

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

JUL 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

GS 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

GS 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 \$10

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 \$19 | Steak \$21

QUESADILLA

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

Chicken \$14 | Shrimp \$15 | Steak \$20

APPETIZER SAMPLER*

A shareable platter of guacamole, ceviche tradicional tostadas, crispy taquitos, and an empanada de queso.

\$7 per person (min 2)

MOCHOMOS DE CAMARÓN*

Crispy breaded shrimp over shredded lettuce, finished with chipotle mayo, fresh cilantro, and lime wedges, served with tortillas. \$10

★ CEVICHE TRADICIONAL*

Shrimp and fish tossed with pico de gallo, cucumber, mango, red onion, and avocado, served with crisp corn tortillas. \$10

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 powdered sugar. \$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.

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.

VEGGIE | \$20

Seasonal vegetables and portobello mushrooms.

CHICKEN | \$22

STEAK | \$28

SHRIMP | \$25

CHICKEN & STEAK

\$26 | Add Shrimp \$30



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 \$25

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 \$20 | Steak \$25

POZOLE

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

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 | Chicken \$19 | Beef \$22 | Steak \$25

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. \$45

★ FAT ROSIE'S BURRORRITO

Our signature burrito filled with beans, Monterey cheese, lettuce, pico de gallo, sour cream, and guacamole.

Veggie \$15 | Chicken \$18 | Al Pastor \$19 | Beef \$17 | Steak \$24

GS BURRITO BOWL

Your choice of protein served over rice, black bean salad, Monterey cheese, lettuce, pico de gallo, sour cream, and guacamole. Veggie \$14 | Chicken \$15 | Al Pastor \$15 | Beef \$18 | 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. Veggie \$15 | Chicken \$17 | Al Pastor \$18 | Beef \$20 | Steak \$22

CHILE RELLENO

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



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

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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. \$16

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

GS SHRIMP TACO

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

GS AL PASTOR TACO

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

GS CARNE ASADA TACO

Grilled steak topped with salsa verde, pico de gallo, and queso fresco. \$25

V BLACK BEAN HASH TACO

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

CAULIFLOWER TACO

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

GS TACOS DE CERDO

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

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

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 \$2

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

★ 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

★ TAMPIQUEÑA*

GS Grilled skirt steak served with one enchilada roja, grilled queso fresco, rajas, Mexican rice, beans, cilantro, guacamole, and warm corn tortillas. \$37

GS SALMÓN POBLANO

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

MAR Y TIERRA FOR TWO*

Perfect for two to share! Enjoy 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. \$50



SALMÓN YUCATECO

Marinated salmon served over Mexican rice with a bold tomato-habanero sauce, sweet ripe plantains, sour cream, queso fresco, pickled red onions, and fresh cilantro. \$26

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 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

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

★ ROSIE'S FAVORITES

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