



Casa Rosa

Mi Casa es Su Casa

the main dining room resembles a central skylight over a lush collection of...
 small portion is a bowl as wide as...
 It's a pleasure to tuck into sour cream...
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 ly customizable. Pick two options for... trademark cloud of steam, served with...
 \$20, and you also get to choose a... all the fixings. The beef fajitas use...

**“This isn’t just good Tex-Mex—
 this is good '90s Tex-Mex. This
 is absolutely the food I grew
 up eating.”**



- D Magazine

APPETIZERS

Chile con Queso

Roasted hatch chile sauce and cheese. (sm.) 5.95 (reg.) 9.95

Sylvia's Queso

A blend of beef, sausage, and fresh cheese perfect for dipping chips. (sm.) 8.95 (reg.) 11.95

Tableside Guacamole

Custom guacamole made at the table. 16.95

Queso Flameado

Sautéed chorizo topped with melted Chihuahua cheese. Served flaming at your table. 11.95

Substitute Grilled Fajita Steak +3.00

Guacamole Salad

Fresh guacamole. (sm.) 6.95 (reg.) 9.95

Flautitas

Specially seasoned chicken rolled in a crispy tortilla. Served with chili con queso and guacamole dip. 12.95

Nachos de la Casa

Beef fajita or grilled chicken with beans and cheese. Topped with tomatoes & cilantro. Served with guacamole, pico de gallo, and sour cream. (6) 14.95 (10) 19.95

White Wings

Chicken breast stuffed with jalapenos and cheese, wrapped with bacon and glazed with chipotle BBQ sauce. (4) 12.95

Botanas Especial

A sampling of our favorite appetizers: Flautitas, Nachos, and Quesadillas. 21.95

TORTILLAS PLEASE

The ultimate Tex-Mex comfort food has to be a fresh warm corn tortilla with real butter on it. We make our own corn and flour tortillas by hand all day. Just like we had growing up. Ask for them and treat yourself to some Tex-Mex comfort!

SOUP & SALAD

Tortilla Soup al la Mansion

Spicy Mexican soup garnished with tortillas, avocado, chicken, Chihuahua cheese and sour cream. 9.95

Taco Salad

Tortilla chips, lettuce, tomatoes, black beans, guacamole, corn, and sour cream topped with cheese. Choice of ground beef, shredded chicken, or mixed vegetables. 11.95

Substitute Grilled Chicken +2.00

Substitute Grilled Fajita Steak or Shrimp +3.00

Ensalada Cortada

Chopped salad greens topped with avocado, spicy pumpkin seeds, and queso fresco. 10.95 V

Add Grilled Chicken +6.00

Add Grilled Fajita Steak or Shrimp +8.00

Dressings for Ensalada

Cilantro Vinaigrette | Chipotle Honey Vinaigrette
Ranch | Chipotle Ranch | Honey Mustard | Italian

QUESADILLAS

Casa Quesadilla

Grilled flour tortillas filled with fajita veggies and melted Monterey Jack cheese. Your choice of Spinach & Mushroom V, Fajita Beef or Fajita Chicken and served with guacamole, sour cream, and pico de gallo. 15.95

Brisket Quesadilla

Smoked Brisket and Cheddar cheese in a flour tortilla. Served with sour cream, pico de gallo, guacamole, and BBQ sauce. 17.95

Chicken Chipotle Quesadilla

Chipotle spiced fajita chicken, Chihuahua cheese, and sautéed spinach on a flour tortilla with chipotle cream sauce. Served with guacamole, sour cream, and pico de gallo. 17.95

Entrées are Served with Your Choice of Two Sides

Mexican Rice | Cilantro Rice | Refried Pinto Beans
Charro Beans | Black Beans | Veggie Beans
Sautéed Veggies | Tossed Salad | Mexican Corn



STEAK & CHICKEN

Carne Asada

Ribeye steak pounded thin and grilled. Topped with chimichurri and served with grilled queso fresco, Mexican corn, and a green chile cheese enchilada. 21.95

Steak Ranchero

Grilled Ribeye steak, topped with ranchero sauce and Chihuahua cheese and avocado. 21.95

Chicken Corazon

Marinated grilled chicken breast, covered with chopped tomatoes, onions, cilantro, serrano peppers, and sliced avocados. Topped with melted Jack cheese. 16.95

Chicken Mole

Grilled breast topped with our mole sauce and sesame seeds. 18.95

Jalapeño Stuffed Chicken

Four Bacon wrapped chicken breasts stuffed with fresh jalapeño, Chihuahua cheese and grilled. 18.95

COMBINATION PLATES

Create Your Own Combo Plate

Choose (2) 13.95 | Choose (3) 15.95 | Choose (4) 17.95

TORTILLA SOUP

+ A cup of spicy Mexican soup garnished with tortillas, avocado, chicken, and Chihuahua cheese.

FLAUTA

+ Specially seasoned chicken rolled in a crispy tortilla. Served with ranchera sauce.

CHALUPA

+ Choice of beef, chicken, bean & cheese, or guacamole.

TACO

+ Choice of crispy (*corn*), puffed or soft (*corn or flour*) taco. Filled with your choice of ground beef, shredded chicken or veggie.

TAMALE

+ Pork tamale with chili con carne.

ENCHILADAS

+ Cheese and onion enchilada topped with chili con carne.
+ Chicken enchilada topped with sour cream sauce.
+ Beef enchilada topped with chili con carne.
+ Chihuahua cheese enchilada topped with green chile sauce. **V**
+ Mushroom & veggies enchilada topped with ranchera sauce. **V**

EMPANADA

+ Fajita beef.

BURRITO

+ Choice of ground beef, shredded chicken, or veggie.

CHIMICHANGA

+ Choice of ground beef, shredded chicken, or veggie.

SIZZLING FAJITAS AL GILBERTO

Casa Rosa Restaurante was the first in Dallas to serve sizzling Fajitas starting in 1981. We now offer more choices for you to enjoy!

Our Specialty – Charbroiled meats served with grilled onion & bell peppers, handmade flour or corn tortillas, guacamole, cheddar cheese, sour cream, pico de gallo and two side choices.

Mini Fajitas

Choose one meat - 1/4 lb. Serves 1. 12.95

Regular Fajitas

Choose up to two meats - 1/2 lb. Serves 1-2. 19.95

Grande Fajitas

Choose up to four meats - 1 lb. Serves 2-3. 39.95

MEAT CHOICES

Beef Outside Skirt

Chicken Breast

Shrimp

Pork Loin

Veggie **V**

Ribeye Steak +4.00

FAJITA ADD-ONS

Add Bacon Wrapped Shrimp (3) +7.00

Add White Wings (3) +7.00

ENCHILADAS

Enchiladas de Mole

Two shredded chicken enchiladas. Topped with our housemade mole sauce and sesame seeds. 15.95

Enchiladas del Mar

Two hand-rolled enchiladas covered with a rich poblano cream sauce, filled with grilled shrimp and redfish. 17.95

Enchiladas Verdes

Two chicken-filled enchiladas topped with tomatillo sauce and Jack cheese. 14.95

Spinach & Mushroom Enchiladas

Corn tortillas filled with spinach, mushrooms, and Jack cheese. Topped with a cream chipotle sauce. 14.95

BURRITOS & RELLENOS

Burrito Supremo

A large flour tortilla stuffed with ground beef or shredded chicken, refried beans, and cheeses. Topped with your choice of ranchera, green chile sauce, chili con carne or queso. 15.95
Sub Fajita Beef or Fajita Chicken +3.00

Chimi Maximo

A fried Chimichanga stuffed with Fajita Chicken or Fajita Beef, cheese, and pico de gallo. 16.95

Chile Relleno Asada

Poblano pepper filled with Chihuahua cheese and your choice of grilled chicken or beef fajita and grilled. Served on top of Chipotle cream sauce and topped with crema. 17.95

TACOS

Tacos al Carbon

Beef fajita or grilled chicken on hand-pressed tortillas. 16.95

Tacos Norteños

Handmade flour or corn tortillas with a thin layer of refried beans, Monterey Jack cheese, and sliced avocado. Choice of beef fajita or grilled chicken. 16.95

Tacos del Mar

Your choice of shrimp or Redfish with Tulum vegetable slaw, avocado, and chipotle aioli. 17.95

Brisket Tacos

(2) Handmade corn or flour tortillas with shredded Brisket, bell peppers, onions, Jack cheese, and molcajete sauce. 16.95

DESSERTS

Sopapillas (2) 5.95

Buñuelos

Fried dough pastries served with cinnamon ice cream. 8.95

Mexican Apple Pie

Served sizzling with brandy butter sauce and cinnamon ice cream. 12.95

Churros

Handmade Mexican pastries with Cajeta dipping sauce. 7.95

Jumbo Fiesta Praline 3.25



The Cuellers at a restaurant opening in Waco, Texas



YES, WE CAN CATER YOUR EVENT!

MARGARITAS

La Mejor

Create Your Own Top Shelf Margarita 18.00
Your choice of Tequila and Liqueur, with fresh Lime Juice.

TEQUILA

Don Julio Blanco | Patrón Silver | Azuñia Blanco
Insolito Reposado | 7 Leguas Blanco
Maestro Dobel Diamante | Casamigos Silver

ORANGE LIQUEUR

Grand Marnier | Cointreau | Patrón Citrónge

La Casa Margarita

La Mision Blanco Tequila, Triple Sec, Lime Juice, Orange Syrup, Agave Syrup, Frozen or on the Rocks. 12.00

El Remolino

House Frozen Margarita swirled with homemade Sangria. 12.00

La Rosa Rita

Socorro Blanco Tequila, Cointreau, Lime Juice, Orgeat Syrup, Hibiscus Syrup, Peychaud Bitters, Angostura Bitters. 14.00

De Fruta

House Margarita with your choice of Strawberry, Mango, or Prickly Pear. 12.00

El Diablo

La Mision Blanco Tequila, Tamarindo Syrup, Lime Juice, Ginger Beer, Hellfire Habanero Bitters. 12.00

La Skinny

Azuñia Tequila, Agave Syrup, Triple Sec, Lime Juice. 12.00

COCKTAILS

Texas Chubasco

Western Son Cucumber Vodka, Lime Juice, Agave Syrup, Orange Syrup, Tabasco, Tajin Rim. 11.00

Agua de Rancho

Choice of spirit with Lime Juice and Topo Chico. 15.00

SPIRIT

Casamigos Reposado | Casamigos Silver | Patrón Silver
Don Julio Blanco | Maestro Dobel Diamante
El Silencio Mezcal | Desert Door Sotol

Casa Rosa Paloma

La Mision Blanco Tequila, Grapefruit Juice, Lime Juice, Agave Syrup, Squirt. 12.00

WINE

BLANCOS	GLASS	BOTTLE
<i>Arrowflite, Chardonnay</i>	8.00	22.00
<i>Meiomi, Chardonnay</i>	15.00	40.00
<i>Maso Canali, Pinot Grigio</i>	15.00	44.00
<i>Kim Crawford, Sauvignon Blanc</i>	12.00	34.00
<i>Oyster Bay, Sauvignon Blanc</i>	10.00	28.00
ROJOS	GLASS	BOTTLE
<i>Fog Bank, Cabernet Sauvignon</i>	8.00	22.00
<i>Meiomi, Cabernet Sauvignon</i>	18.00	52.00
<i>Trivento, Malbec</i>	9.00	26.00
<i>Meiomi, Pinot Noir</i>	18.00	52.00
CAVA	GLASS	BOTTLE
<i>Segura Viudas</i>	8.00	28.00

CERVEZAS

Draft

5.00 Bud Light | Micholob Ultra
6.00 Modelo Especial | Dos XX Lager

Domestic

5.00 Bud Light | Shiner Bock
Coors Light | Miller Lite
Micholob Ultra

Import

6.00 Bohemia | Corona | Victoria
Dos XX Lager | Modelo Especial
Negra Modelo | Pacifico | Tecate

Michelada Choose any of your favorites above to create a Michelada. +2.00

HAPPY HOUR 3:00 PM - 6:00 PM | TUESDAY - FRIDAY
\$6 La Casa Margarita, \$5 House Wine, and \$3 All Cervezas





LUNCH MENU

11:30 AM - 3:00 PM | EVERYDAY

LUNCH COMBO PLATE

Create Your Own Combo Plate

Choose (1) 9.95 | Choose (2) 11.95 | Choose (3) 13.95

TORTILLA SOUP

- + A cup of spicy Mexican soup garnished with tortillas, avocado, chicken, and Chihuahua cheese.

FLAUTA

- + Specially seasoned chicken rolled in a crispy tortilla. Served with ranchera sauce.

CHALUPA

- + Choice of beef, chicken, bean & cheese, or guacamole.

TACO

- + Choice of crispy (*corn*) or soft (*corn or flour*) taco. Filled with your choice of ground beef, shredded chicken or veggie.

TAMALE

- + Pork tamale with chili con carne.

ENCHILADAS

- + Cheese and onion enchilada topped with chili con carne.
- + Chicken enchilada topped with sour cream sauce.
- + Beef enchilada topped with chili con carne.
- + Chihuahua cheese enchilada topped with green chile sauce. **V**
- + Mushroom & veggies enchilada topped with ranchera sauce. **V**

EMPANADA

- + Fajita beef.

BURRITO

- + Choice of ground beef, shredded chicken, or veggie.

CHIMICHANGA

- + Choice of ground beef, shredded chicken, or veggie.

TEX-MEX

Lunch Fajitas

A lunch sized portion of grilled Beef or Chicken fajitas served with sour cream, guacamole, and pico de gallo. 16.95

Tacos Suaves

(2) Handmade corn or flour tortillas with Beef or Chicken fajita, with cilantro and onions. 11.95

Brisket Tacos

(2) Handmade corn or flour tortillas with shredded Brisket, bell peppers, onions, Jack cheese, and molcajete sauce. 13.95

Brisket Quesadilla

Smoked Brisket and Cheddar cheese in a flour tortilla. Served with sour cream, pico de gallo, guacamole, and BBQ sauce. 15.95

Casa Quesadilla

Grilled flour tortillas filled with fajita veggies and melted Monterey Jack cheese. Your choice of beef fajita or grilled chicken, and served with guacamole, sour cream, and pico de gallo. 15.95

All Lunch Plates are Served with Your Choice of Two Sides
Mexican Rice | Cilantro Rice | Refried Pinto Beans
Charro Beans | Black Beans | Veggie Beans
Sautéed Veggies | Tossed Salad | Mexican Corn

