



BRUCH MENU



TACO DE PANCITA

Savory carnita pork belly in a flour tortilla, over easy egg, smokey Morita salsa, fresco cheese
\$14

TORTA AHOGADA

Mexican sandwich with avocado, savory pull pork, avocado, refried black beans, pickled red onions, basted in guajillo-chorizo salsa, homemade sour cream, poached egg. & fresco cheese \$14

FRENCH TOAST

Basted in piloncillo-mezcal syrup, fresh seasonal fruit, vanilla whip cream, caramelized pecans fried sweet plantains \$12

BIRRIA ASH

Shredded beef birria, potato-corn ash, eggs over easy. basted in Mole Negro. Served with tortillas to make tacos \$14

CHILAQUILES

Your choice of green or red sauce with onion, cilantro, sliced jalapeños, crema, fresco asadero cheese & two eggs your way \$12
[add chicken \$2, steak \$6]

POACH EGG DIVORCIADOS

Two poached egg one basted with roasted red salsa, another with a green tomatillo serrano salsa, potato-corn hash, arugula red pickled onion \$16

FAT ROSIE'S CARNE ASADA Y HUEVOS

Grilled steak and eggs with potato- corn hash, fresco cheese, and Chimichurri \$18

GUAVA PANCAKE

Guava pancakes, vanilla whip cream. candied pecans, guava syrup \$12



DRINKS

ROSIE'S MIMOSARITA

**Grand Centenario Plata, Grand Gala, Fresh
Lime & Orange Juice, Agave Nectar. Poema
Cava Sparkling Wine Float \$14**

OAXACA SUNRISE

**Amaras Verde Mezcal Fresh Orange Juice,
Grenadine, Luxardo Cherries. Tajin Rim \$15**

MIMOSA

\$7

SIN FIN MIMOSAS

Bottomless mimosas until 2:30 \$40

CAZUELA TROPICOSA

serves two

**Tres Garcia Blanco, Ancho Reyes Grilled
Pineapple. Mango Puree, Lime & Pineapple
Juice, Chipotle Syrup, Grapefruit Jarrito,
Chamoy Tajin Rim \$24**

PINCHI-MICHE

**Fat Rosies Michelada Mix. Victoria Beer.
Market Garnishes \$14**

[Upgrade Mango Habanero \$15]

BADASS BLOODY MARIA

**Our Signature Bloody Mix, Market Garnishes
Vodka or Tequila \$15**

Smokey Bloody Maria [with Mezcal] \$16

