



CINCO DE MAYO

CINCO DE ROSA MENU

3-Course Menu for the Table

Para la Mesa

choice of Guacamole en Molcajete or Queso Fundido for every 2 guests per table

Especiales de la Casa

choice of one entrée per guest

Postre

choice of Churros or Tres Leches for every 2 guests per table

PARA LA MESA

Guacamole en Molcajete: Our Famous Preparation

Since 1984, we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with tortilla chips and salsa.

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. *Add Chorizo*

ANTOJITOS

Flautas de Pollo

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

Sopa de Tortilla

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips.

Ensalada Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons tossed in jalapeño-parmesan dressing.

Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro.

Quesadilla de Carne Asada

Guajillo chile-tequila marinated skirt steak and Menonita cheese. With pico de gallo and guacamole.

POSTRES

Tres Leches

Classic three milk cake topped with toasted coconut flakes and fresh berries.

Churros

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo sauce dipping sauces.

Pastel de Trufa de Chocolate Mexicano

Flourless Mexican chocolate truffle cake with raspberry-guajillo sauce.

ESPECIALES DE LA CASA

Pollo y Carne Asada

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with house-made corn tortillas and chile de árbol salsa.

Tacos de Camarones Capeados

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

Alambre a la Mexicana

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces.

Tacos de Pescado a la Parilla

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

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco.

Carnitas

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas.

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza.

Budín de Pollo

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce.

Salmón Poblano*

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce.

Tampiqueña de Carne Asada*

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce.

Alambre de Camarones

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, overachiote rice with salsa verde picante.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*



CINCO DE MAYO

3-COURSE MENU FOR THE TABLE

PARA LA MESA

one appetizer for every 2 guests per table

Guacamole en Molcajete: Our Famous Preparation

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa.

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas.

ESPECIALES DE LA CASA

choice of one entrée per guest

Pollo y Carne Asada

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with house-made corn tortillas and chile de árbol salsa.

Tacos de Camarones Capeados

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

Alambre a la Mexicana

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces.

Tacos de Pescado a la Parilla

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

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco.

Carnitas

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas.

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza.

Budín de Pollo

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce.

Salmón Poblano*

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce.

Tampiqueña de Carne Asada*

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce.

Alambre de Camarones

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achote rice with salsa verde picante.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

POSTRE

one dessert for every 2 guests per table

Tres Leches

Classic three milk cake topped with toasted coconut flakes and fresh berries.

Churros

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo sauce dipping sauces.

Pastel de Trufa de Chocolate Mexicano

Flourless Mexican chocolate truffle cake with raspberry-guajillo sauce.

BEBIDAS

MARGARITAS

Spicy Pineapple

Serrano-jalapeño infused El Jimador blanco tequila with agave, pineapple, chile de árbol and guajillo-flor de sal rim

glass

handcrafted bottle

La Tradicional

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

glass

pitcher

Frozen Lime

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

Frozen Pomegranate

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

SANGRÍAS

Sangría de Rosa Mexicano

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



CINCO DE MAYO

EL MENÚ DE CANTINA

ESPECIALES DE CANTINA

Tacos de Tinga de Res

Beef brisket, tomatillo salsa, slaw, pickled red onion

Tacos de Pescado a la Parilla

Grilled fresh fish, white cabbage escabeche, jalapeño-tartar sauce

Tacos de Hongos

Grilled portobello mushrooms, black bean, roasted peppers, grilled corn, cabbage

Tacos de Carnitas

Slow-braised pork, cilantro, white onion, grilled pineapple

Quesadilla de Pollo

Adobo-marinated chicken, queso Chihuahua

Quesadilla de Tinga de Res

Braised beef tinga, Menonita cheese

GUACAMOLE EN MOLCAJETE

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

QUESO FUNDIDO

Melted Chihuahua cheese over poblano rajas. Served with handmade corn tortillas. *Add Chorizo*

3 FEET OF TACOS

3 of each on a board with pasilla de Oaxaca and fresh lime

Tacos de Tinga de Res

Tacos de Hongos

Tacos de Pescado a la Parilla

Tacos de Carnitas





CINCO DE MAYO

BEVERAGE MENU

MARGARITAS

Spicy Pineapple *glass / handcrafted bottle*

Serrano-jalapeño infused El Jimador blanco tequila with agave, pineapple, chile de árbol and guajillo-flor de sal rim

La Tradicional *glass / pitcher*

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

Frozen Lime *glass / pitcher*

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

Frozen Pomegranate *glass / pitcher*

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

SANGRIAS *glass and pitcher*

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

CERVEZAS

Corona

Corona Light

Negra Modelo

Modelo Especial

Pacifico

Tecate

Victoria

Dos Equis Amber

Dos Equis Lager

Clausthaler n/a

