

# FLUENT IN FIESTA



# APPS

#### **GUACAMOLE DEL DIA VG**



Chunky avocado topped with choice of habanero mango, morita pineapple or traditional pico de gallo. One 11 | Two 13 | Three 15

### FAT ROSIE'S QUESO DIP GF



Velvet queso dip topped with salsa sniza, pico de gallo & Fat Rosie's ground beef. 12

### MEXICAN STREET CORN V



Roasted corn kernels tossed with gnajillo, lime juice, mayonnaise, Cotija cheese & Tajín®. 6

# QUESO FUNDIDO \*



Melted mixed cheese with santéed poblano peppers & onions. Cheese 9 | Chorizo II | Birria Beef 13

### **EMPANADAS DE CARNE**

Mexican turnovers stuffed with ground beef. Served with tomatillo-avocado salsa, queso fresco & Fresno pepper. 9

#### **FLAUTAS**

Three crispy tortillas with shredded chicken or beef, tres chiles salsa, lettuce, cheese & sour cream. Chicken 11 | Beef 13

# **SOPES SURTIDOS**

Four small masa boats - two topped with chicken, mole & queso plus two more topped with Fat Rosie's beef, queso dip & chopped cilantro. 12

#### COCTEL DE CAMARON V



Classic Mexican-style shrimp cocktail. served with lime, cucumber & avocado. 16

# NEW! FIESTA NACHOS

Honsemade tortilla chips layered with refried beans, melted cheese, pico de gallo, gnacamole, crema, jalapeños & your choice of meat. Chicken 18 | Chorizo 18 | Steak 20

# NEW! TUNA STACK V



Diced yellowfin tuna & avocado tossed in pasilla-ponzu salsa then topped with jalapeños & cilantro. Served with plantain chips. 18 \*Contains sesame oil & seeds

### **QUESADILLA**

Large flour tortilla filled & grilled with Monterey cheese. Served with lettuce, pico de gallo & sour cream. Cheese 9 | Chicken 13 | Shrimp 15 | Steak 18

### APPETIZER SAMPLER

Platter of gnacamole, ceviche campechano tostadas, crispy quesadillas plus sopes topped with chicken, mole & queso. 7 per person (min 2)

# CEVICHE CAMPECHANO W





Shrimp & fish ceviche with habanero-mango leche de tigre, radish, red onions, cucumbers, diced mango & seasoned pepitas. Served with plantain chips. 17

# SOUP & SALAD

#### **NEW! GRILLED CAESAR SALAD**

Flash-grilled romaine wedge with garlic crontons, Cotija cheese, radish, seasoned pepitas & creamy Caesar dressing. 13 | Chicken 17 | Shrimp 19

#### **ENSALADA DE COSECHA**

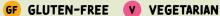
Farmer's salad with fresh mixed greens, black beans, poblano pepper, corn, avocado, tomato, onion & queso fresco. Topped with tortilla strips & served with citrus-jalapeño dressing. 13 | Chicken 17 | Shrimp 19 | Steak 22

#### NEW! ENSALADA DE FAJITA

Chopped romaine lettuce, grilled chicken, roma tomatoes, red onions, carrots & corn with creamy cilantro dressing. 17 | Shrimp 19 | Steak 22

#### **POZOLE**

Hominy & chicken soup infused with gnajillo pepper then garnished with cabbage, radish & avocado. 9









🜟 ROSIE'S FAVORITES 🛛 VEGAN



# FAVORITES

# ENCHILADAS ROJAS 🌟



Three corn tortillas filled with melted Monterey cheese then covered in our salsa suiza, onions & sour cream. Served with rice & beans. Cheese 16 | Beef 18 | Chicken 18 | Steak 20

#### **EL PATRON GORDO BURRITO**

Eat in 12 minutes or less & it's free.

Our larger-than-life 3 lb. burrito stuffed with grilled steak, rice, beans, lettuce, pico de gallo, sour cream, Monterey cheese, French fries & avocado with habanero salsa. Served with rice & beans. No substitutions. 40

### **ENCHILADAS DE MOLE**

Three corn tortillas filled with wood-grilled chicken then covered in Oaxacan mole negro, queso fresco, sour cream, toasted sesame seeds & fresh onions. Served with rice & beans. 20

# FAT ROSIE'S BURRORITO"

Rosie's signature burrito stuffed with beans, Monterey cheese, lettuce, pico de gallo, sour cream à guacamole. 15 | Ground Beef 15 | Chicken 17 | Al Pastor 17 | Steak 21

#### CHILE RELLENO V



Roasted poblano pepper stuffed with queso fresco, Monterey cheese & black beans. Served with salsa suiza & sour cream. 18

## **CHICKEN TAMALE**

Chicken stuffed tamal steamed in a corn husk, smothered in mole verde then topped with sour cream & queso fresco. 8

# SALMON POBLANO V



Grilled seasoned salmon on a bed of creamy poblano sance with grilled zucchini. Served with Mexican rice. 26

# MAR Y TIERRA FOR TWO

Grilled seasoned salmon, garlic shrimp & skirt steak. Served with Mexican rice, charro beans & guacamole. 45

# SÍ-FOOD

#### CAMARONES AL MOJO DE AJO V



Santéed shrimp in mojo de ajo (sweet garlic sance) tossed with fresh pico de gallo, avocado & black beans. Served over a bed of Mexican rice. 25





# KICK-ASS FAJITAS

OUR FAMOUS FAJITAS, FLAT-GRILLED WITH SIZZLING PEPPERS & ONIONS.

SERVED WITH RICE, BEANS & GUACAMOLE PLUS YOUR CHOICE OF CORN OR
FLOUR TORTILLAS. SOUR CREAM & SHREDDED CHEESE ON REQUEST.

CHICKEN 22 - STEAK 26 - CHICKEN & STEAK 24 - SHRIMP 26 - VEGGIE 20 W



# ROSIE'S TACOS

AUTHENTIC REGIONAL TACOS SERVED IN YOUR CHOICE OF CORN OR FLOUR TORTILLA, OR ON A CRISPY FRIED TOSTADA. ORDER A LA CARTE OR AS A PLATE THAT INCLUDES THREE TACOS SERVED WITH RICE & BEANS.

GROUND BEEF (Michoacán, Mexico)
Fat Rosie's ground beef, lettuce & crema drizzle.
4.25 ea. | 14 plate

CHICKEN (Nayarit, Mexico)
Chipotle-marinated grilled chicken topped
with pico de gallo, lettuce & Monterey cheese.
4.25 ea. | 14 plate

FISH (Baja California, Mexico) V
Fried or grilled fish of the day drizzled with avocado-habanero aioli then topped with lime cabbage & pico de gallo. 5.25 ea. | 17 plate

QUESABIRRIA (Tijnana, Mexico)
Three crispy corn tortillas stuffed with
gnajillo-braised beef & Monterey cheese,
with pico de gallo & consomé. 23 plate

SHRIMP (Yncatán, Mexico) V Santéed shrimp topped with arngula, pickled red onions & drizzled with jalapeño-garlic aioli. 7.25 ea. | 23 plate

AL PASTOR (Mexico City, Mexico)
Gnajillo-marinated grilled pork shoulder topped
with grilled pineapple, salsa verde, onions & cilantro.
5.25 ea. | 17 plate

CARNE ASADA (Nuevo León, Mexico)
Grilled steak drizzled with avocado-tomatillo
salsa topped with pico de gallo & queso fresco.
7.25 ea. | 23 plate

NEW! MAHI (Cabo san Lucas, Mexico) V Grilled mahi with tropical pico de gallo & a chipotle mayo drizzle. 7.25 ea. | 23 plate

NEW! BLACK BEAN HASH (Chiapas, Mexico) V Black bean & corn hash, poblano rajas, avocado & burnt chipotle salsa served in a cheese-crusted tortilla. 5.25 ea. | 18 plate



# HOUSE SPECIALTIES



# COCHINITA PIBIL (AUTHENTIC YUCATÁN DISH)

Achiote- and citrus-marinated braised pork shoulder wrapped & cooked in banana leaves.

Served with black beans, queso fresco, pickled red onions, cilantro, habanero salsa & corn tortillas. 21

# POLLO AL CHIPOTLE

Grilled chicken breast on a bed of creamy chipotle sance topped with crispy onions. Served with grilled enchini and garlic mashed potatoes. 19

# TAMPIQUEÑA ★

Grilled skirt steak with one Enchilada Roja, grilled queso fresco, rajas, Mexican rice & beans, cilantro & gnacamole. Served with corn tortillas. 33

# TORTA DE MILANESA

Telera roll with breaded chicken, refried beans, gnacamole, pickled onions, Monterey cheese & chipotle mayo. Served with French fries. 16



EXTRAS

CORN OR FLOUR TORTILLAS 2
GUACAMOLE 4
RICE 4
REFRIED BEANS 4
GRILLED JALAPEÑO 4
GRILLED ONION 4
MOLE 3

PICO DE GALLO 2
QUESO 2
SOUR CREAM 2
HABANERO SALSA 1
SALSA VERDE 1
TRES CHILES 1

# DESSERTS

### **CHURROS**

Crisp pastries dusted in cinnamon & sugar then topped with chocolate & dulce de leche sances. 10

# FLAN GF



Traditional Mexican vanilla custard topped with burnt sugar & fresh fruit. 9

# ROSIE'S CHURRO SUNDAE

Warm churros with vanilla & chocolate ice cream topped with whipped cream, candied pecans, dulce de leche, chocolate sance à sprinkles. 12 \*Contains tree nuts

### **PASTEL TRES LECHES**

Homemade vanilla sponge cake soaked in three milks then topped with whipped cream & fresh berries. 10

#### PASTEL DE CHOCOLATE MEXICANO GF



Warm flourless Mexican chocolate cake with vanilla ice cream. 10

#### **HELADOS**

Vanilla or chocolate ice cream. Two scoops 5 | Three scoops 8



on a trip to Mexico, our Chicago-born founder and chef crossed paths with an agave farmer and his donkey — a faithful companion who had worked alongside him for more than 20 years. Their bond left a lasting impression — this donkey wasn't just part of the man's livelihood, she was part of his family. Later over drinks at a local cantina, the chef told the man he would someday open a restaurant dedicated to, and named after, his four-legged amiga. That promise became Fat Rosie's — stubbornly true to the bold, authentic flavors of Mexico and the spirit of friendship and flesta.



FAT ROSIE'S TACO & TEQUILA BAR Est. 2015

FRANKFORT | LINCOLNSHIRE | LINCOLNWOOD | NAPERVILLE
OAK BROOK | ROSEMONT | SCHAUMBURG