

# 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 v

**CHILLI CON QUESO** chilli cheese dip, corn chips, Flamin' Hot Cheetos, pickles, jalapeños, coriander 22.0

**ROSIE'S BEST-IN-TOWN CHICKEN WINGS**  
Calexican buffalo sauce, sesame, radish, Xiannaise 23.0

**KOREATOWN FRIED CHICKEN** schmaltz-dipped habanero tenders, buttermilk ranch, dill pickles 24.0

**SWEET CORN RIBS** chipotle mayo, Flamin' Hot Cheetos, shaved parmesan, coriander 19.0 v/NGA

**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 onions, 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

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

Please speak to our team if you have any dietaries. We try our best, but our kitchen is not completely free of gluten and some items share a fryer.



## GET REWARDED WITH STAR SOCIAL

Download the Star Social Rewards app to get \$1 back for every \$10 spent on food & drink, plus access to exclusive offers across Star Group's 50+ bars, pubs & restaurants\*.

Visit [starsocial.nz](https://starsocial.nz) or scan to learn more.

\*Star Social Rewards terms apply

# ★ 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, salsa verde, hazelnut dukkah v/NGA

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

**CHEETO CHICKEN** schmaltz-dipped habanero tender, shredded cabbage, Calexican 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, white corn tortillas, aromatic chicken broth NGA

**JACKFRUIT** colby jack cheese, onion, white corn tortillas, coriander, pickled vegetables, chilli cheese queso dip v/VGO/NGA

## 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, ketchup  
**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 v

**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, tomato, hazelnut dukkah, whipped coconut 27.0 v/NGA

**CEVICHE DE PESCADO** line-caught market fish, tomatoes, cucumber, coriander, coconut labneh, chilli lime dressing, blue tortilla chips 27.0

**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

**SMOKED SALMON** chopped salad, chipotle street corn, spiced pepitas, spinach, cherry tomatoes, pickled red onions, avocado crema, tortilla croutons 35.0

ADD EXTRA KOREATOWN FRIED CHICKEN +7.0

## ★ 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

**MARGARITA CHEESECAKE** Tequila raspberry gel, lemon lime sorbet, popping candy 15.0 v

# ★ BEER ★

## CIDER & RTDs

### ON TAP

Heineken Silver Low Carb  
 Rosie's Lager  
 Export Ultra Low Carb  
 Tuatara Hazy Pale Ale  
 Monteith's Wayfarer Pilsner / Driftin' IPA / Crushed Apple Cider / Ginger Beer  
 Rotating Guest Tap

### BOTTLES

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

### CANS

Mount Brewing Co Rotating Beer Range  
 Odd Company Vodka Pineapple & Passionfruit

### LOW OR NO ALC

Heineken 0.0%  
 Monteith's Golden Light 2.5%  
 Garage Project Fugazi 2.2% / Tiny Hazy IPA <0.5%

**\$40.0**

**BEER BUCKETS  
4 BOTTLES**

# NON ALCOHOLIC

*Coca-Cola* / Coca-Cola Zero Sugar 7.0

Schweppes 7.0  
 Dry Lemonade / Tonic / Ginger Ale / Ginger Beer

Lemon, Lime & Bitters 7.0

Keri Juice 7.0  
 apple / pineapple / orange / cranberry / tomato

Red Bull 7.0  
 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  
 Make it dirty with spiced rum +8.0

Voyage Water sparkling or still 500ml 7.0 / 1L 11.0

# 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>Gisborne</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

# MARGGS

## SLUSHIES

**\$16.0**

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 21.0

Chica Caliente Cazcabel reposado Tequila, passionfruit, lime, tobasco 20.0

# 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

Rosie's Rosada Sangria Northrow Rosé, blueberry, strawberry, cranberry, lemonade

# 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

## EXTRA AÑEJO

3 Years in oak barrels.  
 Mature / Rich / Complex

Arette Gran Clase Añejo	25.0
-------------------------	------

## 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

## 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

## INFUSED

Single flavour essence. Sweet / Aromatic

Cazcabel	14.0
Coconut / Honey / Coffee	
Gracias a Dios	15.0
Piña / Mango	

## 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

Cherry Bomb Amaretto, cherry liqueur, lemon, egg white 19.0

## ZERO-ALCOHOL COCKTAILS

Zero Tommy's Margarita Lyre's agave blanco spirit, agave syrup, lime, pinch of salt 14.0

Zero Rosiebud Pineapple, Cranberry, Passionfruit, Vanilla, Lemon 12.0

# 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