



by **etai's**

Monday-Friday

7:30-2:30

## BUILD YOUR OWN:

3 Corn Tacos (gf) | Rice Bowl (gf) | Burrito | Quesadilla

Sub Rice for Romaine or Mixed Greens

### — MAIN —

Grilled Achiote **Steak** \$15.25 (gf)

**Carnitas** \$11.95 (gf)

Achiote **Chicken** \$12.25 (gf)

**Beef** Birria \$13.25 (gf)

**Veggie** Fajita \$11.95 (v)(gf)

Baja Battered **Fish** \$11.95

Grilled **Shrimp** \$14.95 (gf)

Sub Rice for Romaine or Mixed Greens

Mexican Chop **Salad** \$13.99 (gf) **NEW**

Chicken, iceberg, red cabbage, black beans, jicama, guacamole  
pickled red onion, corn, tortilla chips, poblano ranch dressing

Plantain & Mango **Salad** \$14.99 (gf) **NEW**

Choice of protein, mango pico, plantains, iceberg lettuce, goat  
cheese, jicama,, cranberries, balsamic vinaigrette

**Steak & Fajita Bowl** \$14.95 (gf)

Grilled flank steak, veggie fajita, cilantro rice, asadero cheese, red  
cabbage and pickled jalapeno with cilantro crema

**Alpha Chicken Bowl** \$11.95 (gf)

Achiote chicken on cilantro rice with black beans, corn, pickled  
jalapenos and jicama slaw with a side of red salsa

**Carnitas & Plantains Bowl** \$12.45 (gf)

Cilantro rice, black beans, charred pork carnitas, sweet plantains,  
pineapple pico and avocado salsa

**Shrimp Bowl** \$13.95 (gf)

Grilled shrimp, cilantro rice, jicama slaw and pineapple pico with red  
or avocado salsa

**Veggie Fajita Bowl** \$11.75 (v)(gf)

Fajita of bell peppers, onion, mushrooms, zucchini, butternut squash  
and kale on cilantro rice with black beans, asadero cheese and topped  
with our green chile

**Nachos** \$12.95

House fried tortilla chips, chorizo, achiote chicken, onion,  
cilantro, pineapple pico and pickled jalapeno topped with our  
house made queso.

### — CHIPS —

Chips and Salsa \$3.25 (v)(gf)

Chips and Guac \$4.55 (v)(gf)

Chips and Queso \$4.35 (veg)(gf)

### — DRINKS —

Horchata \$4.95 (veg)(gf)

Hibiscus Water \$4.95 (veg)(gf)

### — SOUP —

Bowl of Soup \$6.95

Rotate Daily (v)(veg)(gf)

### — SWEET —

Churro's \$2.25 (veg)

Flan / Chocolate Flan \$4.25 (veg)

Fresas Con Crema \$4.65 (veg)

Churro Cheesecake \$4.25 (veg)

### — THE BUILD —

Mexican Green Rice (v)(gf)

Cilantro Lime Rice (v)(gf)

Black / Pinto Beans (v)(gf)

Roasted Corn (v)(gf)

Greens (v) (gf)

Onion Cilantro (v)(gf)

Pineapple Pico (v)(gf)

Jicama Slaw (veg)(gf)

Purple Cabbage (v)(gf)

Guacamole +\$2.25 (v)(gf)

Pickled Red Onion +\$2.25 (v)(gf)

Asadero Cheese (veg)(gf)

Sour Cream (veg)(gf)

Pickled Jalapeño (v) (gf)

Goat Cheese +\$1.50 (veg) (gf)

Mango Pico +\$2.25 (v) (gf)

California **Burrito** \$15.95

Steak, home potatoes, guacamole, asadero  
cheese, sour cream, salsa

**Steak Burrito** \$14.25

Grilled flank steak, black beans, cilantro rice, jicama slaw,  
house made queso and red salsa

**Beta Chicken Burrito** \$12.95

Achiote chicken, cilantro rice, black beans, asadero cheese,  
pineapple pico and guacamole

**Baja Fish Tacos** \$11.25

crispy baja battered fish, onion, cilantro, jicama slaw and cilantro  
lime crema in 3 corn tortillas

**QuesaBirria Tacos** \$12.25 (gf)

3 corn tacos with beef birria, melted asadero cheese, onion &  
cilantro. Served with lime wedge, salsa and side of consommé

**Cheese Quesadilla** \$8 (veg)

flour or corn tortillas, asadero cheese, sour cream, salsa

**Chicken / Birria Taquitos** \$11.25

Corn Tortilla, Birria or Chicken, Asadero Cheese, Sour  
Cream, Red Cabbage, Lettuce and Tomatillo Salsa.  
Come with Rice and Beans on the side.

### — SMOOTHIES —

**Blue Majic Smoothie** \$8.25 (veg)(gf)

Blue-green spirulina, pineapple, mango, banana, dates and coconut milk

**Mango Açaí Protein Smoothie** \$8.25 (veg)(gf)

Açaí juice, mango, strawberries, banana, protein powder

**Blue Monday Smoothie** \$8.25 (veg)(gf)

Protein powder, banana, blueberry, strawberry and coconut milk

(v) = VEGAN | (veg) = VEGETERIAN | (gf) = GLUTEN FREE

order online at: [rosasmexicankitchen.com](https://rosasmexicankitchen.com)



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## — BREAKFAST —

Served 7:30am-10:30am

### — MEXICAN CLASSICS —

>> Add protein: chorizo, bacon or guacamole \$2 ea

#### **Huevos Rancheros** \$8.75

Two Crispy Corn Tortillas, Two Eggs Over Medium, Pinto Beans, Green Chili, Pineapple Pico, Guacamole, Asadero Cheese, Cilantro

#### **Chilaquiles Verdes** \$8.75

Eggs Scramble, Asadero Cheese, Green Chili, Home made chips, Onion Cilantro and Sour Cream

#### **3 Breakfast Tacos** \$7.75

Egg, Asadero Cheese, Pineapple Pico, Green Chili

### — SANDWICHES —

#### **Bacon, Egg & Cheese** \$8.25

Bacon, Egg, Asadero Cheese, Aioli on Ciabatta

#### **Southwest Sandwich** \$8.25

Egg, Asadero Cheese, Aioli, Avocado, Bacon and Tomato on Jalapeno Bread

### BREAKFAST BURRITO \$5.5 (veg)

Flour Tortilla, Potato, Egg, Cheese & Chili

### SMOTHERED BURRITO \$7.5 (veg)

Flour Tortilla, Potato, Egg, Cheese & Chille  
Topped with Green Chili Cheese, Pineapple Pico, Lettuce & Sour cream

**Add Meat (+2.25):**

Choose one: Bacon / Chorizo / Carnitas

### — SMOOTHIES —

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Açaí juice, mango, strawberries, banana, protein powder

#### **Blue Monday Smoothie** \$8.25 (veg)(gf)

Protein powder, banana, blueberry, strawberry and coconut milk

### — SMOOTHIE BOWLS —

#### **Blue Island Bowl** \$11.5 (veg)(gf)

Blue majic smoothie topped with granola, roasted coconut, strawberries, banana & Greek yogurt

#### **Açaí Bowl** \$11 (veg)(gf)

Mango açai smoothie topped with peanut butter, bananas, strawberries, granola, bee pollen & Greek yogurt

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