

Rosa Mexicano
DESDE 1984

el menú de cantina

authentic mexican city cantina fare
served all day at the bar

- dos tacos •
 - quesadillas •
 - antojitos •
- \$8

hora feliz

happy hour 4 - 7 pm daily
at the bar

bottomless
guacamole

cocktail specials
& pitchers

- dos tacos •
 - quesadillas •
- \$6



lunch

serving authentic, regionally inspired mexican cuisine since 1984

spring
happenings

el día de pascua
easter brunch
sun, march 27

• cinco de mayo
thurs, may 5

• el día de las madres
mother's day brunch
sun, may 8

EL MENÚ DE CANTINA

Authentic Mexico City Cantina Fare

DOS TACOS \$8

Alambre de Pollo Grilled chicken, bacon, rajas, queso Chihuahua

Tinga de Res Beef brisket, tomatillo salsa, slaw, pickled onion

Mahi Mahi Grilled white fish, escabeche, jalapeño-tartar sauce

Camarones Capeados Cornmeal-dusted shrimp, kale, chipotle aioli

QUESADILLAS \$8

Pollo Adobo-marinated chicken, queso Chihuahua

Tinga de Res Braised beef tinga, Menonita cheese

Rajas Mexican peppers, Menonita cheese

ANTOJITOS \$8

Flautas Crispy corn tortilla, chicken tinga, salsa pasilla de Oaxaca, salsa verde, queso fresco, crema

Empanadas Corn masa empanadas, shredded chicken, Mexican chorizo, Menonita cheese, mestiza crema

GUACAMOLE EN MOLCAJETE \$14.5

Our signature dish since 1984. Freshly made with avocado, jalapeño, tomato, onion and cilantro. Served with salsa norteña.

QUESO FUNDIDO \$12

Melted Chihuahua cheese over poblano rajas.

Served with handmade corn tortillas. *Add Chorizo 2*

NACHOS DE TRES QUESOS \$12

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. *Add Braised Chicken or Beef Tinga 3*

HORA FELIZ

Monday-Friday 4-7PM

BOTTOMLESS GUACAMOLE \$14.5

DOS TACOS \$6

QUESADILLAS \$6

HORA FELIZ

Monday-Friday 4-7PM

BOTTOMLESS GUACAMOLE, CHIPS Y SALSA \$14.5
Our signature dish, since 1984. Unlimited refills served with tortilla chips and salsa norteña.

DOS TACOS DE CANTINA \$6

Alambre de Pollo Grilled chicken, bacon, rajas, queso Chihuahua

Tinga de Res Beef brisket, tomatillo salsa, slaw, pickled onion

Mahi Mahi Grilled white fish, escabeche, jalapeño-tartar sauce

Camarones Capeados Cornmeal-dusted shrimp, kale, aioli

QUESADILLAS DE CANTINA \$6

Pollo Adobo-marinated chicken, queso Chihuahua

Tinga de Res Braised beef tinga, Menonita cheese

Rajas Mexican peppers, Menonita cheese

COCKTAIL SPECIALS

Margarita de la Cantina glass \$7 pitcher \$30
Blanco tequila, lime, organic agave, frozen or rocks

White or Red Sangría glass \$6 pitcher \$25
Red or white wine, apricot brandy, triple sec, fresh fruits

VINOS \$6

Malbec Terrazas, Mendoza, Argentina

Sauvignon Blanc Haras, Maipo Valley, Chile

CERVEZAS \$5

Modelo Especial, Negra Modelo, Pacifico