

# THE STORY OF FAT ROSIE'S



On a trip to Mexico after opening his first couple of restaurants, our founder met a wonderful old Agave farmer with a dedicated pet donkey. This man's steadfast donkey had worked alongside him in the Agave fields for over 20 years! While most people would disregard their work animal, the farmer treated Fat Rosie as part of the family. They had a rare and inseparable bond that had formed through the many years of hard work, sweat, and tears. Admiring the love and care that this farmer had for his trusted donkey, our founder, one night after many shots of tequila, promised the farmer he would one day open a tequila bar and name it after the beloved donkey, Fat Rosie.

**FATROSIES.COM**

MAR 2026



## FAT ROSIE'S



### FRANKFORT, IL

28 Kansas St.  
(815) 534-1640

### NAPERVILLE, IL

22 E. Chicago Ave.  
(630) 328-0060

### SCHAUMBURG, IL

870 N. Meacham Rd.  
(847) 807-2850

### LINCOLNSHIRE, IL

940 Milwaukee Ave.  
(224) 377-2395

### LINCOLNWOOD, IL

4504 W. Touhy Ave.  
(847) 594-3100

### ROSEMONT, IL

5433 Park Pl.  
(847) 200-0760

### OAK BROOK, IL

3011 Butterfield Rd., Suite B101  
(630) 861-6064

### WATERFORD LAKES, FL

749 N. Alafaya Trail  
(689) 266-0444

# APPETIZERS

## V GUACAMOLE DEL DÍA

Housemade guacamole topped with your choice of pico de gallo, pineapple morita, or habanero mango salsa, served with house-fried tortilla chips.

One \$11 | Two \$13 | Three \$15

## GS FAT ROSIE'S QUESO DIP

Warm, velvety queso topped with salsa suiza and pico de gallo.

Cheese Only \$12 | Add Beef \$13



## GS MEXICAN STREET CORN

Roasted corn tossed with guajillo lime butter, cotija cheese, chipotle mayo, and Tajín®. \$6

## ★ QUESO FUNDIDO

Melted cheeses with sautéed poblano peppers and onions. Cheese \$10 | Chorizo \$12

## EMPANADAS

Crispy Mexican turnovers filled with your choice of ground beef or queso, served with salsa verde. Queso \$8 | Beef \$9

## FLAUTAS

Three crispy tortillas filled with shredded chicken, served with tres chiles salsa, lettuce, cheese, queso fresco, and sour cream. \$11

## SOPES SURTIDOS

Four small masa boats – two topped with chicken, mole, and queso fresco, plus two more topped with Fat Rosie's ground beef, queso dip, pico de gallo, and cilantro, served with lettuce and pico. \*\*Contains peanuts. \$12

## GS FIESTA NACHOS

House-fried tortilla chips topped with refried beans, melted cheese, pico de gallo, guacamole, sour cream, queso fresco, cilantro, and jalapeños.

Chicken \$18 | Chorizo \$18 | Steak \$20

## QUESADILLA

Large flour tortilla filled with melted cheese, served with lettuce, pico de gallo, and sour cream. Cheese \$9

Chicken \$14 | Shrimp \$15 | Steak \$18

## APPETIZER SAMPLER\*

A shareable platter of guacamole, ceviche campechano tostadas, crispy taquitos, and an empanada de queso. \$7 per person (min 2)

## ★ CEVICHE CAMPECHANO\*

Shrimp and fish ceviche tossed in habanero mango leche de tigre with radish, red onion, cucumber, diced mango, and seasoned pepitas, served with plantain chips. \$17

# SOUP & SALAD

## GRILLED CAESAR SALAD

Flash-grilled romaine lettuce wedge with garlic croutons, cotija cheese, radish, pepitas, and creamy Caesar dressing.

\$13 | Chicken \$14 | Shrimp \$19 | Steak \$23

## GS POZOLE

Hominy and chicken soup infused with guajillo pepper, then garnished with cabbage, radish, avocado, and a fresh lime wedge. \$9

## ENSALADA DE COSECHA

Fresh mixed greens with black beans, poblano peppers, corn, avocado, tomato, onion, and queso fresco, topped with crispy onion strings and creamy cilantro dressing.

\$17 | Chicken \$18 | Shrimp \$19 | Steak \$24

# BRUNCH COMIDA

## HUEVOS RANCHEROS\*

Two eggs served over tostadas topped with salsa verde, queso fresco, fried plantains, crema, and cilantro, served with breakfast potatoes. \$12

## BIRRIA HASH SKILLET\*

Slow-cooked beef birria with potatoes, Monterey cheese, cilantro, and two eggs topped with salsa suiza, served with corn tortillas. \$16

## TORTA DE CHORIZO CON HUEVO\*

Telera roll sandwich with eggs, chorizo, avocado, tomatoes, pickled jalapeños, red onion, and chipotle mayo, served with breakfast potatoes. \$14

## GS CHILAQUILES\*

Freshly fried tortilla chips simmered in salsa verde, topped with onion, cilantro, sour cream, Monterey cheese, and two eggs your way. \$12 | Chicken \$15 | Steak \$22

## TRES LECHE FRENCH TOAST

Two thick-cut brioche slices dipped in tres leches and griddled until golden; topped with vanilla whipped cream, fresh seasonal fruit, and powdered sugar, served with guava maple syrup. \$12

## GS FAT ROSIE'S CARNE ASADA Y HUEVOS\*

Grilled steak with two eggs your way, served with breakfast potatoes and queso fresco. \$18

## PANCAKES

Three griddled-to-order pancakes topped with vanilla whipped cream and seasonal fruit, served with guava maple syrup. \$12

## PLATO DE NIÑOS\*

One egg plus one pancake or piece of French toast, served with breakfast potatoes and choice of apple juice, orange juice, or milk. \$8

# BRUNCH CÓCTELES

## PALOMA MIMOSA

El Bandido Yankee® Blanco with muddled grapefruit, lime juice, and agave nectar, topped with a sparkling wine float. Reg \$15  
Available N/A with Lunetta® Zero

## OAXACA SUNRISE

Montelobos® Mezcal with orange juice, grenadine, and a Luxardo® cherry, finished with a Tajín rim. \$15

## ICED CAFÉ LOCO

Milagro® Reposado, Evil Bean® Cold Brew Coffee Liqueur, and Owen's® Nitro-Infused Espresso Martini Mix, topped with an Irish cream float and coffee-sugar rim. \$15

## ROSIE'S BLOODY MARY

Tito's® Handmade Vodka with premium Bloody Mary mix and market garnishes. \$14

## ROSIE'S BLOODY MARIA

Gran Centenario® Plata with premium Bloody Mary mix and market garnishes. \$14

## MICHELADA DOMINGUERA

Modelo Especial® infused with premium michelada mix, served over ice with a Tajín Chamoy rim and garnished with shrimp, cucumber, grilled jalapeño, lemon, and lime. \$14

## BOTTOMLESS MIMOSAS

Orange, cranberry, guava, or pineapple juice served with J. Roget® sparkling – mix and match as many as you like.

Reg \$30 | Available N/A

## ASSORTED JUICES

Selection of assorted juices. \$4

## COFFEE

Freshly brewed coffee. \$3.50

# DESSERTS

## CHURROS

Two deep-fried pastries filled with Bavarian cream, tossed in cinnamon sugar, and served warm with dulce de leche. \$11

## GS FLAN

Traditional Mexican vanilla custard topped with caramelized sugar and fresh berries. \$9

## ROSIE'S CHURRO SUNDAE

Warm Bavarian cream filled churros with vanilla and chocolate ice cream, topped with whipped cream, candied pecans, dulce de leche, chocolate sauce, and sprinkles. \*\*Contains peanuts. \$12



## PASTEL TRES LECHES

Homemade vanilla sponge cake soaked in three milks, topped with whipped cream and fresh berries. \$10

## FIESTA TACOS

Dessert tacos filled with your choice of ice cream or tres leches, topped with whipped cream, sprinkles, chocolate, and caramel. Ice Cream \$4 each | Tres Leches \$5 each

Want even more fiesta? Bring the party to the table – build your own Fiesta Tacos for 2, 4, 8, or more! Price varies by selection.

## GS HELADOS

Vanilla or chocolate ice cream available by the scoop.

Two Scoops \$3 | Three Scoops \$4

## STRAWBERRY CHEESECAKE NACHOS

Crispy cinnamon sugar flour tortilla chips topped with sweet cream cheese filling, strawberry sauce, whipped cream, and sprinkles. \$10

## ★ ROSIE'S FAVORITES

## V VEGAN

## GS GLUTEN-SENSITIVE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food is prepared in an open kitchen with risk of gluten exposure.

An automatic gratuity will be added to the check for parties of 8 or more.

# FAVORITES

## ★ ENCHILADAS ROJAS

GS Three corn tortillas filled with Monterey cheese and topped with salsa suiza, red onions, and sour cream, served with rice and beans. Cheese \$16  
Beef \$20 | Chicken \$19 | Steak \$22

## ENCHILADAS DE MOLE

Three corn tortillas filled with wood-grilled chicken and topped with Oaxacan mole negro, queso fresco, sour cream, toasted sesame seeds, and red onions, served with rice and beans. \*\*Contains Peanuts. \$21

## EL PATRÓN GORDO BURRITO EAT IT IN 12 MINUTES OR LESS & IT'S FREE!

Extra-large burrito stuffed with grilled steak, rice, beans, lettuce, pico de gallo, sour cream, Monterey cheese, French fries, and avocado with habanero salsa, served with rice and beans. No Substitutions. Not available for carryout. \$43

## ★ FAT ROSIE'S BURRORRITO

Our signature burrito filled with beans, Monterey cheese, lettuce, pico de gallo, sour cream, and guacamole. \$15 | Beef \$16  
Chicken \$18 | Al Pastor \$19 | Steak \$22

## FAJITA BOWL

Your choice of protein served in a crispy fried flour tortilla bowl with rice, beans, fajita vegetables, Monterey cheese, salsa verde, and sour cream. \$15 | Beef \$19  
Chicken \$17 | Al Pastor \$18 | Steak \$21

## CHILE RELLENO

Roasted poblano pepper stuffed with queso fresco, Monterey cheese, and black beans, served with salsa suiza and sour cream. \$18

## GS BURRITO BOWL

Your choice of protein served over rice, black bean salad, Monterey cheese, lettuce, pico de gallo, sour cream, and guacamole. \$14 | Beef \$17  
Chicken \$15 | Al Pastor \$15 | Steak \$20

## GS CHICKEN TAMALE

Chicken-stuffed tamal steamed in a corn husk, topped with poblano cream sauce, sour cream, pico de gallo, and queso fresco. \$8

# KICK-ASS FAJITAS

Flat-grilled fajitas with your choice of protein, peppers, and onions, served with rice, beans, guacamole, tortillas, sour cream, shredded cheese, and a charred lime half.

CHICKEN | \$22

STEAK | \$27

SHRIMP | \$25

VEGGIE | \$20

Seasonal vegetables and portobello mushrooms.

CHICKEN & STEAK

\$25 | Add Shrimp \$28



## ★ ROSIE'S FAVORITES

## V VEGAN

## GS GLUTEN-SENSITIVE

# ROSIE'S TACOS

Three of your favorite authentic tacos on corn, flour, crispy tostada, or lettuce shell — served with rice, beans, and a fresh lime wedge. Ask your server about solo tacos.

## GS GROUND BEEF TACO

Fat Rosie's seasoned ground beef topped with lettuce and crema drizzle. \$15

## GS CHICKEN TACO

Chipotle-marinated grilled chicken topped with pico de gallo, lettuce, and Monterey cheese. \$15



## FISH TACO

Fried or grilled fish of the day topped with jalapeño-garlic aioli, cabbage, and pico de gallo. \$17

## CAULIFLOWER TACO

Battered fried cauliflower topped with tomatillo jam, red onions, sliced almonds, queso fresco, and cilantro. \$14

## GS SHRIMP TACO

Sautéed shrimp topped with arugula, pickled red onions, and jalapeño-garlic aioli. \$23

## GS TACOS DE CERDO

Oven-roasted pulled pork topped with Mexican coleslaw and chipotle strawberry glaze. \$17

## GS AL PASTOR TACO

Guajillo-marinated grilled pork shoulder topped with grilled pineapple, salsa verde, onions, and cilantro. \$17

## MIX & MATCH TACO PLATE

Pick your perfect trio! Choose any three tacos – mix, match, and make it yours. Price varies by selection. Quesabirria Tacos are not available for Mix & Match.

## GS CARNE ASADA TACO

Grilled steak topped with salsa verde, pico de gallo, and queso fresco. \$24

## QUESABIRRIA TACOS

Crispy corn tortillas stuffed with guajillo-braised birria beef and Monterey cheese, served with pico de gallo, consommé, cabbage, Mexican rice, and fresh lime wedges. Not available for Mix & Match. \$23

## V BLACK BEAN HASH TACO

GS Black bean and corn hash with poblano rajas, avocado, and pickled morita salsa. \$18

## EXTRAS

**SIDE OF TORTILLAS (CORN OR FLOUR)** \$2 Each  
**SIDE GUACAMOLE** \$4  
**MEXICAN RICE** \$3  
**REFRIED PINTO BEANS** \$3  
**REFRIED BLACK BEANS** \$3

**CHARRO BEANS** \$5  
**GRILLED JALAPEÑO** \$2  
**GRILLED ONION** \$2  
**MOLE NEGRO** \$3  
**PICO DE GALLO** \$2

**SIDE QUESO DIP** \$3  
**SIDE SOUR CREAM** \$2  
**HABANERO SALSA** \$1  
**SALSA VERDE** \$1  
**TRES CHILES SALSA** \$1

# HOUSE SPECIALS

## GS COCHINITA PIBIL

Achiote and citrus marinated braised pork shoulder wrapped and slow-cooked in banana leaves, served with black beans, queso fresco, pickled red onions, cilantro, habanero salsa, and warm corn tortillas. \$22

## ★ TAMPIQUEÑA\*

GS Grilled skirt steak served with one enchilada roja, grilled queso fresco, rajas, Mexican rice, beans, cilantro, guacamole, and warm corn tortillas. \$35

## ★ POLLO AL CHIPOTLE

Grilled chicken breast served over creamy chipotle sauce and topped with crispy onions, served with grilled zucchini and garlic mashed potatoes. \$19

## GS SALMÓN POBLANO

Grilled seasoned salmon served over creamy poblano sauce with grilled zucchini and Mexican rice. \$26



## MAR Y TIERRA FOR TWO\*

Grilled salmon with poblano cream sauce, garlic shrimp with salsa suiza, and a cilantro marinated skirt steak with grilled cebollita, served with Mexican rice, charro beans and guacamole. \$46

# TORTAS

## TORTA DE MILANESA

Breaded chicken milanese served on a toasted telera roll with refried pinto beans, guacamole, pickled onions, Monterey cheese, and chipotle mayo, served with French fries and a grilled jalapeño skewer. \$16

## TORTA DE COCHINITA

Slow-roasted cochinita pork topped with melted Monterey cheese and served on a toasted telera roll with refried pinto beans, guacamole, sliced tomatoes, pickled red onions, and chipotle mayo, served with French fries and a grilled jalapeño skewer. \$18

## TORTA DE PORTOBELLO

Grilled marinated portobello mushroom served on a toasted telera roll with refried pinto beans, guacamole, sliced tomatoes, pickled red onions, and chipotle mayo, served with French fries and a grilled jalapeño skewer. \$15

★ ROSIE'S FAVORITES

V VEGAN

GS GLUTEN-SENSITIVE