

RosAmarillos

Mexican Restaurant



MENU

APPETIZERS

Guacamole

Ours is made fresh daily, We add chopped tomatoes, onion and cilantro to Haas avocados.
Small 8.95 Large 13.95

Tex-Mex Nachos

Home made chips are layered then topped with refried beans, cheese, tomatoes, jalapeños, and your choice of grilled chicken or beef. Topped with Guacamole & sour cream
Full 14.95 or 1/2 Order 8.50

Quesadilla

A large flour tortilla is stuffed with cheese & grilled Chicken or Steak, garnished with sour cream & guacamole.
13.95

Flautas

Chicken & Beef Flautas served on a bed of lettuce topped with Guacamole, sour cream & Cheese.
10.95

Chiles Gueritos

Yellow Peppers stuffed with Seasoned Shrimp & Bacon.
14.95

Coctel de Camaron

A Baja favorite served in a soda glass and topped with our special sauce, onion, cilantro, cucumbers and avocado.
11.95

Queso Fundido

We slowly melt Oaxaca Cheese & top with Chori-zo & Rajas de Chile Poblano.
Served with choice of tortillas.
10.95

Ceviche

Cooked in lime juice and tossed with onions, cilantro, Jalapeño and tomatoes.
Mahi Mahi 10.95
Mahi-Mahi Fish and Shrimp 12.95

SOUPS

Tortilla Soup

A delicious chicken tomato stock is poured over crunchy tortilla strips & chicken then garnished with cheese & avocado.
Cup 6.95 Bowl 8.95

Caldo Tlalpeño

A popular Chicken soup in D.F. made with fresh chicken broth, chicken breast, zucchini & carrots we then top with cheese & garnished with cilantro.
Cup 6.95 Bowl 8.95

Caldo de Albondigas

Mexican Style Meatball Soup, served with zucchini and carrots.
Cup 6.95 Bowl 8.95

Black Bean Soup

We slowly simmer them with a medley of spices then topped with Sour Cream.
Cup 6.95 Bowl 8.95

SALADS

Christina's Tortilla Salad

Crisp romaine lettuce, Chicken, sliced red onions, avocado & tortilla strips tossed with our creamy Italian dressing.
12.95

Chucho's Salad

Crisp romaine lettuce, Chicken, diced red onions, corn, black beans, red bell peppers, tortilla strips, queso fresco & avocado tossed with our Cilantro-Lime vinaigrette.
14.95

Chipotle Caesar Salad

Crisp romaine lettuce, croutons, tortillas strips & queso fresco tossed with our spicy chipotle Caesar dressing, and topped with grilled chicken.
14.95

Tostada Salad

A large tortilla bowl is lined with your choice of refried beans or black beans, your choice of beef or chicken. Then topped with lettuce, shredded cheese, tomatoes, guacamole and sour cream.
12.95

Tostada Salad Supreme

A large tortilla bowl is lined with your choice of refried beans or Black Beans.
Choice of Chile Verde Chile Colorado
Then topped with lettuce, shredded cheese, tomatoes, guacamole and sour cream.
14.95

Liam's Salad

Grilled Romaine Hearts, topped with Carne Asada, Comino Dressing, Sliced Onion and Tomatoes.
14.95

ENTREES

The following are served with rice, your choice of beans refried or black bean and tortillas.
Add \$3 for a Dinner Salad.

Fajitas

Sautéed onions & peppers then served sizzling hot just the way you like them.
Garnished with guacamole & sour cream.
Choose from **Chicken or Beef 17.95**
Or **Shrimp 19.95**

Carne Asada

A skirt steak marinated till tender then flame grilled to order. Or choose your style
"Burrito or Tacos" **15.95 Enchilada Style 17.95**

Filete Ala Tampiquena

A Fillet Mignon served with a Red Cheese Enchilada and garnished with Rajas con Crema. **20.95**

Pollo en Mole

We make our chicken Mole in house with an old family recipe dried chile pods, cinnamon, chocolate, peanuts, sesame seeds and so much more.
16.95

Enchiladas de Pollo en Mole

Two chicken Enchiladas topped with our House made Mole sauce then garnished with sesame seeds.
15.95

Enchiladas Verdes de Pollo

Two chicken Enchiladas, topped with our tangy tomatillo sauce, cheese & Sour Cream.
12.95

Enchiladas Rojas

Two Enchiladas Chicken, Beef or Cheese topped with our Traditional Red chili Pasilla sauce & Cheese.
12.95

Carnitas Oaxaqueñas

Chunks of crispy fried seasoned pork, served with our House Guacamole Sauce.
15.95

Chipotle Linguine

Strips of Chicken breast sautéed in a creamy chipotle sauce. Served on a bed of linguine and Garlic Bread.
15.95 With shrimp 18.95

Chile Colorado

Chunks of Beef in Red Sauce **14.95**
Or Served in a **Burrito "Enchilada Style" 16.95**

Chile Relleno

A Roasted chili Poblano is peeled, then stuffed. Deep fried in the traditional egg batter. Topped with Ranchera Sauce & cheese. Choose your filling.
Picadillo (Beef) or Cheese **15.95**

New York Steak

Served on a sizzling hot platter topped with Jalapeño butter & garnished with Grilled Green onions. **20.95**

Pork Tamales

This Christmas time tradition is served open face with a delicious red sauce and topped with cheese.
14.95

Chimichanga

We stuff a large flour tortilla w/seasoned shredded Beef or Chicken and cheese, then fried till crisp.
Garnished with Guacamole & sour cream.
15.95 Enchilada Style 17.95

Burrito de Pollo

Shredded chicken sautéed with onions, peppers and tomatoes. Topped with a green tomatillo sauce & cheese. Served in a large flour tortilla.
15.95

Macario Asado

Also known as Alambres, Chunks of tender Beef sautéed with onions, bell peppers and our special seasoning. Then we smother with cheese till it melts.
15.95

Sopes

Two Corn Masa Bowls topped with beans and choice of Chile Verde, Chile Colorado or Chicken in Salsa Verde and topped with lettuce, tomatoes and queso.
15.95

Chile Verde

Tender chunks of lean pork in a green tomatillo sauce. **14.95**
Or Served in a **Burrito "Enchilada Style" 16.95**

COMBINATIONS

The following are served with rice and your choice of refried beans or black

PGA Combo

A Hard Shell Beef or Chicken Taco & A Cheese Enchilada w/ red sauce.
12.95

Citrus Combo

A Traditional Pork Tamale & A Hard Shell Beef or Chicken Taco.
14.95

Trilogy Combo

A Cheese Enchilada Red Sauce, A Chicken Enchilada Green Sauce & A Hard Shell Beef or Chicken Taco.
16.95

Hideaway Combo

One Chicken Enchilada with Green Sauce topped with Crema Fresca and One Cheese Enchilada topped with Red Sauce.
13.95

Big Horn Combo

A Chile Relleno, A Cheese Enchilada Red Sauce & A Hard Shell Beef or Chicken Taco.
20.95

Polo Combo

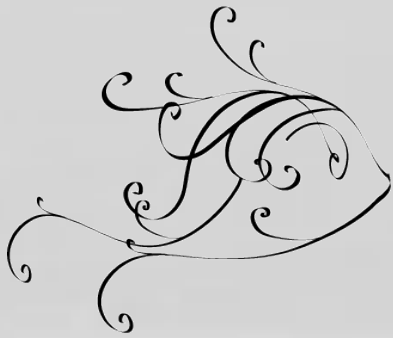
A Carne Asada Taco & A Cheese Enchilada Red Sauce
15.95

Palmilla Combo

A Chicken Enchilada Green Sauce & 2 Rolled Beef or Chicken Taquitos.
15.95

Palms Combo

A Sope Corn Masa bowl topped with beans and choice of Chile Verde, Chile Colorado or Chicken in Salsa Verde and one Enchilada your choice.
15.95



SEAFOOD

The following is served with choice of 2: Poblano Rice, Vegetables, Refried Beans or Black Beans and choice of Tortillas.
Add 2.75 for a Dinner Salad.

✦ Camarones Cristina

Our house specialty, if your feeling like spicy tonight try our Jumbo Shrimp stuffed with Chipotle then wrapped with bacon, we top it with our Creamy Chipotle sauce.

21.95

Chile Relleno de Camaron

Roasted Pasilla Chile stuffed with seasoned Baja Shrimp and topped with our Ranchera Sauce and Sour Cream.

20.95

Seafood Enchiladas

Two Enchiladas Verdes stuffed with chunks of Salmon, Mahi-Mahi and Shrimp, topped with crema Fresca and Avocado.

20.95

Camarones al Mojo de Ajo

Shrimp In garlic butter sauce.

18.95

✦ Camarones ala Veracruzana

The spanish influence shows up in this sauce. We sauté onions, tomatoes, yellow chiles, olives & capers to make this Veracruz Style sauce.

18.95

✦ Camarones a la Diabla

Shrimp in a Hot & spicy sauce.

18.95

✦ Camarones Rancheros

Shrimp sautéed with tomatoes onions, peppers & Cilantro.

18.95

Tacos de Pescado

"Fish Tacos" Mahi Mahi is grilled then served on top of corn tortillas. Garnished with shredded cabbage, guacamole, chipotle mayo and lemon.

18.95

Tacos de Camaron

Grilled Baja Shrimp served on top of corn tortillas. Garnished with shredded cabbage, guacamole, chipotle mayo and lemon.

18.95

CHOICE OF MAHI MAHI OR SALMON

Filete de Pescado al Mojo de Ajo

Fillet is topped with our garlic butter sauce.

18.95

✦ Filete de Pescado Ranchero

Fillet is topped with a delicious ranche-ro sauce made with tomatoes onions, peppers & Cilantro.

18.95

✦ Filete de Pescado ala Veracruzana

We sauté onions, tomatoes, yellow chiles, olives & capers to make this Veracruz Style sauce.

18.95

Huachinango Frito

Do you feel daring today? We deep fry this Red Snapper whole....head & all, till crispy on the outside & tender on the inside.
Al natural or with our Mojo de Ajo.

20.95

COCTELES

*A Baja favorite served in a soda glass and topped with our special sauce, onion, cilantro, cucumbers and avocado.

Coctel de Camaron (Shrimp) 17.95
Campechana (Shrimp & octopus) 19.95

CEVICHE TOSTADAS

*Fresh Mahi Mahi is cooked in lemon juice., then seasoned & tossed with onions, jalapeños, cilantro & tomatoes. Piled high on top of corn tostadas and garnished with Avocado slices.

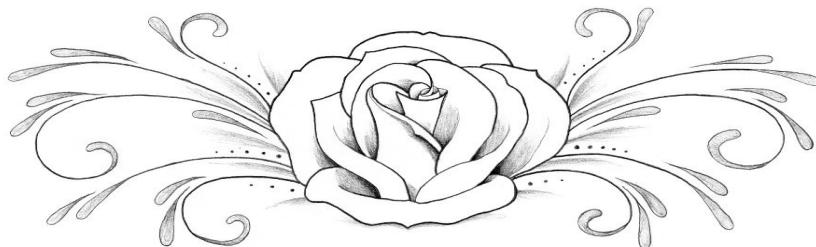
17.95

*Not served with Rice, Beans or Tortillas

5.00 Split Charge

Prices are subject to change. Not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone.



Rosamarillos The Story:

I'm the third of four daughters born to my Parents Macario & Maria, as each of us grew up and left home my father filled his void with roses in his garden. He nurtured and gave his loving attention to them and in time he started to call each different color rose by our names. He talks to them as if they are his daughters even today. In my fathers eyes we are each, as beautiful as the rose we represent.

My color is Yellow (Amarillo) I'm Cristina, also known as La Rosa Amarilla!
Hence the name of our restaurant "RosAmarillo's"

Thank you, to all our loyal customers especially those brave ones who endure the summer with us. It is "muy caliente". We have always kept the highest quality in everything we serve and only offer you the best produce, cheeses, tortillas, meats & seafood. You will taste it in the end result.

Our staff remains loyal to serving you the best quality food and service. From time to time try our specials on the board both the Bar & Dinning, they won't disappoint.

**POSTRE
(DESSERT)**

Seasonal Desert	Ask Server
Churros	6
Fried Ice Cream	7
Flan	5
W/ Kahlua	7
Chocolate Cake w/Vanilla Ice cream	7
Chocolate or Strawberry Sundae	4
Mexican Coffee	7.50



**BEBIDAS
(DRINKS)**

REFRESCOS: 3.50 includes refills
Pepsi **Diet Pepsi**
Sierra Mist **Dr. Pepper**
Orange Slice **Pink Lemonade**

AGUAS FRESCAS: 3
Horchata **Jamaica**
Piña **Tamarindo**

Fresh Brewed Ice Tea 3
Arnold Palmer
Includes Refills

Fresh Brewed Coffee: 3
Includes Refills
Regular or De-caf

CANTINA—BAR

MARGARITAS

“La Patrona”

Our signature Margarita is hand blended using fresh lime juice, Patron Citronage Triple Sec, Patron Añejo Tequila, and a splash of Grand Marnier. Best on the rocks.

Regular 14 Grande 29 Pitcher 47

“Cadillac Margarita”

A refreshing Top Shelf Margarita. We start with our hand blended Margarita Mix. 1800 Reposado Tequila, Patron Citronage Triple Sec and a we put the Grand Marnier on the side. Best when served on the rocks.

Regular \$14 Grande 29 Pitcher 47

“House Margaritas”

On the Rocks or Blended

Make with top quality aged Tres Reyes Tequila, our hand blended Margarita Mix & Triple Sec.

Regular 9 Grande 24 Pitcher 32

“Margaritas de Frutas”

We blend your choice of Margarita with one of the following fruit purees. Strawberry, Mango, Tamarind, Guava and Jamaica

Regular 12 Grande 27 Pitcher 35

“La Flaca Margarita”

Fresh Squeezed Lime Juice, Agave liquor, Agave Syrup, Patron Silver Tequila. Shaken and served on the rocks.

Regular 12 Grande 29 Pitcher 47

“Blue Frida”

We blend Guava, Pineapple & Orange Juice with Malibu Rum. Hand shaken and splash it with Blue Curacao.

12

HAPPY HOUR Daily & Taco Tuesdays!

3—6 pm

Drink & Appetizer Specials

ON TAP 4.25

Bud Light
Dos X Amber
Dos X Lager
Negra Modelo

We serve your choice of beer in a large salted goblet. With fresh lime juice, a splash of Cholula, seasonings and Clamato.

Tap Beer 7.50
Bottle 8.50

IMPORTED BEER: 5.50

Corona Corona Light
Pacífico Tecate
Bohemia Modelo Especial

DOMESTIC BEER 4.50

Budweiser Coors Light
Miller Lite Michelob Ultra
O'Douls

VINO (WINE) ask you r Server for our wonderful selection of California Wines.

It is better to die standing, than to continue living on my knees.

Jalapeno Margarita

Crushed Jalapenos, Tequila, fresh lime juice and triple sec.

12

Pancho Martini

Vodka, Fresh Lime Juice, Triple Sec & salted Rim.

12

Margarita Facts:

- ♦ A margarita tastes best on the Rocks, once you taste it you never go back.
- ♦ We make our Mix in house with our own secret recipe.
- ♦ A “Margarita is a white flower”.
- ♦ Margarita is a common Ladies Name

TEQUILA SHOTS

Patron Platinum
Patron Silver
Patron Reposado
Patron Añejo
Sauza Hornitos
Sauza Comemorativo 1800
Jose Cuervo Gold
Cazadores
Jimador Reposado
Don Julio 70th
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
JC Resv. La Familia
Tres Reyes Gold
Don Julio 1942
Corralejo Añejo
3 Generations Silver
3 Generations Reposado
3Generations Añejo
Milagro Reposado
Asombroso Reposado
Oro Azul
Casa Noble Añejo

CERVEZA (BEER)