

Breakfast

LUNCH

DINNER



ROSITA'S

SANTA FE KITCHEN

Coffee

MARGARITAS

BEER & WINE

Mon-Thurs 11AM-9PM ★ Fri-Sun 8AM-9PM ★ Breakfast 8AM-11AM

BREAKFAST

- YOGURT BOWL** \$10
Granola, local honey, fresh and dried fruit, Greek vanilla yogurt.
- LAYERED CHEESE ENCHILADA** \$8
Two blue corn tortillas filled with cheese, choice of red or green chile sauce, and topped with one egg any style. Served with beans and hash browns.
- BREAKFAST TACOS** \$11
*Two crispy or soft tortillas, filled with cheese, scrambled eggs, and choice of bacon, ham, sausage, or veggies. Served with beans and hash browns and red or green chile. **VEGGIES \$9.00***
- HUEVOS RANCHEROS** \$10
Two eggs any style, on blue corn tortilla, topped with choice of red or green chile, refried beans and cheese, and served with hash browns.
- BREAKFAST BURRITO** \$12
*Flour tortilla filled with two scrambled eggs, hash browns and choice of bacon, ham, sausage or veggies, and topped with choice of red or green chile. **VEGGIES \$10***
- CARNE ADOVADA AND EGGS** \$10
A Santa Fe tradition! Two eggs any style with slow roasted pork in red chile. Served with a flour tortilla.
- POSOLE** \$8
A cup of our slow simmered pork with green chile, hominy and poached egg. Served with cabbage, radish, avocado and flour tortilla. Your choice of red or green chile sauce.
- SPRINGDALE EGG SANDWICH** \$8
*Scrambled egg, roasted green chile, cheddar cheese on Texas toast. Your choice of ham, bacon or veggies. **VEGGIES \$7***

OMELETS

- Three eggs, served with hash browns and a flour tortilla.
- CHILE RELLENO OMELET** \$11
Roasted green chile stuffed with cheese, layered inside omelet and topped with red or green chile sauce.
- GREEN CHILE, CHEESE AND HAM OMELET** \$10
Ham and cheese omelet smothered in green chile.
- DURANGO OMELET** \$11
Sliced avocado, cheese, sausage, sour cream, bell peppers.
- SPRINGDALE SUNRISE** \$10
Mushrooms, tomato, red onion, cilantro, cheese.

PASTRIES

- HOUSEMADE CINNAMON ROLLS** \$3.5
- HOUSEMADE BANANA BREAD** \$2.5
- HOPE ROYALE COOKIE** \$2
- HOPE WHITE CHOC. MACADAMIA NUT COOKIE** \$2
- HOPE CHOCOLATE CHIPS COOKIE** \$2.75
- DOUBLE CHOCOLATE CHIP MUFFIN** \$2.75
- BLUEBERRY COBBLER MUFFIN** \$2.75
- BANANA NUT MUFFIN** \$2.75
- CINNAMON WALNUT STREUSEL MUFFIN** \$2.75

Sides

- SMALL RED/GREEN CHILE SAUCE** \$2
- LARGE RED/GREEN CHILE SAUCE** \$5
- ONE EGG ANY STYLE** \$2
- HASH BROWNS** \$4
- SLICED AVOCADO** \$2
- SOUR CREAM** \$2
- SALSA** \$2
- ONE FLOUR TORTILLA** \$1
- THREE SLICES OF BACON** \$5
- TWO SAUSAGES** \$4
- HAM STEAK** \$6
- GREEN CHILE CORNBREAD MUFFIN** \$4
- SOPAPILLA** \$4

LUNCH & DINNER

APPETIZERS

- SALSA & CHIPS** *(Refillable)* \$6
- CHILE CON QUESO & CHIPS** \$7
- SALSA, GUACAMOLE & CHIPS** \$9
- THE TRIO & CHIPS** \$11
Salsa, guacamole, chile con queso.
- TAMALES** \$10
Your choice of pork, chicken or veggies topped with red or green chile sauce and cheese.
- CHILE RELLENO** \$8
Roasted green chile stuffed with cheese and topped with red or green chile sauce.
- FRITO PIE** \$8
Simmered ground beef with red chile baked with Fritos and cheese. Topped with lettuce, tomato.
- GREEN CHILE STEW** \$6/8
Cup or bowl. Blue corn strips, sour cream, green chile cornbread.

SALADS

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

ENTRÉES

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



KIDS MENU

BEAN AND CHEESE TAQUITOS	\$6
<i>Served with crema.</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

Sides

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

Coffee

VITA COFFEE	8OZ	12OZ	16OZ
AMERICANO	\$3.00	\$3.05	\$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		\$3.50	\$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

Beverages

BOTTLED/CANNED BEER

LAGER	
Pacifico Lager	\$5
Epic Locos Lager	\$6
IPA	
Park City IPA	\$5
Squatter's Off-Duty IPA	\$5
Hop Rising Tropical IPA	\$5.5
Moab Brewery Red Rye IPA	\$6
Shades of Pale Salt City Citrus IPA	\$6
PALE/GOLDEN ALE	
Uinta Park Golden Ale	\$5
Omission Pale Gluten Free	\$5
Oskar Blues Dale's Pale Ale	\$5.5
AMBER/DARK	
Negra Modelo	\$5
Wasatch Polygamy Porter NITRO	\$5.5
Epic SOB	\$7
HEFEWEIZEN	
Spaten Franziskaner Hefe Weiss	\$7
CIDER	
Incline Seasonal Cider	\$5.5
Yellow Belly Barrel Aged Cider	\$6

WINE

RED	
Cocobon Dark Red Blend (CA)	\$7 glass/\$28 bottle
Terrazas Malbec (ARG)	\$10 glass/\$45 bottle
IG Seduction (UT)	\$60 bottle
Twisted Zinfandel (CA)	\$36 bottle
WHITE	
Man Vintners Chardonnay (SA)	\$9 glass/\$36 bottle
Charles Smith Vino Pinot Grigio (WA)	\$10 glass/\$45 bottle
IG Riesling (UT)	\$80 bottle
PINK & BUBBLY	
Bouchard Grenache-Cinsault Rose	\$10 glass/\$40 bottle
Gruet Brut (NM)	\$13 glass/\$60 bottle

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

SPIRITS

VODKA	
Salt City Vodka	\$6.5
High West Vodka	\$7.5
GIN	
Beefeater Gin	\$6.5
Beehive Jack Rabbit Gin	\$7.5
Big Gin Bourbon Barrel Aged	\$8
RUM	
Cruzan Dark Rum	\$5.5
Captain Morgan Spiced Rum	\$6.5
Sugar House Silver Rum	\$7.5
TEQUILA	
El Jimador Reposado	\$6.5
El Jimador Blanco	\$6.5
WHISKEY/BOURBON	
Knob Creek Bourbon	\$6.5
George Dickel Rye Whiskey	\$7.5
Woodford Reserve Double Oak	\$16
Elijah Craig Barrel Proof	\$18

DRINKS

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

