

LUNCH

DINNER



ROSITA'S

SANTA FE KITCHEN

Coffee

MARGARITAS

BEER & WINE

★ Mon-Sun 12PM-9PM ★

LUNCH & DINNER

APPETIZERS

SALSA & CHIPS (Refillable)	\$6
CHILE CON QUESO & CHIPS	\$7
SALSA, GUACAMOLE & CHIPS	\$9
THE TRIO & CHIPS	\$11
<i>Salsa, guacamole, and chile con queso.</i>	
CHILE RELLENO	\$8
<i>Roasted green chile battered stuffed with cheese and topped with red or green chile sauce.</i>	
FRITO PIE	\$8
<i>Simmered ground beef with red chile sauce baked with Fritos and cheese. Topped with lettuce, tomato.</i>	
GREEN CHILE STEW	\$6/8
<i>Cup or bowl. Blue corn strips, sour cream, and green chile cornbread.</i>	

SALADS

Small or large.

ZION CHOP CHOP SALAD	\$8/12
<i>Mixed greens, Monterey Jack, black beans, green chile, tomato, pepitas, blue corn strips, served with a green chile dressing.</i>	
ROSIE SALAD	\$7/11
<i>Mixed greens, tomatoes, red bell pepper, olives, carrots, cucumbers, served with a lime dressing.</i>	
ESQUITES SALAD	\$8/12
<i>Mixed lettuces, puffed hominy, corn, bell pepper, cornbread croutons, cotija served with a red chile dressing.</i>	
TOSTADA SALAD	\$10
<i>Blue corn tortilla, beans, cheese, topped with lettuce, tomato, roasted green chile, onion, and lime crema.</i>	

ENTREES

NACHOS	\$10
<i>Con queso, green and red chile sauce, tomato, sour cream, salsa, and guacamole. Add shredded beef, chicken, or carne adovada for \$2.</i>	
ENCHILADA	\$14
<i>Layered blue corn tortillas with cheese, onion, and smothered in red or green, chile sauce. Served with house beans. Your choice of shredded beef, carne adovada, or chicken. VEGGIES \$12</i>	
BURRITO	\$14
<i>Flour tortilla filled with house beans, guacamole, salsa, and cheese, smothered in red or green chile sauce. Your choice of shredded beef, chicken, or carne adovada. BEANS & VEGGIES \$12</i>	
CHILE QUESADILLA	\$7/10
<i>Small or large. Filled with cheese and chopped green chile. Add shredded beef, chicken, carne adovada, guacamole, or veggies for \$2.</i>	
GREEN CHILE CHEESEBURGER	\$13
<i>Beef or soy veggie patty, fire roasted green chile, mushrooms, American cheese, lettuce, onion, tomato, mayonnaise, and mustard. Served with fries or side salad.</i>	
ROSITA'S BUILT BURGER	\$9/11
<i>Beef or soy veggie patty, lettuce, onion, tomato, mayonnaise, and mustard served with fries or salad. Add bacon, mushrooms, or guacamole for \$2. Add grilled onions, egg, fire roasted green chile, Swiss cheese, or American cheese for \$1.</i>	
TACOS	\$3.5 OR 3/\$10
<i>Soft flour or crispy blue corn tortilla topped with cheese, lettuce, and tomato. *With guacamole. Your choice of ground beef or *chicken.</i>	
	*VEGGIES \$3
POSOLE	\$6/9
<i>Cup or bowl. Slow simmered pork with green chile and hominy. Served with cabbage, radish, avocado, and flour tortilla. Your choice of red or green chile sauce.</i>	



KIDS MENU

NACHOS	\$6
<i>Tortilla chips, cheese, and served with a side of salsa. Add shredded beef or chicken for \$2</i>	
CHICKEN TENDERS WITH FRIES	\$6
TWO BEEF SLIDERS WITH FRIES	\$6
CHEESE QUESADILLA	\$5

DESSERT

CROSHAW'S PIE	
FRESH OF THE DAY, SERVED WARM	\$6
SOFT SERVE	
CHOCOLATE, VANILLA OR SWIRL	\$5
PASTRIES	
HOPE ROYALE COOKIE	\$2
HOPE CHOCOLATE MACADAMIA NUT COOKIE	\$2

Sides

SMALL RED/GREEN CHILE SAUCE	\$2
LARGE RED/GREEN CHILE SAUCE	\$5
FRIES	\$5
SLICED AVOCADO	\$2.5
SOUR CREAM	\$2
HOUSE BEANS	\$2
SALSA	\$2
FLOUR TORTILLA	\$1
GREEN CHILE CORNBREAD MUFFIN	\$4
SOPAPILLA	\$4
CARNE ADOVADA	\$7
EGG	\$1

Beverages

BOTTLED/CANNED BEER

LAGER

Corona Light	\$5
Modelo Especial	\$5
Pacifico Lager	\$5
Epic Locos Lager	\$6

PILSNER

Squatters Provo Girl	\$5
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GOLDEN ALE

Squatters Chasing Tail Golden Ale	\$5
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PALE

Omission Pale Gluten Free	\$5
Uinta Cutthroat Pale Ale	\$5

IPA

Wasatch Ghost Rider White IPA	\$5.5
Uinta Detour Double IPA	\$6
Shades of Pale Salt City Citrus IPA	\$6

AMBER/DARK

Modelo Negra	\$5
Wasatch Polygamy Porter NITRO	\$5.5
Epic SOB	\$7

HEFEWEIZEN

Uinta Golden Spike	\$6
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CIDER

Seasonal Rotation - Ask Server	\$5.5-\$7
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WINE

RED

Cocobon Dark Red Blend (CA)	\$7 glass/\$28 bottle
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WHITE

Harlow Ridge Chardonnay (CA)	\$9 glass/\$36 bottle
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PINK & BUBBLY

Bouchard Grenache-Cinsault Rose	\$10 glass/\$40 bottle
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MARGARITAS

Good Ol' Rosie: House Margarita. Add strawberries \$.50	\$7
Caddy: Cadillac Margarita	\$8.5
Pomegranate Margarita	\$8
Prickly Pear Margarita	\$7.5
Spicy Jalapeño Margarita	\$7.5

CRAFT COCKTAILS

PALOMA

El Jimador Silver, grapefruit, lime, sugar, soda, rocks and salt.	\$8
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MEZCAL OLD FASHIONED

Cazadores Reposado, Wahaka Mezcal, bitters, and sugar.	\$10
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MOJITO

Sugar house rum, mint, lime, sugar, and soda.	\$8
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SPIRITS

VODKA

High West Vodka	\$7.5
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GIN

Uncle Val's Botanical Gin	\$7.5
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RUM

Sugar House Silver Rum	\$7.5
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TEQUILA

El Jimador Reposado	\$6.5
El Jimador Blanco	\$6.5
Cazadores Reposado	\$8
Espolon Blanco	\$8
Hornitos Plata	\$8
Hornitos Reposado	\$8
Corralejo Reposado	\$9
Milagro Silver	\$10
Wahaka Mezcal	\$10

WHISKEY/BOURBON

High West Whiskey	\$7.5
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DRINKS

16oz soda (free refill)	\$3
32oz soda to-go	\$3.5
Coke Classic, Diet Coke, Sprite, Ginger Ale, Fanta, Fresca, Diet Dr. Pepper, Root Beer	
Fresh brewed ice tea	\$3
Fresh Lemonade	\$3.5

Coffee To-Go

VITA COFFEE

AMERICANO

8OZ

\$3.00

12OZ

\$3.05

16OZ

\$3.10

CAPPUCCINO

\$3.75

\$4.25

LATTE

\$3.75

\$4.25

\$4.75

MOCHA

\$4.25

\$4.75

\$5.25

DRIP COFFEE

\$2.00

\$2.50

\$3.00

COLD BREW

\$3.00

\$3.50

\$4.50

HOT CHOCOLATE

\$3.00

\$3.35

\$3.75

ESPRESSO

\$3.00

MACCHIATO

\$3.55

TEA

\$1.50

DRIP REFILL

\$1.00

Add soy or almond milk \$.75. Add shot \$1.50. Add flavor \$.45

