



# Ros Amarillos

Mexican Restaurant



*E. Zapata.*

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

**Celebrating  
15 Yrs**

## **APPETIZERS**

### **Guacamole**

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

**Small 10.95 Large 15.95**

### **Tex-Mex Nachos**

Homemade 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 13.95**

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

### **Toritos Chile Gueritos 14.95**

Yellow Peppers stuffed with Seasoned Shrimp & wrapped with Bacon.

### **Huachitos de Jalapeños 12.95**

Jalapeño Peppers stuffed with Cream cheese, shrimp & wrapped with Bacon.

### **Queso Fundido 10.95**

We slowly melt Oaxaca Cheese & top with Chorizo & Rajas Poblano.

Served with choice of tortillas.

### **Mahi Mahi Ceviche Tostadas 17.95**

Cooked in lime juice and tossed with onions, cilantro, Jalapeño and tomatoes.

### **Baja Style Seafood Cocktail**

A Baja favorite Shrimp in its broth topped with our special sauce, onion, cilantro, cucumbers and avocado.

**Coctel de Camaron (Shrimp) 17.95...Small 12.95**

**Campechana (Shrimp & octopus ) 19.95...Small 14.95**

## **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 de Albondigas**

Mexican Style Meatball Soup, served with zucchini and carrots.

**Cup 6.95 Bowl 8.95**

### **Caldo Tlapeño**

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**

## **SALADS**

### **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.

**12.95**

### **Christina's Tortilla Salad**

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

**12.95**

### **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**

### **Chipotle Ceasar Salad**

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

**12.95**

# 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**  
**Shrimp 19.95**  
**Vegetarian 15.95**

## Carne Asada Ala Tampiquena 19.95

A Skirt Steak served with a Red Cheese Enchilada and garnished with Rajas con Crema.

## Pollo en Mole 16.95

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

## Carnitas 16.95

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

## PorkTamales 14.95

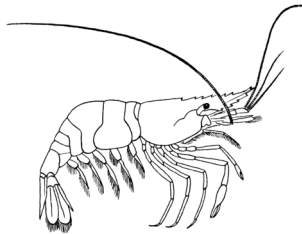
This Christmas time tradition is served open face with a delicious red sauce and topped with cheese. GF

## Chile Colorado 15.95

Chunks of Beef slowly simmered in Red Guajillo Pepper Sauce. GF

## Chile Verde 15.95

Tender chunks of lean pork in a green tomatillo sauce. GF



# SEAFOOD

## Wild caught Shrimp or Wild caught Mahi Mahi

The following is served with 2 Sides: Poblano Rice, Vegetables, Refried Beans or Black Beans and choice of Tortillas.  
Add 3.00 for a Dinner Salad.

## Camarones Christina 21.95

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. GF

## Seafood Enchiladas 20.95

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

## Macario Asado de Camaron 20.95

Also known as Alambres, Wild caught Shrimp, sautéed with onions, bell peppers and our special seasoning. Then we smother with cheese.

## Huachinango Frito 20.95

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

## GF=Gluten Free Sauces

## Chile Relleno 15.95

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

## Chile Relleno de Camaron 20.95

Roasted Pasilla Chile stuffed with seasoned Baja Shrimp and topped with Ranchera or Tomatillo Sauce and Sour Cream. GF

## New York Steak 20.95

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

## Chimichanga 15.95

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

## Carne Asada 15.95

A skirt steak marinated till tender then flame grilled to order.

## Macario Asado 16.95

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

## Baja Tacos 18.95

Grilled & served on top of corn tortillas. Garnished with shredded cabbage, guacamole & chipotle mayo

## al Mojo de Ajo 18.95

In garlic butter sauce.  
18.95

## ala Veracruzana 18.95

Sauté onions, tomatoes, yellow chiles, olives & capers to make this Veracruz Style sauce.  
GF

## ala Diabla 18.95

Shrimp or Mahi in a Hot & spicy sauce. GF

## Rancheros 18.95

Shrimp or Mahi sautéed with tomatoes, onions, peppers & Cilantro. GF

\*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.





# COMBINATIONS



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

## 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 Chick-  
en Taco.  
**16.95**

## Hideaway Combo

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

# BURRITOS

## Burrito de Pollo 15.95

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

## Burrito Carne Asada 15.95

Grilled tender Beef wrapped in a large flour tortilla.  
Served w/ Pico de Gallo on the side.

## Burrito Chile Verde 16.95

Enchilada Style  
Tender chunks of lean pork in a green  
tomatillo sauce

## Burrito Chile Colorado 16.95

Enchilada Style Chunks of Beef in Red Sauce

# Enchiladas

## Verdes de Pollo 12.95

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

## Rojas 12.95

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

## Seafood 20.95

Two Enchiladas Verdes stuffed with chunks of Salmon,  
Mahi-Mahi and Shrimp, topped with Sour Cream and  
Avocado. GF

## Chicken Mole: 15.95

Two chicken Enchiladas topped with our House made

## 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  
**16.95**

## Palmilla Combo

A Chicken Enchilada Green Sauce &  
2 Rolled Beef or Chicken Taquitos.  
**16.95**

## Flautas 15.95

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

# TACOS

## Hard Shell 12.95

Choice of : Shredded chicken Breast or Shredded  
Beef. Stuffed with lettuce, Monterrey Jack cheese &  
tomatoes.

## Carne Asada 15.95

Grilled tender Beef served on top of Soft Corn Tortil-  
las. Garnished with Pico de Gallo & Guacamole.

## Baja Fish 18.95

Grilled Mahi served on top of corn Tortillas topped  
with cabbage,. Garnished with Guacamole

## Baja Shrimp 18.95

Grilled Mexican Shrimp served on top of corn Tortil-  
las topped with cabbage and garnished with Guaca-  
mole.

## Thursday's Special:

### Puffy Tacos 15.95

Ground Beef Picadillo Stuffed with lettuce, Queso  
Fresco & tomatoes. Served w/Guacamole sauce.

## Nana's Combo 9.95

### Choose One (1)

- ◆ **Pork Tamale**
- ◆ **1 Enchilada Verde de Pollo**
- ◆ **1 Enchiladas Rojas:** Beef, Chicken or Cheese
- ◆ **Hard Shell Taco:** Chic ken or Beef
- ◆ **Corn Tostada** Choice of Chicken or Beef
- ◆ **2 Rolled Taquitos** Choice of Chicken or Beef

# KIDS Meal

- ◆ **TACO — Chicken or Beef      Hard Shell Taco**  
Served with Rice and Beans
- ◆ **Burrito — Bean & Cheese Burrito**  
Served with rice & Beans
- ◆ **Enchilada — Cheese Enchilada with Red Sauce**  
Served with Rice and Beans
- ◆ **Quessadilla— Cheese Quesadilla**  
Served with Rice and Beans
- **Chicken Nuggets & Fries**
- ◆ **Corn Dog & Fries**

**\$8.50**

**Must be 10 Years or Younger**





# 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.

**Regular 12.95 Grande 28.95 Pitcher 45.95**

### Skinny Margarita

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

**Regular 11.95 Grande 28.95 Pitcher 44.95**

### House Margaritas

Made with our hand blended Margarita Mix & Triple Sec.

**Regular 8.95 Grande 21.95 Pitcher 30.95**

### 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 \$11.95 Grande 24.95 Pitcher 39.95**

### Jalapeno Margarita 12

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

### Fruit Margaritas

We blend your choice of Fruit and our Signature Mix.

Choice of Strawberry, Mango, Tamarind, Guava and Jamaica  
**Regular 10.95 Grande 23.95 Pitcher 35.95**



**HAPPY HOUR Daily**

**Taco Tuesdays!**

**3—6 pm**

**Margarita, Beer & Drink**

**Appetizer Specials**

## SPIRITS

### Blue Frida 9.95

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

### Pancho Martini 12

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

### Jamaica Cosmo Martini 12

Absolut Vodka, Jamaica, Triple Sec & sweet & sour.

### La Paloma 9

Tequila, Squirt Soda, Lime juice over ice served in a salted glass.

### Piña Colada 9

Rum, Pineapple juice & Coconut blended, topped with whipped cream.

### Cuba Libre 8

Rum & Cola

### Mojito 9

Rum, Fresh Mint, Lime & Soda. Served over Ice.

**T** Gran Patron Platinum  
Patron Silver  
Patron Reposado  
**E** Patron Añejo  
Sauza Hornitos  
Sauza Comemorativo  
**Q** 1800  
Jose Cuervo Gold  
Cazadores  
**U** Jimador Reposado  
Don Julio 70th  
**I** Don Julio Silver  
Don Julio Reposado  
Don Julio Añejo  
**L** Jose Cuervo Resv. La Familia  
Don Julio 1942  
Corralejo Añejo  
**A** 3 Generations Silver  
3 Generations Reposado  
**S** 3Generations Añejo

### ON TAP 4.25

Bud Light 805  
Dos X Lager Negra Modelo

### IMPORTED BEER: 5.50

Corona Corona Light  
Pacífico Tecate  
Bohemia Modelo Especial

### CHAVELAS

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**

### DOMESTIC BEER 4.50

"Dia de los Muertos" IPA  
"Dia de los Muertos" Hefenweizen  
Budweiser Coors Light  
Miller Lite Michelob Ultra

**CERVEZA**

