



SNACKS

ZUCCHINI CARPACCIO \$10

Thinly sliced zucchini, olive oil, chardonnay vinaigrette, shaved parmesan, capers, pesto

KALE SALAD \$13

Kale, roasted butternut squash, green apples, toasted hazelnuts, tahini sauce

GUACAMOLE \$11

Avocado, red onions, tomato, cilantro, jalapeno

COD CROQUETTES \$15

Bread crumbed cod croquettes, served with aioli and mix green

HOT DOG DE PULPO \$14

Bacon wrapped octopus, chipotle-cabbage slaw, fries

ENSALADA DEL MERCADO \$12

Arugula, avocado, tomato, red onions, sesame seeds, house vinaigrette (add grilled wild caught organic patagonian prawns \$5)

QUESADILLA DE HUITLACOCHES \$13

Huitlacoche mushroom, corn, crema, monterey jack cheese, truffle oil

QUESADILLA DE POLLO \$13

Adobo marinated chicken, monterey jack cheese

LANGOSTINO ROLL \$17

Wild caught organic patagonian prawns, red onions, cilantro, chipotle mayo, buttered roll fries

FROM THE RAW BAR **

LANGOSTINOS \$4

Jumbo cocktail wild caught organic patagonian prawns (one piece)

PERUVIAN CEVICHE \$16

Market fish with citrus dressing, cherry tomatoes, jalapeno, avocado, maiz cancha and sweet potatoes

MIXTO \$16

Wild caught organic patagonian prawns, octopus, calamari, and avocado with citrus sauce

DESSERTS \$8

PASTEL DE CHOCOLATE

Chocolate cake with macerated strawberries in tequila, served with a scoop of ice cream

FLAN

Creamy traditional latin custard topped with a berries salsa

CUATRO LECHE

Individually created to order, moist sponge cake soaked in 4 milks, tequila infused frosting and lime zest

HELADO

Ice cream (ask about today's flavor)

MAIN

SOUP OF THE DAY \$9

SHACK STEW \$30

Octopus, wild caught organic patagonian prawns, mussels, clams, white fish, calamari, chorizo, rice, tomato chipotle, lobster pomodoro sauce

CHILE RELLENO \$17

Stuffed pepper, black kale, corn, huitlacoche, green pepper, onion in a roasted tomato sauce, served over rice and black beans

CATCH OF THE DAY \$28

Fresh cut filet of fish, jalapeno pesto, sauteed black kale, mashed potatoes

ENTRAÑA ASADA \$26

Grilled skirt steak, french fries, mixed green salad, chimichurri sauce

ROSARITO BURGER \$16

6oz ground grass fed sirloin, monterey jack cheese, lettuce, caramelized onions, tomato, chipotle mayonnaise on a brioche served with fries (Add bacon \$2)

LANGOSTINO RISOTTO \$28

Wild caught organic patagonian prawns, arborio rice, green peas, wild mushrooms, al ajillo sauce, parmesan cheese.

TACOS

(2 tacos per order appetizer size)

POLLO \$12

Adobo marinated chicken, pico de gallo, monterey jack cheese

PESCADO \$14

Caught of the day, chile de arbol, chipotle slaw
*pan seared fish option available

LANGOSTINOS \$15

Wild caught organic patagonian prawns, chipotle mayo, avocado, cilantro, red onions

SIDES \$6

French fries | corn on the cob
sauteed kale
mashed potatoes | chips and salsa \$4

**HAPPY HOUR 5 - 8 PM
MONDAY - FRIDAY**

20% gratuity will be added to parties of 6 and more



COCKTAILS

SANGRIA 10/38

Red or White Wine, seasonal fruit

ROSARITO MARGARITA 11

El Jimador Blanco, Fresh lemon/lime juice, agave nectar, triple sec, salt rim

MANGO CALIENTE 13

Gin, mango juice, lime juice, agave syrup, jalapeno

BOLERO 13

Fidencio clasico, Jalapeno, basil, pineapple, lime juice, agave nectar, tajin/salt, rim

PALOMA 13

El Jimador Blanco, grapefruit juice, agave syrup, soda water

OPUNTIA MARGARITA 13

El Jimador Blanco, prickly pear, cucumber, mint, agave nectar, lime juice, tajin rim

BEER

DRAFT BEER \$7

MODELO ESPECIAL
NEGRA MODELO
BLUE MOON
PACIFICO
PERONI
BROOKLYN IPA

BOTTLED BEER \$7

BROOKLYN LAGER
CORONA
TECATE

NON ALCOHOLIC BEVERAGES

SODA \$4

COKE, DIET, SPRITE, GINGER ALE, LEMONADE

JUICE \$4

ORANGE, CRANBERRY, TOMATO, GRAPEFRUIT, GUAVA

WATER \$6

PANNA, PELLEGRINO

WINES

WINE BY CARAFFE

FUENTESECA SPAIN

RED - Tempranillo 2016

WHITE - Sauvignon Blanc & Macabeo 2016

ROSE - Bobal & Cabernet Sauvignon 2016

1/2 LITER **\$18** -- 1 LITER **\$30**

REDS

SENIORIO DE BARRIOBERTO **\$10** *glass*

Tempranillo, Rioja crianza, Spain 2013

RIVUS **\$11/\$41**

Malbec, Patagonia, Argentina 2012

LES GENEVRIERES **\$12/\$44**

Pinot noir, Bourgogne, France 2015

BUEN ALMA **\$60**

Malbec organic & biodynamic demeter certified, Mendoza, Argentina 2012

PURPLE HANDS **\$70**

Pinot noir, Willamette Valley, Oregon USA 2012

IL POGGIO ANTICO BRUNELLO **\$110**

Brunello di Montalcino, Montalcino, Italy 2016

WHITES

AICHENBERG PREMIUM **\$10** *glass*

Gruner veltliner, Austria, 2016

RIVUS **\$11/\$41**

Sauvignon blanc, Patagonia, Argentina 2012

LETH **\$12/\$45**

Gruner veltliner, Austria, 2015

BODEGA SANTIAGO RUIZ **\$14/\$50**

Blended albarino, Rias baixas, Spain 2016

LES PETIT SILEX **\$15/\$55**

Sancerre, Loire valley, France 2014

CLOS DU PAPPILLON **\$70**

Chenin blanc, Loire valley, France 2011

ROSE

CHATEAU MINUTY **\$14/\$46**

Grenache, Côtes de Provence, France 2011

SPARKLING

VILLA MARIA BUBBLY **\$11/\$42**

Sauvignon blanc, New Zeland 2016

MIONETTO D.O.C. **\$10/40**

Organic prosecco, Veneto, Italy, 2012

VEUVE CLICQUOT **\$98**

Champagne, France 2015

DOM PERIGNON **\$250**

Champagne, France