

SHARING PLATES

HOUSE FRIES

aioli, ketchup 12.0 v

LOAD 'EM UP - ADD birria beef OR adobo chicken, both with chilli con queso, jalapeño crema +9.0

GUACAMOLE

crushed avocado, poblano, Tajin, salsa roja, pink onions, blue & yellow corn chips 16.0 **VG/NGO**

CHILLI CON QUESO

chilli cheese dip, corn chips, Flamin' Hot Cheetos, pickles, jalapeños, coriander 22.0 **NGO**

ROSIE'S BEST-IN-TOWN CHICKEN WINGS

Calexico buffalo sauce, sesame, radish, Xiannaise 23.0 **NGO**

KOREATOWN FRIED CHICKEN

schmaltz-dipped habanero tenders, buttermilk ranch, dill pickles 24.0

TAQUITOS

cinnamon chilli braised jackfruit, white corn, avocado crema, salsa roja, pink onions, radish, coriander, Rosie's hot sauce 20.0 **VG**

SWEET CORN RIBS

chipotle mayo, Flamin' Hot Cheetos, shaved parmesan, coriander 19.0 v

CRISPY PORK RIBS

Roy Choi sauce, pickled daikon, sesame seeds, spring onions 24.0 **DF**

RED-HOT OG'S

CHOOSE BIRRIA BEEF OR ADOBO CHICKEN OR CHILLI BRAISED JACKFRUIT

MONSTER NACHOS

corn chips, chilli con queso, melted colby jack cheese, pico de gallo, pink onion, coriander, avocado crema, salsa roja, chipotle mayo, jalapeños 39.0

QUESADILLA PIZZA

12-inch quesadilla, chilli con queso, onion, coriander, chipotle mayo, jalapeños, salsa roja, pink onions, avocado crema **HALF** 24.0 / **WHOLE** 37.0

CALI BURRITO

12-inch tortilla wrapped burrito, street corn, rice, black beans, chilli con queso, melted colby jack cheese, pink onions, avocado crema, chipotle mayo, salsa roja 35.0



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★ ROSIE'S ★ RED-HOT CANTINA

TACOS!

ALL TACOS SERVED ON WHITE CORN TORTILLAS

\$9.9 EACH

PORK BELLY

pibil sauce, jalapeño crema, crackling dust, jalapeño-pickled pineapple

BAJA FISH

Baja battered fish, chipotle herb crema, cabbage, coriander, pico de gallo, lime

CAULIFLOWER

harissa roasted cauliflower, romesco, coconut, pickled cauliflower, salsa verde, hazelnut dukkah **VG/NGA**

LAMB

mole rubbed lamb shoulder, labneh, aji verde, pickled carrot, dill **NGA**

CHEETO CHICKEN

schmaltz-dipped habanero tender, shredded cabbage, Calexico mayo, electric pickles, Flamin' Hot Cheetos, coriander

BIRRIA TACOS

LEGENDARY CALIFORNIAN STREET TACOS / 2 FOR 25.0

BIRRIA BEEF BRISKET

colby jack cheese, onion, coriander, white corn tortillas, birria dipping broth **NGA**

PULLED ADOBO CHICKEN

colby jack cheese, onion, coriander, aromatic chicken broth **NGA**

V vegetarian | VG vegan | NGA no gluten added | NGO no gluten optional | DF dairy free

We try our best, but our kitchen is not completely free of gluten. Please speak to our team if you have any concerns.

BURGS

SERVED IN A MILK BUN WITH HOUSE FRIES, KETCHUP & AIOLI
NGA BUN AVAILABLE ON REQUEST

CALIFORNIA LOVE

thick boi smashie, American cheese, Alderson's pickles, street sauce, red onion, shredded 'berg
SINGLE 26.0 / **DOUBLE** 31.0

BIG POPPA

thick boi smashie, chopped birria brisket, American cheese, chipotle crema, pink onions, salsa roja, coriander 31.0

MCA

hemp & chipotle patty, vegan cheese, Alderson's pickles, street sauce, red onion, shredded 'berg 29.0 **VG**

DOGGYSTYLE

schmaltz-dipped chicken, habanero dust, Alderson's pickles, street sauce, American cheese, shredded 'berg, red onion, buttermilk ranch 31.0

ADD A CHILLI CON QUESO DUNK +6.0

SALADS

ROASTED CAULI BOWL

harissa roasted cauliflower, romesco, crispy kale, salsa verde, pickled cauliflower, tomato, hazelnut dukkah, whipped coconut 27.0 **VG/NGA**

CEVICHE

market fish, toasted corn kernels, lettuce, jalapeño crema, cherry tomato, cucumber, soy chilli dressing, corn tostada 27.0 **NGA**

CALI CHICKEN CAESAR

kale, shredded 'berg, aged parmesan, Koreatown fried chicken, bacon sourdough crumb, soy-marinated egg, parmesan, anchovy dressing, white flour tortilla shards 28.0

YUCATAN SALMON STEAK

chopped salad, street corn, avocado, cherry tomatoes, cucumber, crispy corn tortilla strips, creamy coriander-lime dressing 35.0 **DF**

ADD EXTRA KOREATOWN FRIED CHICKEN +6.0

★ DESSERT ★

CHOCOLATE LAVA CAKE

dark chocolate soil, berries, candied hazelnut, vanilla bean ice cream 15.0 v

CHURRO ICE CREAM SANDWICH

deep fried doughnut buns, cinnamon sugar, vanilla ice cream, cajeta caramel sauce 15.0 v

ROSIE'S MESS

meringue, crème fraîche, candied almonds, fresh berries, berry coulis 15.0 v

★ BEER ★

CIDER & RTDs

ON TAP

Heineken Silver Low Carb
Rosie's Lager
Tuatara Regenerate Pilsner / Hazy Pale Ale /
Interstellar IPA
Monteith's Hazy Lemonade / Crushed Apple Cider
Rotating Guest Tap

BOTTLES

Heineken
Tiger Crystal Ultra Low Carb
Sol
Orchard Thieves Cider Apple / Berry

CANS

Rotating Local Craft Beers
Odd Company RTD Range

LOW OR NO ALC

Heineken 0.0%
Monteith's Golden Light 2.5%
Garage Project Fugazi 2.2%
State Of Play IPA <0.5%

NON ALCOHOLIC

Coca-Cola / Coca-Cola Zero Sugar 6.5

Schweppes 6.5
Dry Lemonade / Tonic / Ginger Ale / Ginger Beer

Lemon, Lime & Bitters 6.5

Keri Juice 6.5
apple / pineapple / orange / cranberry / tomato

Red Bull 6.5
Energy Drink / Sugarfree / Coconut Edition Sugarfree

Jarritos Mexican Soda 9.0
Ask the team what flavours we have today

Mexican Horchata 10.0
Rice milk, vanilla, cinnamon, agave

Voyage Water sparkling or still 500ml 7.0 / 1L 11.5

Fancy a Rosie's mocktail? Just ask, we got you!

WINE

BUBBLES

	FLUTE	BTL
Moët & Chandon Impérial Brut <i>France</i>		110.0
Moët & Chandon Impérial Rosé <i>France</i>		135.0
Cloudy Bay Pelorus Brut <i>Marlborough</i>	17.0	75.0
Cloudy Bay Pelorus Rosé <i>Marlborough</i>		75.0
Paradise Prosecco <i>South Australia</i>	12.0	52.0

SAUVIGNON BLANC

	REG	LRG	BTL
Northrow <i>Marlborough</i>	12.0	18.0	52.0
Johnson Estate <i>Marlborough</i>	13.0	19.0	55.0
Jules Taylor <i>Marlborough</i>	16.0	23.0	67.0

CHARDONNAY

Northrow <i>Gisborne</i>	12.0	18.0	52.0
Fat Bastard <i>California, USA</i>	15.0	21.0	61.0

PINOT GRIS

Northrow <i>Marlborough</i>	12.0	18.0	52.0
Babydoll <i>Marlborough</i>	13.0	19.0	55.0
Rabbit Ranch <i>Central Otago</i>	14.0	20.0	58.0

ROSÉ

Northrow <i>Hawke's Bay</i>	12.0	18.0	52.0
Petal & Stem <i>Marlborough</i>	13.0	19.0	55.0
Bijou <i>Provence, France</i>	14.0	20.0	58.0

RED

Northrow Pinot Noir <i>Marlborough</i>	12.0	18.0	52.0
Babydoll Pinot Noir <i>Central Otago</i>	15.0	21.0	61.0
Paloma Old Vines Tempranillo <i>Castilla, Spain</i>	13.0	19.0	55.0
Mojo Shiraz <i>McLaren Vale, Australia</i>	15.0	21.0	61.0

MARGS

SLUSHIES

\$15.0

Rotating flavours – check in with the
crew for the latest slushy marg line-up.

ON THE ROCKS

Classic El Jimador reposado Tequila,
triple sec, lime, agave 18.0

Low Rider Cazcabel reposado Tequila,
cointreau, lime, agave 20.0

Chica Caliente Cazcabel reposado Tequila,
passionfruit, lime, tobasco 19.0

SANGRIA

GLASS 16.0
JUG 32.0

Rosie's Roja Sangria Northrow pinot noir,
blackcurrant liqueur, Angostura bitters, Coca Cola

Rosie's Blanca Sangria Northrow sauvignon blanc,
peach schnapps, cherry, soda

AGAVE

★ ★ ★ ★ ★ ★ ★ ★
CHOICE OF LIME & SALT,
LIME & TAJIN OR
PINEAPPLE & TABASCO
★ ★ ★ ★ ★ ★ ★ ★

BLANCO

Less than 2 months, neutral oak barrels.
Young / Fiery / Citrus / Spice

El Jimador	12.0
Olmecca Altos	12.5
Cazcabel	14.0
Herradura Plata	15.0
Casamigos	18.0
Fortaleza still	24.0

REPOSADO

Min. 2 months, less than 1 yr in oak barrels.
Warm / Vanilla / Cacao / Cinnamon

El Jimador	12.0
Olmecca Altos	12.5
Cazcabel	14.0
Herradura	15.0
Casamigos	20.0
Fortaleza	24.0

AÑEJO

Min. 1 year, less than 3 years in oak barrels.
Dark / Caramel / Smooth

Gracias a Dios	15.0
1800	18.0
Casamigos	22.0
Fortaleza	30.0

EXTRA AÑEJO

3 Years in oak barrels.
Mature / Rich / Complex

Arette Gran Clase Añejo	25.0
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MEZCAL

Oven-cooked, roasted agave.
Smokey / Savoury

Gracias a Dios Espadin Joven	14.0
Del Maguey Vida	15.0
Los Siete Misterios Doba-Yej	16.0
Le Tribute Durango	18.0
Gracias a Dios Tobala	20.0
Casamigos	22.0

COCKTAILS

TAPTAILS (ON TAP)

Woo Woo Finlandia vodka, peach schnapps,
Angostura bitters, sugar syrup, cranberry juice 16.0

El Diablo El Jimador blanco Tequila, blackcurrant
liqueur, sugar syrup, lime juice 16.0

Rosie's Rotating Ask what we've mixed up

SHAKEN OR STIRRED

Rosiebud Absolut vanilla vodka, pineapple,
cranberry, lemon, passionfruit 19.0

Gin 'n Juice City of London gin, blackcurrant liqueur,
sugar syrup, lemon juice 19.0

Blue Harbour Flor de Caña Extra Seco 4 rum,
Cazcabel coconut Tequila, blue curaçao,
pineapple, lemon 19.0

KEEN ON A CLASSIC? ASK THE CREW
FOR YOUR FAVOURITE

TASTING FLIGHTS

MIX OF 4 TEQUILAS 40.0

Cross Roads

Casamigos Blanco,
Le Tribute Durango,
Fortaleza Reposado,
1800 Añejo

The Next Episode

Fortaleza Blanco Still,
Los Siete Misterios Doba-Yej,
Lost Explorer 8yo Mezcal,
Gracias a Dios Joven

Flavour Flav

Cazcabel Coffee,
Gracias a Dios Piña,
Cazcabel Honey,
Cazcabel Coconut

INFUSED

Single flavour essence. Sweet / Aromatic

Cazcabel 14.0

Coconut / Honey / Coffee

Gracias a Dios 15.0

Piña / Mango