

# Rosa Mexicano

## Brunch

Saturday & Sunday | Open to 4PM

### Chilaquiles Divorciados 19.

Two eggs over chilaquiles in salsa roja and salsa verde "divorced" by black beans. Topped with avocado, queso fresco, cilantro, crema *v*

+ Red chile chicken 5.

+ Grilled jumbo shrimp 10.

+ Certified Angus Beef® NY strip steak 12.

### Bacon Egg and Cheese Torta 18.

Applewood smoked bacon, Chihuahua cheese, black beans, avocado, pickled jalapeño, waffle fries

### Migas Omelet 19.

Tortilla and egg omelet filled with Mexican cheese, roasted mushrooms in chile pasilla, epazote, salsa verde, chile roasted potatoes *v*

### Steak and Eggs 29.

8oz Grilled Certified Angus Beef® NY strip steak, Two eggs any style, chile roasted potatoes, cambay onions, with rajas, queso fresco, salsa molcajete. Served with flour tortillas

### Huevos Rancheros 18.

Two eggs with salsa ranchera, sliced avocado, crema, Cotija cheese, refried bean tostadas with chile roasted potatoes *v*

### Chorizo and Egg Quesadilla 17.

Two eggs, chorizo, Chihuahua cheese, crema, pico de gallo, Cotija cheese. Served with rice and beans *v*

### Tres Leches French Toast 19.

Blackberry-maple compote, canela powdered sugar, tres leches soak on the side *v*

### Churro Bites 8.

Mini churros made beignet style in canela powdered sugar and served with café con leche y chocolate sauce

## Guacamole en Molcajete *gf*

Made tableside since 1984.

### Classic 16. Double 29.

Made fresh to order with warm corn tortilla chips and housemade roasted tomato salsa

### TOP IT OFF!

Grilled Pineapple Pico de Gallo *v* 4. Bacon and Cotija 5.

Lump Crab Meat a la Mexicana 9.



**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.

*v* vegetarian   *gf* gluten free   contain nuts   spicy



*Rosa  
Mexicano*

## Bottomless Brunch

Enjoy unlimited servings of the beverages listed below  
\$28 per person with the purchase of an entrée

### Beverages

#### **Morning Glory** 13.

A frozen Mexican twist on an Aperol spritz

#### **La Tradicional Margarita** 15.

Blanco Tequila, fresh lime, organic agave nectar, salt rim  
+ *House Tres Chiles Tincture to make it spicy*

#### **Frozen Margarita** 14.

Available on the rocks

Blanco Tequila, Triple Sec, fresh lime, salt rim

#### *Pomegranate*

our signature cocktail since 1984.

*Lime | Mango | Strawberry | Blood Orange | Guava*

#### **Bloody Mary or María** 12.

Choice of vodka or tequila, tomato juice, horseradish, cholla,  
pickled jalapeño, jicama

#### **Classic Mimosa** 12.

Cava and fresh squeezed orange juice  
+ *mango to make yours tropical*

#### **Red or White Sangría** 11.

Porta Palo red or white wine, apricot brandy,  
Triple Sec, fresh fruit