

MARGARITAS

ON THE ROCKS IS OUR SIGNATURE 100% BLUE AGAVE TRADICIONAL TEQUILA

DE LA CASA (HOUSE) \$12

Lime Juice + Grand Gala
Orange Liqueur + Simple Syrup

PEPINO \$13

Cucumber Purée + Agave Nectar +
House Margarita + Tajin Rim

JAMAICA \$13

House Margarita Infused With
Hibiscus Extract

GUAYABA \$13

Pink Guava Purée + Agave Nectar +
House Margarita

PINA \$13

Smashed Grilled Pineapple + Tajin +
Agave + House Margarita

CORONA-RITA \$13

House Margarita With Coronita Beer
Upside Down

STRAWBERRY-JALAPEÑO \$13

Strawberries + Jalapeño +
House Margarita

PURPLE BASIL \$13

Muddled Blueberries + Fresh Basil +
Agave + House Margarita

MANGO \$13

House Margarita Infused With
Mango Purée + Tajin Rim

MORA \$13

Muddled Blackberries + Agave +
House Margarita

THE GOLDEN \$15

House Margarita + Grand Marnier Float

SKINNY ROSIE BANDIDA \$15

El Bandido Blanco + Grand Marnier +
Fresh Squeezed Lime Juice +
Touch Of Agave + Salt Rim

CONGELADOS FROZEN

DE LA CASA \$12
RED SANGRIA \$12
MANGO \$12
SEASONAL \$13

FAT ROSIE'S
TRES EN UNO \$14
De La Case, Red Sangria & Mango

COCTELES DE LA CASA

RED SANGRIA \$12

Red Wine + Apricot Brandy +
Orange Juice + Fresh Fruit

WHITE SANGRIA \$12

White Wine + Apricot Brandy +
Apple Juice + Fresh Fruit

PEPINO PICOSO \$14

Amaras Verde Mezcal +
Cucumber Purée + Habanero Syrup +
Lime Juice + Agave Nectar + Tajin Rim

CANTARITO \$14

Cuervo Tradicional Silver + Muddled Grapefruit +
Lime + Grapefruit Jarrito Float

MOJITO \$13

House Rum + Muddled Fresh Mint & Limes +
Agave + Fresh Lime Juice

FAT ROSIE'S OLD FASHIONED \$16

Fat Rosie's Private Barrel Maestro Double
Diamante + Orange Simple Syrup + Angostura
Bitters + Luxardo Cherry

HIGH NOON \$6.50

Hard Seltzer With Real Fruit & Natural Flavors,
Crispy, & Refreshing In Peach Or Watermelon

CERVEZA

CASA HUMILDE CHINGONA MEXICAN LAGER \$8

5% ABV (16 oz can) Brewed in a collaboration with our friends
at CASA HUMIL DE CERVECERIA, Chicago IL.

Refreshing, crisp lager infused with zesty lime

FIRME \$9 IPA 6.3% ABV (Draft) Brewed with cascade &
amarillo hops for a pleasant grapefruit flavor

NEBLINA \$9 Juicy Pale Ale 5.7% ABV (Draft) Mild haze,
light body, smooth, easy-drinking, tropical delight

MEDIA NARANJA \$9 Pale Ale 5.2% ABV (16 oz can)
Brewed Citra & orange peel light, soft easy drinking

ALBA \$9 5.1% ABV Roasty Mexican lager with light
maltiness & a crisp finish, Mexican Amber Lager

TEPACHE SAZON \$7

7% ABV Delicious, Crispy Pineapple Cider (gf)

MICHELADA CHINGONA \$11 5% ABV

Fat Rosies Chingona Lager infused with Pinches Miches
Michelada Mix, serve over ice with Chamoy-Tajin rim

CANS & BOTTLES

Bohemia • 6
Victoria • 6
XX Lager • 6
Corona Extra • 6
Corona Light • 6
Tecate • 5
XX Lime & Salt Zero
(NA) • 6
DRAFT (18 OZ POUR)
Pacifico • 7
XX Amber • 7
Corona Premier • 7
Modelo Especial • 7
Negra Modelo • 7
Miller Lite • 5

TEQUILA

BLANCOS - UNAGED UP TO 2 MO. | REPOSADOS - AGED 2 - 12 MO.
AÑEJOS - AGED 12 - 36 MO. | EXTRA AÑEJOS - AGED MORE THAN 36 MO.

BLANCOS

818 • 12
1800 • 12
Arete Suave • 11
Astral • 11
Avion • 11
Bandido • 11
Casa Noble • 12
Casamigos • 13
Cincoro • 16
Gran Centenario • 11
Don Fulano • 12
Don Julio • 13
El Mayor • 12
El Milagro • 12
El Tesoro • 12
Espolon • 10
Fortaleza • 13
G4 • 12
Herradura • 11
Maestro Dobel • 11
Partida • 11
Patron • 12
Primo • 15
Siete Leguas • 12
Tequila Ocho • 12
Tres Generaciones • 12
Uno, Organic • 12

REPOSADOS

818 • 15
1800 • 14
Arete Suave • 13
Astral • 13
Avion • 13
Bandido • 13
Casamigos • 15
Casa Noble • 14
Gran Centenario • 13
Cincoro • 20
Clase Azul • 30
Don Fulano • 14
Don Julio • 15
Dos, Organic • 13
El Mayor • 13
El Milagro • 13
El Tesoro • 14
Espolon • 12
Fortaleza • 14
G4 • 14
Herradura • 13
Hornitos • 12
Maestro Dobel • 13
Patron • 14
Partida • 13
Siete Leguas • 14
Tequila Ocho • 14
Tres Generaciones • 14

AÑEJOS

818 • 16
1800 • 15
Astral • 15
Arete Suave • 15
Avion • 15
Casamigos • 17
Casa Noble • 16
Gran Centenario • 13
Cincoro • 30
Don Fulano • 16
Don Julio • 16
Don Julio 70 • 18
Don Julio 1942 • 35
El Mayor • 15
El Milagro • 16
Espolon • 13
El Tesoro • 18
Fortaleza • 18
G4 • 18
Herradura • 15
Herradura Ultra • 18
Maestro Dobel Diamante • 16
Partida • 15
Patron • 16
Siete Leguas • 15
Tequila Ocho • 15
Tres, Organic • 15
Tres Generaciones • 15

LO MAS CHINGON EXTRA AÑEJOS

Adictivo • 25
Clase Azul Gold • 50
Clase Azul Ultra • 250
Compoveda • 30
Don Fulano Imperial • 30
Don Julio Ultima Reserva • 70
Dobel 50 Cristalino • 28

Gran Centenario Leyenda • 28
El Mayor • 25
Herradura Selection Suprema • 45
Maestro Dobel 1967 • 150
Patron Piedra • 70
Reserva de la Familia • 30

VINO

ROJOS - REDS

De Paolo Trevenezie [Pinot Nero] \$10 / \$38
Villa Rocca [Cabernet Sauvignon] \$9 / \$36

BLANCOS - WHITES

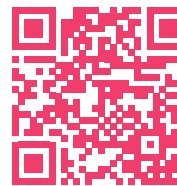
De Paolo [Pinot Grigio] \$9 / \$36
Cataldo [Sauvignon Blanc] \$10 / \$38
Hess [Chardonnay] \$9 / \$36
Poema [Cava] \$8 / \$34

GLS / BTL

SIN CHUPE

Jarritos (ASK FOR FLAVORS) • \$3
Mexican Coke • \$4
Topo Chico • \$4
Red Bull • \$4
Pepsi Products • \$3

SCAN FOR
DIGITAL MENU



FATROSIES.COM



THE STORY OF FAT ROSIE'S

On a trip to Mexico after opening his first couple of restaurants, Chef/Proprietor, Scott Harris 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 old man farmer treated Fat Rosie as part of the family. They had a rare and inseparable bond that had formed through many years of hard work, sweat, and tears. Scott admired the love and care that this old man had for his trusted donkey. He admired it so much in fact, that one night after many shots of tequila he promised the old farmer he would one day open a tequila bar and name it after the beloved donkey, Fat Rosie.

LOCATIONS

28 KANSAS ST, FRANKFORT, IL • (815) 534-1640
22 E CHICAGO AVE, NAPERVILLE, IL • (630) 328-0060
870 N MEACHAM RD, SCHAUMBURG, IL • (847) 807-2850
940 MILWAUKEE AVE, LINCOLNSHIRE, IL • (224) 377-2395
4504 W TOUHY AVE, LINCOLNWOOD, IL • (847) 594-3100

ANTOJITOS

GUACAMOLE DEL DIA \$11
(PICK ONE \$11, TWO \$13 OR THREE \$15)
Chunky avocado mixed with seasonal toppings Mango Habanero / Morita Pineapple / Traditional Pico de Gallo

CEVICHE CAMPECHANO \$17
Shrimp & fish ceviche with habanero-mango leche de tigre, radish, red onions, cucumbers, diced mango, microgreens & plantain chips

TACOS DEL PATRON \$14
Three flour tortillas stuffed with melted jack cheese & chorizo over Salsa de la Casa, drizzled with chipotle mayo

COCTEL DE CAMARON \$16
Classic Mexican-style shrimp cocktail, pico de gallo, lime, cucumber & avocado

ENSALADA CALAMARI AL AJILLO \$13
Garlic marinated calamari tossed in arugula, sautéed with corn, fresno peppers, lime juice & Mojo de Ajo

ENSALADA DE COSECHA \$12
(ADD CHICKEN \$4, SHRIMP \$9, STEAK \$6)
Farmer's salad with black beans, corn, tomato, onions, poblano pepper, avocado, mixed greens, farmer's cheese, crispy tortilla strips & citrus-jalapeño dressing



SOUP OF THE DAY - TEQUILA

POZOLE \$9
Hominy & chicken soup infused with guajillo pepper, garnished with cabbage, radish & avocado

SOPES SURTIDOS \$12
Four small masa boats topped with one of each:
• mushrooms, crema & fresco cheese
• chicken, mole & queso
• poblano rajas, crema & fresco cheese
• Fat Rosie's beef, queso dip & cilantro

FLAUTAS DE RES \$11
Three crispy tortillas with shredded beef, tres chiles salsa, lettuce, cheese & sour cream

FAT ROSIE'S QUESO DIP \$12
Velvet queso dip, topped with salsa Suiza, diced tomato & Rosie's beef

QUESO FUNDIDO \$9
(ADD CHORIZO \$2)
Melted mix cheese with sautéed poblano peppers & onions, served with corn tortillas

ROSIE'S NACHOS \$15
(ADD BEEF \$4, CHICKEN \$6)
Layered with black beans, chihuahua cheese, jalapeño cream & Guacamole

MEXICAN STREET CORN "ESQUITES" \$6
Off the cob, roasted corn kernels tossed with guajillo, lime juice, chipotle mayonnaise, cotija cheese & tajin

EMPANADAS DE CARNE \$9
Mexican ground beef stuffed turnovers, served with tomatillo-avocado salsa, queso fresco & fresno pepper

QUESADILLA \$9
(ADD CHICKEN \$4, STEAK \$6, SHRIMP \$9, GUACAMOLE \$3)
Flour tortilla filled with queso Chihuahua, lettuce, pico de gallo & sour cream

PLATO SURTIDO \$7
PER PERSON (MIN. 2)
Platter of guacamole, ceviche campechano tostadas, sopos with chicken mole, queso fresco & crispy quesadillas

EXTRAS 2 OZ - \$1 / 4 OZ - \$3
(ADD CHORIZO \$2)

Sour Cream • Queso • Salsa Tres Chiles • Mole
Habanero Salsa • Salsa Verde • Pico De Gallo

TACOS OR TOSTADAS

\$23

TACOS QUESABIRRIA

THREE CRISPY CORN TORTILLAS STUFFED WITH GUAJILLO-BRAISED BEEF & QUESO CHIHUAHUA, WITH PICO DE GALLO RUSTICO & CONSOME, SERVED WITH MEXICAN RICE

POLLO A LAS BRAZAS \$4.25 EACH
Chipotle-marinated grilled chicken, topped with pico de gallo, lettuce & queso Chihuahua [Nayarit, Mexico]

COLIFLOR FRITA \$4.25 EACH
Beer battered cauliflower topped with tomatillo jam, toasted almonds, red onion, cilantro, cheese, & fresno peppers [Guanajuato, Mexico]

CAMARONES \$7.25 EACH
Sautéed tiger shrimp topped with arugula & pickled red onions, drizzled with jalapeño-gar-lic aioli [Yucatán, Mexico]

PESCADO \$5.25 EACH
Crispy battered or grilled fish of the day, drizzled with avocado-habanero aioli, topped with lime-cabbage & pico de gallo [Baja California, Mexico]

WILD MUSHROOMS (VEG) \$4.25 EACH
Shitake, portobello & cremini mushrooms sautéed in garlic & topped with fresco cheese & morita salsa [Oaxaca de Juárez, Mexico]

CARNE ASADA \$7.25 EACH
Grilled steak drizzled with avocado-tomatillo salsa topped with pico de gallo & queso fresco [Nuevo León, Mexico] (there is a temporary price increase on this item)

SALMÓN \$6.25 EACH
Grilled Alaskan salmon topped with tropical pico de gallo & crispy onions, drizzled with chipotle aioli [Sinaloa, Mexico]

AL PASTOR \$5.25 EACH
Guajillo-marinated grilled pork shoulder topped with grilled pineapple, salsa verde, onion & cilantro [Mexico City, Mexico]

CARNE DE RES "ROSIE-STYLE" \$4.25 EACH
Mexican ground beef, lettuce & crema drizzle [Michoacán, Mexico]

ALL SERVED AS A TACO ON CORN OR FLOUR TORTILLAS OR TOSTADA, A CRISPY FRIED TORTILLA MIX & MATCH

TAMALES

TAMAL DE POLLO \$8 EACH
Chicken stuffed tamale on a corn husk, smothered in Mole Verde, sour cream, fresco cheese & Pico de Gallo

TAMAL DE COCHINITA \$10 EACH
Slow roasted achiote pork on a banana leaf, smothered in kolito sauce, pickled onions & fresco cheese

Please alert staff of any dietary restrictions. Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. 013124

PLATOS

ENCHILADAS ROJAS CHEESE \$16, BEEF \$18, CHICKEN \$18, STEAK \$20
Three corn tortillas filled with melted queso Chihuahua, covered in our Suiza salsa, onion, sour cream, rice & beans

ENCHILADAS DE MOLE \$20
Three corn tortillas filled with wood grilled chicken, covered in Oaxacan mole negro, fresco cheese, sour cream, toasted sesame seeds, fresh onion, rice & beans

FAJITAS CHICKEN \$20, STEAK \$25, SHRIMP \$25
Flat grilled red & yellow bell peppers, poblano peppers & red onions, served with rice & beans, garnished with grilled cebollitas

CAMARONES AL MOJO DE AJO \$24
Sautéed tiger shrimp in mojo de ajo (sweet garlic sauce) tossed with fresh pico de gallo, avocado & black beans, served over a bed of Mexican rice

CHILE RELLENO \$18
Roasted poblano stuffed with fresco & Monterrey jack cheese, black beans, in a Suiza salsa & sour cream

TAMPIQUENA (FAT ROSIE'S FAVORITE) \$33
Grilled skirt steak with one "Enchilada Roja", grilled queso fresco, rajas, Mexican rice & beans, cilantro & guacamole, served with corn tortillas

SALMÓN POBLANO \$26 EACH
Grilled Alaskan salmon on a bed of creamy poblano sauce, topped with grilled zucchini & served with Mexican rice

POLLO AL CHIPOTLE \$19
Grilled chicken breast on a bed of creamy chipotle sauce, topped with crispy onions & grilled zucchini, served with garlic mashed potatoes

MAR Y TIERRA / FOR TWO \$45
Grilled Atlantic salmon, garlic shrimp & skirt steak served with Mexican rice, charro beans & guacamole

COCHINITA PIBIL \$21
Achiote-marinated slow braised pork shoulder wrapped & cooked in banana leaves, black beans, queso fresco, pickled red onion, cilantro & side of habanero salsa, served with corn tortillas

ARROZ A LA TUMBADA FOR ONE \$24 / FOR TWO \$42
Shrimp, calamari, fish, mussels & manila clams mixed with Mexican rice in our tomato, morita garlic sauce

TORTA DE MILANESA \$15
Breaded chicken with refried beans, sliced avocado, tomato, pickled onion, monterrey jack cheese, chipotle mayo & French fries

SUPER BURRITO VEGGIE \$15, BEEF \$15, CHICKEN \$17, AL PASTOR \$17, STEAK \$21
Stuffed with beans, queso Chihuahua, lettuce, pico de gallo, sour cream & avocado

EL PATRÓN GORDO BURRITO

\$40

Eat it in 12 minutes or less & it's free! (Not Available for carryout)
OUR LARGER-THAN-LIFE 3 LB. BURRITO IS STUFFED WITH GRILLED STEAK, RICE, BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, QUESO CHIHUAHUA, FRENCH FRIES & AVOCADO WITH HABANERO SALSA. SERVED WITH RICE & BEANS *NO SUBSTITUTIONS*

SIDES

Rice \$4 • Refried Beans \$4 • Cebollitas [grilled onion] \$4 • Guacamole \$4
Corn or Flour Tortillas \$2 • Chiles Toreados [grilled jalapeño] \$4