



# *Feliz Año Nuevo!*

**New Year's Eve Prix Fixe Menu  
December 31, 2021**

~ \$75 ~

Please choose  
one appetizer, entrée, and dessert  
from the menu  
(And a champagne toast!)



# Starters & Shareables

## Guacamole en Molcajete <sup>VE V GF</sup>

Since 1984, we have used our founder, Josefina Howard's original recipe. Served with chips and salsa norteña.

### EMPANADAS DE POLLO CON CHORIZO

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, served with mestiza crema.

### JOSEFINA'S QUESADILLA <sup>V GF</sup>

House-made corn tortillas filled with huitlacoche and Chihuahua cheese. Served with salsa verde.

### ZARAPE DE NACHOS <sup>V GF</sup>

Crispy corn tortillas layered with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles.

Add chicken tinga, braised beef or pork carnitas

### FLAUTAS DE POLLO

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

### VERACRUZ SHRIMP COCKTAIL <sup>GF</sup>

Classic shrimp cocktail from Veracruz served with avocado, tomato, onion and cucumber in passion fruit cocktail sauce.

### QUESO FUNDIDO <sup>V GF</sup>

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

### MEXICO CITY STREET TACOS

Two handmade corn tortillas

- ☼ **POLLO PIBIL** <sup>GF</sup> Achiote-marinated chicken served with chipotle aioli, diced rajas and fresh mint.
- ☼ **CALABACÍN** <sup>N V GF</sup> Tempura-fried zucchini served with avocado crema, cilantro and queso fresco.
- ☼ **PULPO** <sup>GF</sup> Grilled octopus topped with pork belly, avocado and chipotle aioli on a handmade corn tortilla.
- ☼ **CAMARONES** <sup>GF</sup> Sautéed shrimp topped with salsa molcajete, served over escabeche.
- ☼ **ALAMBRE DE CARNE** <sup>GF</sup> Tequila-marinated grilled skirt steak with rajas, bacon and Chihuahua cheese. Topped with chile de árbol, onion and cilantro.

## Ceviche

### CAMARONES <sup>GF</sup>

White shrimp marinated Baja-style in citrus with jicama, avocado, roasted habanero, red onion and cilantro.

### PULPO <sup>GF</sup>

Grilled marinated octopus with habanero and citrus, red onion, avocado and tomato.

### BACALAO <sup>GF</sup>

Cod with passion fruit aguachile, avocado, tomato, red onion and piquillo peppers. Topped with sweet potato strings.

### SAMPLER <sup>GF</sup>

Enjoy each of our classic ceviches, great for sharing!

## Soups & Salads

### SOPA DE TORTILLA <sup>GF</sup>

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy corn tortillas. BOWL / CUP

### SOPA POBLANO <sup>GF</sup>

Poblano chile soup with hints of mezcal, topped with tortillas.

### MEXICAN ROMAINE WEDGE

Roasted corn, poblano chiles with hominy, black beans, radish and bacon over romaine. Finished with toasted pepitas, cilantro ranch dressing and queso.

### ENSALADA CAESAR MEXICANA

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in classic Caesar dressing. Add Ancho-marinated chicken breast

### ROSA CHOPPED SALAD <sup>GF</sup>

Chicken, chorizo, avocado, tomatoes, crispy tortilla strips, pickled red onion and greens. Tossed in creamy avocado dressing.

### ENSALADA PICADA <sup>GF</sup>

Grilled and flaked salmon with kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in serrano pepper vinaigrette.

Notice: 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 a person in your party has a food allergy.

# Regional Mexican Classics

## POLLO *Chicken*

### ALAMBRE DE POLLO <sup>GF</sup> *Oaxaca*

Marinated skewered grilled chicken with peppers, onions and pasilla de Oaxaca cream sauce.

### POLLO ADOBADO AL CARBÓN <sup>GF</sup> *Sonora*

Ancho-marinated chicken breast with chile rajas and Chihuahua cheese. Served on a cast iron skillet. Add carne asada

### BUDÍN DE POLLO <sup>GF</sup> *Puebla*

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Served over mestiza.

### TRES ENCHILADAS <sup>N</sup> *Michoacan*

A taste of Rosa Mexicano's signature enchiladas —mole poblano, suiza and mestiza.

### QUESADILLA DE POLLO *Sonora*

Adobo-marinated grilled chicken breast and Chihuahua cheese. Served with rice and beans.

## PESCADO Y CAMARONES *Fish & Shrimp*

### ALAMBRE DE CAMARONES <sup>GF</sup> *Baja*

Marinated jumbo shrimp skewered and grilled with onions, tomatoes and serrano chiles.

### PESCADO Y CAMARONES PRIMAVERA <sup>GF</sup> *Veracruz*

Pan-seared cod with grilled zucchini, tomatoes and caramelized chayote over Tabasco-citrus sauce. Topped with sautéed shrimp.

### SALMÓN POBLANO <sup>GF</sup> *Puebla*

Grilled salmon over sautéed kale, chorizo and corn with poblano crema.

### TACOS DE PESCADO *Baja*

Your choice of three beer-battered or grilled seasonal fish with escabeche and jalapeño-tartar on flour tortillas.

## PUERCO *Pork*

### CARNITAS <sup>GF</sup> *Michoacán*

Slow-braised pork with cilantro, pickled red onion and grilled pineapple. Served with handmade corn tortillas.

### CHAMORRO *Michoacán*

Braised chile ancho-marinated pork shank with salsa verde, pickled red onion and handmade corn tortillas.

## CARNE *Beef*

### TAMPIQUEÑA DE CARNE ASADA <sup>GF</sup> *Tampico*

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with mestiza.

### HAMBURGUESA CON QUESO *Sonora*

Rosa-blended certified Angus cheeseburger with Chihuahua cheese, pickled jalapeño, smoked chipotle aioli. Served with waffle fries. Add Guacamole, Rajas or Chorizo

### FILETE CON HONGOS <sup>GF</sup> *Mexico City*

Pan-seared filet mignon with wild mushroom-tequila crema and nopales.

### QUESADILLA DE CARNE ASADA *Sonora*

Guajillo chile tequila-marinated grilled steak and Chihuahua cheese. Served with rice and beans.

## VEGETARIAN & VEGAN COMBINATIONS

### BUDIN DE VEGETALES <sup>V GF N</sup> *Puebla*

Roasted vegetables and Mexican peppers with grilled corn, layered with corn tortillas and Chihuahua cheese. Served over mestiza sauce.

### QUESADILLA CON HONGOS Y RAJAS <sup>V N</sup> *Sonora*

Roasted peppers, mushroom and Menonita cheese. Served with rice and beans.

### VEGETALES AL CARBÓN <sup>VE V GF N</sup> *Mexico City*

Chef's selection of achiote-roasted cauliflower, rajas, kale and corn. Served with handmade corn tortillas.

### GRILLED PORTOBELLO <sup>VE V GF N</sup>

Grilled portobello mushroom over sautéed kale, Impossible chorizo and corn with salsa verde.

## Shareable Sides

### PLÁTANOS <sup>V</sup>

Plantains with queso fresco and crema.

### ELOTES O ESQUITES <sup>V GF</sup>

Mexican street corn on or off the cob.

### COL RIZADA <sup>V GF</sup>

Kale, spinach, corn and poblano.

### ARROZ Y FRIJOLE <sup>V GF</sup>

Achiote rice and epazote-jalapeño refried black beans.

### COLIFLOR ACHIOTE <sup>V GF</sup>

Oven roasted cauliflower with achiote.

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## Tequila Flight <sup>27</sup>



### Barrel-Aged Herradura

- REPOSADO
- AÑEJO
- ULTRA AÑEJO (CRISTALINO)

## Mezcal Flight <sup>28</sup>



### Leyenda

- JOVEN
- REPOSADO
- AÑEJO

## The Smoky Cosmo Mexicano <sup>17</sup>

Corralejo Blanco Tequila, cranberry juice, triple sec, and lime juice served up in a sugar rimmed glass

## Agave Cocktails

### FROZEN MARGARITA

By the glass 14 / By the pitcher 60 (serves 5)

**POMEGRANATE** Our signature cocktail since 1984.

**LIME • MANGO • STRAWBERRY • BLOOD ORANGE • GUAVA**

Prepared with blanco tequila, triple sec, lime, flor de sal rim.

### LA TRADICIONAL MARGARITA

By the glass 15 / By the pitcher 70 (serves 5)

Blanco tequila, lime, organic agave nectar, flor de sal rim.  
+ add house tres chiles tincture to make it spicy

### THE "FOGGY" SUPREMA MARGARITA

Maestro Dobel Diamante Tequila, Cointreau, Grand Marnier, lime, organic agave, lime flor de sal rim. 18

### LA ÚNICA MARGARITA

Corralejo Reposado Tequila, Gran Gala, lime, organic agave nectar, lime flor de sal rim. 17



## Margarita *al Gusto* <sup>16</sup>

Classic Margaritas — Your spirit of choice, organic agave nectar and hand-squeezed lime

### TEQUILA

Milagro reposado

### MEZCAL

Montelobos

### SOTOL

La Higuera

+ add Grand Marnier 2

### BLOOD ORANGE MEXICANO

By the glass 16 / By the pitcher 75 (serves 5)

Casa Noble Crystal Tequila, blood orange, mezcal, hibiscus, lime, chile flor de sal rim.

### MANGO CHILE

Milagro Blanco Tequila, mango, lime, organic agave nectar, guajillo flor de sal rim. 16

### PALOMA

El Jimador Blanco Tequila, ruby red grapefruit, Combier Pamplemousse, Jarritos soda, grapefruit bitters, lime flor de sal rim. 16

### SPICY-CUCUMBER

Jalapeño-serrano-infused El Jimador Blanco Tequila, cucumber juice, lemon, guajillo chile flor de sal rim. 16

### CIELO ROSA

Milagro Blanco Tequila, pomegranate, house made ancho chile-spiced grenadine, lime, lime zest-flor de sal rim. 16



# Crafted Cocktails

## Featuring the flavors of Mexico

### MOJITO MICHOCÁN

Charanda, Flor de Caña rum, mint, lime, soda. 15

### COCOJITO

Flor de Caña rum, mint, Kalani, coconut, coconut milk, canela-infused agave nectar, lime. 15

### BUENA VIBRA <sup>N</sup>

Tiki inspired—Uruapan Charanda Mexican rum, Corazón tequila, passion fruit, falernum, vanilla, orgeat, and Peychaud's bitters. 16

### SMOKEY NEGRONI

Fidencio Clasico mezcal, Campari, Cinzano 1757 Sweet Vermouth. 15  
+ add house tres chiles tincture to make spicy

# Beers

## BOTTLED BEERS

CORONA 8

CORONA LIGHT 8

PACIFICO 9

MODELO ESPECIAL 8.5

MODELO NEGRA 8.5

DOS EQUIS AMBER 9

CLAUSTHAULER NON-ALCOHOLIC 8

### MICHELADA

Modelo Especial, lime, Cholula, Worcestershire, chile de árbol and guajillo salted rim. 10

# Spirit-Free

### HIBISCUS-POMEGRANATE ICED TEA

20 oz. pitcher. House-made hibiscus grenadine, iced tea. 6

### CUCUMBER-MINT REFRESCO

Fresh cucumber juice, mint, lemon, sparkling water. 7

### BLOOD ORANGE SPRITZER

Blood orange, pomegranate-hibiscus syrup, lemon, sparkling water. 7

### GUAVA COLADA

Guava, coconut milk, Mexican cinnamon-infused agave nectar, orange juice, lemon juice. 7

### MANGO-GINGER REFRESCO

Mango purée, lemon, chia seed, ginger beer. 7

### MEXICAN SODAS 5

#### JARRITOS:

GRAPEFRUIT · MANDARIN · TAMARIND

MEXICAN COCA-COLA

# Wines

## WHITE

**PINOT GRIGIO** Principato, Trentino, IT 12/42

**SAUVIGNON BLANC** Haras, Maipo Valley, CL 14/49

**SAUVIGNON BLANC** Kim Crawford, Marlborough, NZ 56

**ALBARIÑO** Paco & Lola, Rias Baixas, ES 48

**CHARDONNAY** Los Vascos, Central Valley, CL 14/49

**CHARDONNAY** Sonoma-Cutrer, Russian River, Sonoma, CA 18/63

**CHENIN BLANC** L.A. Cetto, Baja, MX 13/45

**RIESLING** Saint M, Pfalz, DE 13/45

## SPARKLING

**PROSECCO** Valdo Brut DOC, Veneto, IT. 187 ml. 15

**CAVA** Pere Ventura Tresor Brut Reserva, Cava DO, ES 42

**BRUT ROSÉ** Côte Mas Cremant Rosé Brut, Languedoc, FR 65

# Sangrías

Porta Palo red or white wine,  
apricot brandy, triple sec  
& fresh fruit.

GLASS 13 | 60 Oz. PITCHER 55

## RED

**PINOT NOIR** Erath, Willamette Valley, OR 16/56

**PINOT NOIR** Meiom, Sonoma, CA 76

**TEMPRANILLO** Sierra Blanca, Baja, MX 14/52

**TEMPRANILLO** Marqués de Riscal Rioja Reserva, La Rioja, ES 67

**MALBEC** Trapiche Oak Cask, Mendoza, AR 14/49

**MALBEC** Doña Paula Estate, Mendoza, AR 54

**RED BLEND** Don Luis Terra Selección Reservada, Baja, MX 58

**CABERNET SAUVIGNON** Merf, Columbia Valley, WA 15/53

**CABERNET SAUVIGNON** Jordan, Alexander Valley, CA 95

## ROSÉ

**ROSÉ** La Petite Perrière, Loire Valley, FR 14/49

**ROSÉ** Whispering Angel, Côtes de Provence, FR 65

Tequila is a spirit that is distilled from the blue weber agave plant, Tequilana Azul. The agave must come from designated areas in Mexico—Guanajuato, Tamaulipas, Nayarit, Michoacán and most commonly Jalisco. There are typically four different expressions:

Blanco:

Mellowed in a barrel for 59 days or less. Clear in color and features aromas like citrus, pepper and floral notes. Pairs well with ceviche, guacamole or tacos.

Reposado:

Rested in an oak barrel for 2 months to under 1 year. Has a light golden hue with the perfect balance of agave and light oak. Notes of vanilla, caramel and fruit—bourbon and whisky fans love it!

Añejo:

Aged in an oak barrel for 1-3 years. Smoother and more complex with a darker color. Nuances of caramel, coffee and baking spices. Pairs perfectly with desserts.

Extra Añejo:

Barrel-aged for at least 3 years. Rich in flavors of caramel, chocolate and cigars. Ideal for sipping, like a fine cognac or scotch.

# Tequilas

Ask your server for a complimentary sangrita to accompany your tequila.

**BLANCO**

1oz. 2oz.

1800	8	13
CASA DRAGONES JOVEN	27	50
CASA NOBLE	9	14
CASAMIGOS	10	16
CLASE AZUL	11	19
CÓDIGO 1530 ROSA	11	18
CORAZÓN	8	13
CORRALEJO	8	13
DON FULANO FUERTE	10	17
DON JULIO	9	15
EL JIMADOR	8	12
ESPOLÓN	8	13
FORTALEZA	9	14
FORTALEZA STILL STRENGTH	10	16
GRAN CENTENARIO	8	12
HERRADURA	9	15
MILAGRO	8	13
MILAGRO SELECT BARREL	10	16
OCHO ESTATE	9	14
PATRÓN	10	16
RIAZUL	9	14
SIETE LEGUAS	9	14
TROMBA	8	13

**REPOSADO**

1800	9	15
CASAMIGOS	11	18
CASA NOBLE	10	16
CHAMUCOS	9	14
CLASE AZUL	14	24
CORAZÓN	9	14
CORAZÓN BUFFALO TRACE BARREL	10	16
CORRALEJO	9	14
DON JULIO	10	16
ESPOLÓN	9	14
FORTALEZA	10	16
HERRADURA	10	16
MAESTRO DOBEL DIAMANTE	10	16
MILAGRO	9	14
MILAGRO SELECT BARREL	10	17
PATRÓN	11	18
SIETE LEGUAS	9	15

## AÑEJO

	1oz.	2oz
1800	10	16
CASA NOBLE	11	18
CASAMIGOS	12	21
CLASE AZUL	39	75
CORAZÓN	9	15
CORRALEJO	9	15
DON JULIO	11	18
DON JULIO 1942	16	29
ESPOLÓN	10	16
FORTALEZA	11	18
GRAN CENTENARIO	10	16
HERRADURA	11	18
HERRADURA ULTRA	12	19
MILAGRO	10	16
PATRÓN	12	20
RIAZUL	10	16
SIETE LEGUAS	10	16

## EXTRA AÑEJO

AVIÓN RESERVA 44	20	36
CASA NOBLE 5 YEAR SINGLE	14	25
CASA SAN MATÍAS RESERVA	10	17
DON FULANO IMPERIAL	19	34
EL TESORO PARADISO	13	23
GRAN PATRÓN PIEDRA	31	59
HERRADURA SELECCIÓN	24	45
JOSÉ CUERVO RESERVA DE LA FAMILIA	15	26

# Mezcal

**Mezcal** is a traditional Mexican spirit made from agave. It can be made from all species of agave using many traditions and techniques.

Typically made with wood-roasted agave, **mezcal**s feature an array of flavors that is broad and inspiring.

## ESPADÍN

	1oz.	2oz
CREYENTE	10	16
DEL MAGUEY CHICHICAPA	10	17
FIDENCIO CLÁSICO	8	13
LEYENDA JOVEN	9	15
LEYENDA REPOSADO	10	16
LEYENDA AÑEJO	12	21
MONTELOBOS	9	15

## AGAVE VARIETALS

DEL MAGUEY Tobalá	13	22
DERRUMBES MICHOACÁN Chino & Alto	11	19
DERRUMBES SAN LUIS POTOSÍ Salmiana	10	16
DERRUMBES ZACATECAS Tequiliana Azul	9	14
FIDENCIO Madrecuixe	15	26
LEYENDA DURANGO Durangensis	10	17
LEYENDA GUERRERO Cupreata	10	17
LEYENDA PUEBLA Tobalá	10	17
REY CAMPERO Tepeztate	12	20

## HARVEST / INFUSED MEZCAL

DEL MAGUEY PECHUGA	16	29
FIDENCIO PECHUGA	11	19
GRACIAS A DIOS AGAVE GIN	9	15
VAGO ELOTE	10	16

# Additional Mexican Spirits

## RAICILLA (Agave)

Mezcal from the coastal region in the state of Jalisco

	1oz.	2oz
LA VENENOSA COSTA Rhodacantha	12	21
LA VENENOSA SIERRA DEL TIGRE Maximiliana	16	28
LA VENENOSA TABERNAS Refer to bottle in house	10	16

## BACANORA (Agave)

Mezcal from the state of Sonora

RANCHO TEPÚA Pacifica	9	15
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## SOTOL (Cousin to Agave)

Mezcal from Chihuahua, Durango and Coahila

LA HIGUERA DasyIrion Wheeleri Desert Spoon	9	14
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## CHARANDA (Sugar Cane)

Rum from the state of Michoacán

	1oz.	2oz
URUAPAN Rum	9	15

## WHISKEY (Corn)

Oaxacan whiskey made from native corn

SIERRA NORTE SINGLE BARREL Native Black Corn	10	17
SIERRA NORTE SINGLE BARREL Native Yellow Corn	10	17

