

BRUNCH COMIDA



HUEVOS RANCHEROS*

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

★ TRES LECHES 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 maple syrup. \$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

GS FAT ROSIE'S CARNE ASADA Y HUEVOS*

Grilled steak with two eggs your way, served with breakfast potatoes and queso fresco. \$20

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

PANCAKES

Three griddled-to-order pancakes topped with vanilla whipped cream and seasonal fruit, served with maple syrup. \$13

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 \$25

★ 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. \$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.

BRUNCH CÓCTELES



★ PALOMA MIMOSA

El Bandido Yankee® Blanco with muddled grapefruit, lime juice, and agave nectar, topped with a sparkling wine float. **\$15**

OAXACA SUNRISE

Montelobos® Mezcal with orange juice, grenadine, and a Luxardo® cherry, finished with a Tajín rim. **\$16**

★ 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. **\$15**

ROSIE'S BLOODY MARIA

Gran Centenario® Plata with premium Bloody Mary mix and market garnishes. **\$15**

MICHELADA CHINGONA

Modelo Especial® infused with our premium michelada mix, served over ice with a Tajín Chamoy rim. **\$13.50**

MIMOSA

Orange, cranberry, guava, or pineapple juice served with J. Roget® sparkling. **\$7 | Make It A Pitcher \$15**

ASSORTED JUICES

Selection of assorted juices. **\$4**

COFFEE

Freshly brewed coffee. **\$3.50**