



## BRUNCH MENU

### SNACKS/SALADS

OLIVES \$6

GUACAMOLE, SEEDS & BAKED TORTILLA CHIPS \$11

SALTED COD CROQUETTES \$13

FLASH FRIED ARTICHOKE HEARTS WITH CALABRIAN PEPPER AIOLI \$14

BACON WRAPPED OCTOPUS HOT DOG, PICKLED CABBAGE SLAW WITH FRIES \$16

WILD CAUGHT SHRIMP ROLL, TARRAGON/HARDBOILED EGG MAYO WITH FRIES \$17

ENDIVES, PEAR, PECAN NUTS, SOURDOUGH, PARMESAN, CHARDONNAY VINEGAR \$14

### TACOS

(aztec style homemade fresh corn tortillas) 3 per order

#### PORK BELLY TACOS

Guajillo Adobo Sauce, Grilled Pineapple, Pickled onion & Cilantro \$14

#### SHRIMP TACOS

Brown Butter, Cucumber/Jicama Slaw \$15

#### TEMPURA FISH TACOS

Guacamole, Tamarind, & Coleslaw \$15

#### OYSTER MUSHROOMS VEGGIE TACOS

Guacamole, Burnt Tomatillo Sauce, Pickled Onion \$13

### RAW/CURED\*\*

HALF POUND WILD CAUGHT PATAGONIAN PRAWNS WITH HARISSA COCKTAIL SAUCE \$18

HAMACHI TIRADITO, ROCOTO SAUSE, CRISPY QUINOA & FENNEL \$17

#### SUMMER MIX SEAFOOD CEVICHE :

PRAWNS, OCTOPUS, SQUID & AVOCADO \$16

### BRUNCH/EGGS/ SANDWICHES

AVOCADO, SOFT BOILED EGG, LEMON AND TOGARASHI ON A SOURDOUGH TOAST \$12

CHIA PUDDING BOWL, ALMOND MILK, DATES, CHOCOLATE & SEASONAL FRUITS \$12

HUEVOS RANCHEROS DIVORCIADOS: TWO EGGS, FRIED CORN TORTILLA, SALSA RANCHERA, TOMATILLO, BLACK BEANS, MEXICAN CHEESE & SOUR CREAM \$12

CHALLAH BREAD FRENCH TOAST WITH WHIPPED CREAM & SEASONAL FRUITS \$12

PORTOBELLO SANDWICH, CARAMELIZED ONION, HAVARTI CHEESE, SPINACH & HAZELNUT ROMESCO \$13

#### R.F.S BURGER

Grass-fed double patty, white cheddar, onion confit & pickle mayo on pretzel bun, served with fries \$16

#### MEXICAN SHAKSHUKA

baked eggs in tomato sauce, red peppers & chipotle. With avocado, cilantro, pickled onions and charred bread \$15

#### RIB EYE SANDWICH

Grass-fed Grilled Steak, Gruyere Cheese, Red Onion, Arugula & Horseradish Dijon Spread. On Rosemary Focaccia Bread \$16

#### R.F.S LOX

Smoked Salmon, Cream Fraiche, Red Onion & Pickled Soft-boiled Egg. On a homemade Flat Bread \$14

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

### DESSERT

\$8 EACH

#### CHOCOLATE CAKE

Whipped Cream, Crunchy Amaranto, Sea Salt Cocoa Powder

#### 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

### COFFEES & TEAS

House Brewed coffee \$3 | Espresso \$3 | Double Espresso \$5  
Cappuccino \$5 | Herbal Tea Selection \$4



## WINES

### WINE BY CARAFE FUENTESECA SPAIN

RED - Tempranillo 2016

WHITE - Sauvignon Blanc & Macabeo 2016

ROSE - Bobal & Cabernet Sauvignon 2016

1/2 Liter \$18

1 Liter \$30

### REDS

RIVUS 12/45

Malbec Patagonia Argentina, 2015

SENORIO DE BARRIOBERO 12/45  
Tempranillo, Patagonia Argentina, 2013

HUMBERTO CANALE 12/45  
Pinot Noir, Patagonia, Argentina 2015

BUEN ALMA 65  
Malbec, Organic & Biodynamic Demeter Certified.  
Mendoza, Argentina

PURPLE HANDS 75  
Pinot Noir, Willamette Valley, Oregon, USA, 2012

FINCA DE CERO 80  
Pettit Verdot, Mendoza, 2013 Argentina

CHATEAU CLARKE ROTHSCHILD 85  
Bordeaux, Bordeaux, France, 2015

IL POGGIO ANTICO BRUNELLO 110  
Brunello di Montalcino, 2016 Italy

### WHITE

AICHENBERG PREMIUM 11  
Grüner, Veltliner, Austria, 2016

RIVUS 12/45  
Sauvignon Blanc, Patagonia, Argentina 2012

LETH 12/45  
Gruner, Veltliner, Austria

FAMIGLIA CASTELLANI 12/45  
Vermentino, Tuscany, Italy 2016

VIÑA ABATE 14/60  
Albariño, Rias Baixas, Galicia Spain 2015

LES PETIT SILEX 15/65  
Sancerre, Loire Valley, France 2014

CLOS DU PAPPILLON 70  
Chenin Blanc, Loire Valley, France 2011

### ROSE

LAVENDETTE 12/45  
Rose, Alpes de haute provence, France 2017

CHATEAU VIGNELAURE 14/60  
Rose, Couteaux d'aix en Provence, France

### SPARKLING

MIONETTO D.O.C. 11/43  
Organic Prosecco, Veneto, Italy

VILLA MARIA BUBBLY 12/45  
Sauvignon Blanc, NEW ZEALAND 2016

VEUVE CLICQUOT 375ML 50  
Champagne, BRUT, FRANCE 2015

VEUVE CLICQUOT 750ML 98  
Champagne, BRUT, FRANCE 2015

DOM PERIGNON 250  
Champagne, FRANCE 2015

## COCKTAILS

### BLOODY MARYS

#### HOUSE BLOODY MARY \$11

Vodka, Lemon Juice, Tomato Juice, Home made  
Bloody Mary Mix

#### BLOODY MARIA \$11

Jalapeño, Tequila, Tomato Juice, Orange Juice, Bloody  
Mary Mix

#### FINO BLOODY MARY \$10

Cucumber, Vodka, Fino Sherry, Tomato Juice, Beet  
Juice, Lemon, Truffle Oil.

### SPARKLING DRINKS

#### BELLINI \$10

Peach Puree, Prosecco

#### MIMOSA \$10

Orange Juice, Prosecco

#### MICHELADA \$10

Aperol, Prosecco, Soda

#### APEROL SPRITZ \$13

Aperol, Prosecco, Soda

#### BERGAMOT SPRITZ \$13

Lemon, Italicus, Orange Bitters, Prosecco

### ROSARITO CLASSICS

#### SANGRIA \$11/\$38

Red or White, Seasonal Fruits

#### ROSARITO MARGARITA \$11

Tequila, Fresh Lemon/Lime Juice, Agave Nectar  
Triple Sec.

#### BOLERO \$13

Mezcal, Jalapeño, Basil, Pineapple, Lime Juice, Agave  
Nectar, Tajin/Salt Rim

#### PALOMA \$13

Tequila, Grapefruit Juice, Agave Syrup, Soda Water

## BEER

### DRAFT

\$7 / 16 OZ | \$4 / 10 OZ

Pacifico | Montouk Ale

Peroni (Italy) | Brooklyn IPA

Blue Moon

### BOTTLED \$7

Monopolio | Corona | Menabrea

## NON ALCOHOLIC BEVERAGES

### SODA \$4

Coke, Diet Coke, Club Soda, Ginger Ale,  
Lemonade, Tonic & Sprite

### JUICE \$4

Orange, Cranberry,  
Tomato, Grapefruit

### WATER \$6

Panna, Pellegrino

HAPPY HOUR 5 - 7 PM  
MONDAY - FRIDAY

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