



Rosa Mexicano

DESDE 1984

TACOS & TEQUILA

Two Hour Reception

Mexico City-style tacos and free flowing cocktails.

GUACAMOLE Y SALSAS EN MOLCAJETE

Rosa's famous Guacamole prepared in a fiesta-sized Molcajete. Served with our salsas and heaps of fresh tortilla chips.

TACOS

Just as in Mexico City, Rosa Mexicano's tacos are made with warm, hand-crafted tortillas and authentic, regionally-inspired fillings. Please select 3.

Carnitas

Slow-braised pork with cilantro, white onion and grilled pineapple.

Hongos

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa.

Arrachera

Grilled skirt steak marinated in guajillo chile and tequila, poblano rajas

Tinga de Pollo

Chipotle-braised chicken, tomato and onion.

Camarones al Pastor

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion.

Pescado a la Parilla

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce.

Alambre de Pollo

Chicken breast a la plancha, rajas, bacon and queso Chihuahua.

Tinga de Res

Braised beef tinga with cilantro and onions.

MARGARITAS & BEBIDAS LATINAS

Rosa's signature margaritas, Sangría, Latin wines and assorted beers.

Frozen Pomegranate Margarita

Our signature cocktail since 1984 with blanco tequila, triple sec, pomegranate, lime, flor de sal rim.

La Unica

Our Cadillac margarita with 1800 reposado, Grand Marnier, lime, organic agave, lime-flor de sal rim.

Mango Chile

Blanco tequila, mango, lime, organic agave, chile de árbol and guajillo-flor de sal rim.

La Tradicional

Blanco tequila, lime, organic agave, flor de sal rim

Spicy Cucumber

Serrano-jalapeño infused Corralejo blanco tequila, cucumber, basil, lemon, guajillo-flor de sal rim.

Sangría de Rosa Mexicano

Red or white wine, apricot brandy, triple sec, fresh orange, pineapple, cucumber and apple

Copas de Vino Wines by the Glass

Cervezas Beers

ENHANCEMENTS

Enhance the Tacos and Tequila menu with one or more antojitos.

Flautas de Pollo

Crispy corn tortillas filled with chicken tinga, topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. +5 per guest

Empanadas de Pollo con Chorizo

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, with mestiza crema. +5 per guest

Nachos de Tres Quesos

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. +5 per guest

House-made Churros con Dos Salsas

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with chocolate and raspberry dipping sauces. +6 per guest