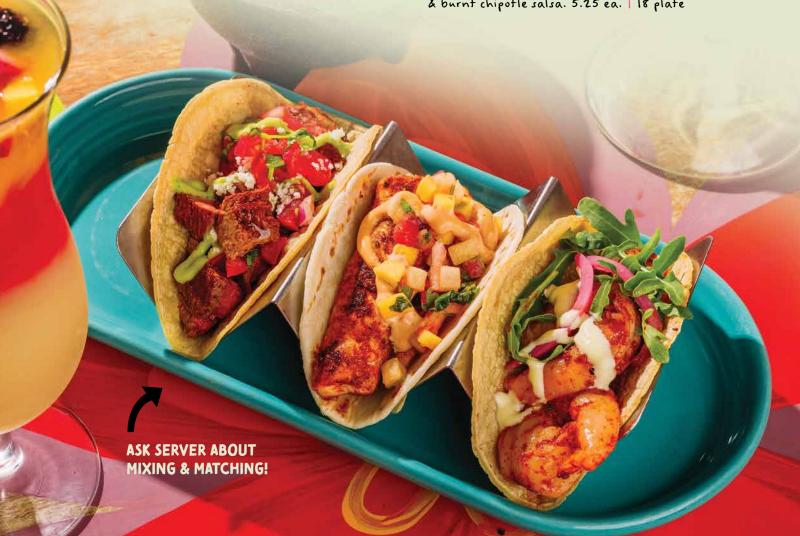
SHRIMP (Yucatán, Mexico) V Santéed shrimp topped with arugula, pickled red onions & drizzled with jalapeño-garlic aioli. 7.25 ea. | 23 plate

AL PASTOR (Mexico City, Mexico)
Gnajillo-marinated grilled pork shoulder topped
with grilled pineapple, salsa verde, onions & cilantro.
5.25 ea. | 17 plate

CARNE ASADA (Nuevo León, Mexico)
Grilled steak drizzled with avocado-tomatillo
salsa topped with pico de gallo & queso fresco.
7.25 ea. 23 plate

NEW! MAHI (Cabo san Lucas, Mexico) V Grilled mahi with tropical pico de gallo & a chipotle mayo drizzle. 7.25 ea. | 23 plate

NEW! BLACK BEAN HASH (Chiapas, Mexico) VG Black bean & corn hash, poblano rajas, avocado & burnt chipotle salsa. 5.25 ea. | 18 plate



HOUSE SPECIALTIES



COCHINITA PIBIL

Achiote-marinated slow braised pork shoulder wrapped & cooked in banana leaves. Served with black beans, queso fresco, pickled red onions, cilantro, habanero salsa & corn tortillas. 21

POLLO AL CHIPOTLE

Grilled chicken breast on a bed of creamy chipotle sance topped with crispy onions. Served with grilled enchini and garlic mashed potatoes. 19

TAMPIQUEÑA ★

Grilled skirt steak with one Enchilada Roja, grilled queso fresco, rajas, Mexican rice & beans, cilantro & gnacamole. Served with corn tortillas. 33

TORTA DE MILANESA

Telera roll with breaded chicken, refried beans, sliced avocado, pickled onions, Monterrey Jack cheese & chipotle mayo. Served with French fries. 16



EXTRAS

CORN OR FLOUR TORTILLAS 2
GUACAMOLE 4
RICE 4
REFRIED BEANS 4
GRILLED JALAPEÑO 4
GRILLED ONION 4
SOUR CREAM 1

HABANERO SALSA I SALSA VERDE I PICO DE GALLO I QUESO I TRES CHILES I MOLE I

DESSERTS

CHURROS

Crisp pastries dusted in cinnamon & sugar then topped with chocolate & dulce de leche sances. 10

FLAN GF

Traditional Mexican vanilla custard topped with burnt sugar & fresh fruit. 9

ROSIE'S CHURRO SUNDAE

Warm churros with vanilla & chocolate ice cream topped with whipped cream, candied pecans, dulce de leche, chocolate sance à sprinkles. 12 *Contains tree nuts

PASTEL TRES LECHES

Homemade vanilla sponge cake soaked in three milks then topped with whipped cream & fresh berries. 10

PASTEL DE CHOCOLATE MEXICANO GF



Warm flourless Mexican chocolate cake with vanilla ice cream. 10

HELADOS

Vanilla bean or Mexican chocolate ice cream. Two scoops 5 | Three scoops 8





FAT ROSIE'S TACO & TEQUILA BAR £st. 2015