



CHIPS AND... 6

Salsa	\$6.00
Your Choice of Housemade Salsa Ranchero, Verde +\$1, Pineapple Mango +\$1	
Guac	\$8.00
Made Fresh with Avocado, Cilantro, Red Onion, Tomatoes, Lime Extra guac \$4 Add Pork Belly \$5	
Queso	\$10.00
Hot and melty with a little kick! Extra Queso \$5 Add Pork Belly \$5	
Salsa Flight	\$11.00
Mix it up! Your choice of three Add Pork Belly \$3 +\$1 for Queso	
Chips, Salsa and Guac	\$11.00
Verde +\$1 Pineapple Mango +\$1 Add Pork Belly \$5	
Just Chips	\$3.00

APPETIZERS 8

Nachos	\$12.00
Our House Fried Tortilla Chips Covered in Melted Jack Cheese with Pico, Black Beans and Sour Cream Add Short Rib Barbacoa \$10 Add Steak \$7 Add Pulled Chicken or Shredded Pork \$6 Add Guac \$4	
Sweet Potato Fries	\$9.00
Topped with Dry Rub Seasoning, Cotija, Cilantro, Lime Crema	
Street Corn	\$10.00
Roasted Corn Cobs with Chipotle Crema, Cotija, Pickled Onion, Cilantro	
Wings	\$15.00
One Pound of House Pickle Brined Wings Served Plain, Dry Rub Seasoned or Tossed in Buffalo Sauce or Mole (+\$2)	
Yuca Fries	\$8.00
Served with Lime Crema	
Dilly Fried Pickles	\$9.00
Breaded and Fried House Cut Pickle Chips, Dry Rub Dusted with a Side of Chipotle Crema	
Empanadas	\$11.00
Hand Stuffed Refried Bean Empanadas with a Side of Salsa Roja Philly Cheesesteak \$13 with Cheese, Peppers, Onions, Ground Beef BBQ Chicken \$12 with Pulled BBQ Chicken, Red Onion, Jalapeños	

Sweet Potato Black Bean Fritters	\$11.00
Our Famous Fritters Made With Black Beans, Sweet Potato, Onion and Spices. Rolled in Panko and Deep Fried, Side of Chipotle Crema	

SOUPS & SALADS 5

Chili	AVAILABLE OPTIONS
Cup or Bowl of our Smoked Beef Short Rib, Roasted Pepper, Tomato Sofrito, Red and Black Beans. Topped with Jack Cheese, Sour Cream, Tortilla Strips	Cup: \$8.00 Bowl: \$18.00

Chicken Tortilla Soup	AVAILABLE OPTIONS
Cup or Bowl made with Pulled Chicken, Roasted Tomatillos, Tomatoes, Onions, Garlic, Toasted Poblano, Spices. Topped with Picked Onion, Jack Cheese, Tortilla Strips Add Avocado \$1 Add Sour Cream \$.50	Cup: \$7.00 Bowl: \$16.00

Corn Salad	\$11.00
Romaine Hearts, Grilled Corn, Peppers and Onions, Cilantro, Agave Lime Vinaigrette, Lime Crema	

Metzy’s Caesar(ish)	AVAILABLE OPTIONS
Side Salad or Full Size with Romaine Hearts, Tortilla Strips, Cotija, House Dressing	Side Salad: \$6.00 Full Size: \$12.00

Avocado Lime	\$15.00
Romaine Hearts, Pico, Black Beans, Chihuahua, Pickled Onion, Sliced Avocado, Agave Lime Vinaigrette	

FAJITAS 3

Grilled Chicken	\$20.00
Add Shrimp \$5 Add Steak \$6	

Blackened Shrimp	\$23.00
Add Steak \$6 Add Chicken \$2	

Steak	\$24.00
Add Chicken \$2 Add Shrimp \$5	

SIDES 10

Rice	\$3.00
Black Beans	\$4.00
Refried Beans	\$5.00
Rice and Black Beans	\$6.00
Rice and Refried Beans	\$7.00
Pickled Jalapeños	\$1.00
House Made Hot Sauce	\$1.00
Sour Cream or Pico	\$1.00

Chipotle Sour Cream	\$2.00
Guac	\$4.00

TACOS 10

Pulled Chicken	\$7.00
----------------	--------

Slow Braised Chicken Thigh, Cabbage Slaw, Pico, Jack Cheese, Lime Crema

Smoked Pork Shoulder	\$7.00
----------------------	--------

Shredded Pork, Cabbage Slaw, Pineapple Mango Salsa, Pickled Onion, Chipotle Crema

Barbacoa	\$8.00
----------	--------

Smoked Shredded Short Rib, Chihuahua, Ranchero, Cilantro, Pickled Onion

Steak	\$8.00
-------	--------

Grilled Carne Asada, Pico, Jack Cheese, Pickled Jalapeños, Cotija, Lime Crema

Crispy Cod or Blackened Shrimp	AVAILABLE OPTIONS
--------------------------------	-------------------

Batter Fried Cod or Sautéed Shrimp, Cabbage Slaw, Pico, Pineapple Mango Salsa, Pickled Onion, Chipotle Crema	\$7.00
--	--------

\$8.00

Sweet Potato Black Bean Fritters	\$7.00
----------------------------------	--------

Panko Rolled and Deep Fried, Avocado, Pico, Pickled Onion, Lime Crema

Fried Avocado	\$7.00
---------------	--------

Batter Fried Avocado, Cabbage Slaw, Pico, Jack Cheese, Chipotle Crema

Pork Belly	\$7.00
------------	--------

Diced Fried Pork Belly Tossed in Dry Rub, Lettuce, Pico, Chipotle Crema

Birria	\$18.00
--------	---------

3 Pressed Corn Tortillas with Short Rib, Chihuahua Cheese, Cilantro, Onion. Served with House Consommé Made With Tomatoes, Onions, Guajillo Peppers, Ancho Chili, Spices

Taco Flight	\$12.00
-------------	---------

3 Four-Inch Tacos, Base Price Includes Sweet Potato Fritter Tacos. Mix and Match! Upcharges Apply

BURRITOS 8

Barbacoa	\$18.00
----------	---------

Smoked Shredded Short Rib, Rice, Black Beans, Chihuahua, Ranchero, Cilantro, Pickled Onion

Steak	\$18.00
-------	---------

Grilled Carne Asada, Pico, Rice, Black Beans, Jack Cheese, Pickled Jalapeños, Cotija, Lime Crema

Smoked Pork Shoulder	\$16.00
----------------------	---------

Shredded Pork, Rice, Black Beans, Pico, Chipotle Crema, Pickled Onion

Pulled Chicken	\$16.00
----------------	---------

Slow Braised Chicken Thigh, Rice, Black Beans, Pico, Chihuahua, Lime Crema, Pickled Onion

Crispy Cod or Blackened Shrimp		AVAILABLE OPTIONS
Batter Fried Cod or Sautéed Shrimp, Cabbage Slaw, Rice, Beans, Pico, Avocado, Pickled Onion, Chipotle Crema		\$17.00
		\$18.00
Fried Avocado		\$16.00
Batter Fried Avocado Slices, Cabbage Slaw, Pico, Rice, Black Beans, Jack Cheese, Chipotle Crema		
Sweet Potato Black Bean Fritters		\$16.00
Panko Fried Fritters, Rice, Black Beans, Cabbage Slaw, Pico, Chipotle Crema		
Tofu		\$15.00
Seared Tofu, Rice, Black Beans, Pico, Cabbage Slaw *Can Be Made Vegan		

PLATES 4

Chicken Mole	\$25.00
A Celebrated Mexican Classic! Seared Chicken, Rosita Cocina’s Famous Mole Sauce, Cilantro, Pickled Onion	
Cheese Quesadilla	\$16.00
Flour Tortilla Folded and Filled with Your Choice of Protein Chicken or Pork \$18 Barbacoa or Steak \$20 Refried Bean or Veggie \$17	
Chicken or Pork Chimichanga	\$18.00
Stuffed and Deep Fried Flour Tortilla with Cheese, Your Choice of Filling and Sauce (Salsa Roja, Verde, Agria Crema, or Mole +\$2) Steak \$20	
Chicken or Pork Enchiladas	\$18.00
Three Hand Rolled Corn Tortillas with Your Choice of Filling with Cheese and Sauce (Salsa Roja, Verde, Agria Crema, or Mole +\$2) Blackened Shrimp \$19 Steak \$20	

HANDHELDS 3

Metzy’s Cuban	\$17.00
Our Take on a Cuban! Roasted Shredded Pork, Pickles, Mustard, Jack Cheese, Lettuce and Tomato on a Pressed Roll	
Crunch Wrap	\$17.00
Chicken or Pork in a Flour Tortilla stuffed with a Crunchy Corn Tortilla, Jack Cheese, Pico, Pickled Jalapeños, Slaw, Black Beans, Pickled Onion and Chipotle Crema Sub Barbacoa +\$2	
Chef’s Sandwich	\$17.00
This Week’s Creation Made By Chef Sean! Ask Your Server For More Details. No Substitutions Please.	