



## BRUNCH MENU

### SNACKS

#### FRUTAS \$7

Seasonal Fruit Plate

#### ZUCCHINI CARPACCIO \$10

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

#### GUACAMOLE \$11

Avocado, red onions, tomato, cilantro, jalapeno

#### HOT DOG DE PULPO \$13

Bacon wrapped octopus, chipotle-cabbage slaw, fries

#### ENSALADA DEL MERCADO \$11

Arugula, avocado, tomato, red onions, sesame seeds, house vinaigrette  
*(add grilled langostine \$6)*

#### QUESADILLA DE HUITLACOCHÉ \$13

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

#### QUESADILLA DE POLLO \$13

Adobo marinated chicken, monterey jack cheese

#### LANGOSTINO ROLL \$17

Langostine, Red onions, cilantro, chipotle mayo, buttered roll, fries

## FROM THE RAW BAR\*\*

#### CAMARONES \$4

Jumbo cocktail langostine *(one piece)*

#### PERUVIAN CEVICHE \$15

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

#### MIXTO \$15

Langostine, octopus, calamari, white fish and avocado with citrus sauce

### TACOS

*(2 tacos per order appetizer size)*

#### POLLO \$11

Adobo marinated chicken, pico de gallo, monterey jack cheese

#### PESCADO \$13

Catch of the day, chile de arbol, chipotle slaw, guacamole

*\*pan seared fish option available*

#### LANGOSTINO \$15

Langostines, chipotle mayo, avocado, cilantro, red onions

\*\* Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

 gluten free  vegetarian

### BRUNCH

#### AVOCADO TOAST \$11

Toast, avocado, poached egg

#### PAN FRANCES \$12

Brioche French Toast, dulce de leche, fresh fruit

#### HUEVOS RANCHEROS DIVORCIADOS \$12

Two eggs, corn tortilla, salsa ranchera, tomatillo, queso, crema fresco, refried black beans

#### BENEDICTOS ROSARITO \$14

Two poached eggs, english muffin, salad, home fries, ham adobo, hollandaise

#### DOS HUEVOS \$14

Two eggs any style, home fries, salad  
*(add bacon or chorizo \$2)*

#### OMELETTE \$14

Two eggs omelette, spinach, mushroom, cherry tomato, monterey jack cheese

#### ROSARITO LOX \$14

Smoked salmon, cream fraiche, capers, red onions, homemade flat bread

#### ENTRAÑA Y HUEVOS \$18

Skirt steak, two eggs any style, home fries

#### ROSARITO BURGER \$15

8oz. Ground sirloin, lettuce, fried egg, caramelized onions, tomato, chipotle, mayonnaise on brioche, served with french fries

#### CHILAQUILES CON CAMARONES \$14

Crispy tortillas, roasted tomato sauce, garlic Langostine, two fried eggs, queso, crema

#### PEPITO \$14

Skirt steak sandwich, refried black beans, guacamole, mexican cheese, french fries, salad

*\*We use organic eggs for all our brunch items*

### SIDES \$6

French fries | Corn on the cob  
Rice +black beans | Sautéed kale  
Mashed potatoes | Chips and Salsa \$4

### DESSERT

**\$8 EACH**

#### 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 Salsita

#### 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)*



## WINES

### WINE BY THE CARAFE

*House Red or White*

1/2 Liter \$18

1 Litre \$30

### REDS

#### RIVUS 10/40

Malbec Patagonia Argentina,  
Single Vineyard, 2012

#### LES GENEVRIERES 11/42

Pinot Noir, Burgundy, France, 2015,

#### MORTILLA 9/40

Nero D Avola, Italy 2014.

#### BUEN ALMA 60

Malbec, Mendoza, 2012 Organic &  
Biodynamic Demeter Certified

#### CANTINA DEL NEBBIOLO 78

Barolo, Italy 2011

### WHITE

#### SOLE BEECH 10/40

Sauvignon Blanc, New Zealand

#### LETH 10/40

Gruner Veltliner, Austria

#### TERRAS GAUDAS 12/45

Albariño, Spain

#### LOUIS LATOUR 50

Chardonnay Puvilly Fuisse, France

### ROSE

#### CHATEAU MINUTY 13/45

Grenache, Cote du Provence

### SPARKLING

#### MIONETTO 10/40

Organic Prosecco, Italy

#### VEUVE CLICQUOT 80

Champagne, France

#### DOM PERIGNON 250

Champagne, France

## COFFEES & TEAS

House Brewed coffee \$3

Espresso \$3

Double Espresso \$5

Cappuccino \$5

Herbal Tea Selection \$4

## COCKTAILS

### MIMOSA \$9

### BLOODY MARY \$10

### SANGRIA \$10

Red or White Wine, seasonal fruit

### ROSARITO MARGARITA \$11

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

### MANGO CALIENTE \$13

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

### BOLERO \$13

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

### PALOMA \$13

Tequila, grapefruit juice, agave syrup,  
soda water

## 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

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

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