



Rooster
TRADICION DE GUSTO®

BREAKFAST EGGS BENEDICT

Two poached eggs over seared tomatoes, on homemade bread and Rooster potatoes.

TRADITIONAL BENEDICT \$275

Served with your choice of protein and covered with a traditional hollandaise sauce.

Italian sausage / Spanish chorizo / Ham / Bacon

ROOSTER BENEDICT \$275

Served with Spanish chorizo and covered with a chipotle hollandaise sauce.

VEGGIE BENEDICT \$275

Served with seared tomatoes, feta cheese and sautéed spinach and covered with spinach hollandaise sauce.

SALMON BENEDICT \$295

Served with Smoked salmon, cream cheese and covered with a traditional hollandaise sauce.

HASH BROWN BENEDICT \$295

Served on hash Brown potatoes with a Roast Steak and covered with a traditional hollandaise sauce, accompanied with seasonal fruit.

ISLAND BENEDICT \$315

Served with sautéed shrimp in a curry sauce, pineapple, sautéed bell peppers and mushrooms covered with a curry hollandaise sauce.

CARIBBEAN BENEDICT \$390

Served with grilled Lobster tail and covered with a traditional hollandaise sauce.

LIGHT STYLE

ROOSTER OATMEAL \$215

Served with raisins, brown sugar, fresh milk and seasonal fruit.

FRUIT PLATER \$235

Served with a variety of seasonal fruit.

GRANOLA TRIO \$255

Granola served with natural yogurt and seasonal fruit.

ALMOND & ORANGE CRUMBLE \$230

Elaborated with a mix of wheat flour, almonds and orange zest, served with greek yogurt and a mix berries compote, accompanied with seasonal fruit.

AVOCADO & RADISH TOAST \$265

Two pieces of Homemade bread with an avocado cream spread; one with sliced cucumbers and cubed beet and another one served with thin sliced radish, a poached egg and sprouts, both topped with cherry tomatoes, cilantro and olive oil.

WAFFLES & PANCAKES

BUTTERMILK WAFFLES (3) \$260

Order of three buttermilk Waffles, served with maple syrup and topped with seasonal fresh fruit.

MONTECRISTO WAFFLE \$280

Waffle sandwich served with Ham, tomatoes, manchego cheese, avocado, a Sunnyside egg and homemade jam, accompanied with Rooster potatoes

BUTTERMILK PANCAKES (3) \$260

Order of three buttermilk pancakes served with maple syrup and topped with seasonal fresh fruit, please choose:
Regular / Banana / Chocolate chips / Apple

PANCAKE TRIO \$275

Two buttermilk pancakes, two eggs any style and your choice of protein, accompanied with Rooster potatoes.

Italian sausage / Spanish chorizo / Ham / Bacon

ROOSTER FRENCH TOAST \$260

Homemade bread prepared with our own cream Brule recipe with a granola crust and topped with caramelized pecans, served with maple syrup and powder sugar sprinkle.

BANANA FRENCH TOAST \$275

Homemade banana bread, topped with caramelized pecans, served with fresh bananas, maple syrup and powder sugar sprinkle.

ADD TO ANY PLATE A SCOUP OF ICE CREAM \$80 OR NUTELLA \$45

ROOSTER SPECIALTIES

MUSHROOMS & SPINACH ENCHILADAS \$270

Four corn tortillas stuffed with sautéed mushrooms, spinach and onions, covered in a guajillo sauce and topped with sliced avocado, cherry toms and a touch of parsley.

TORTA RUSTICA \$285

Puff pastry stuffed with layers of egg, spinach, cheese, ham and bell peppers, served over a bed of guajillo red sauce and accompanied with Rooster potatoes.

TRADICIONAL CHILAQUILES \$225

Tortilla chips topped in your choice of sauce, served with sour cream, onions and cheese.
Green sauce / Red Sauce / Mix

ROOSTER CHILAQUILES \$265

Tortilla chips topped in your choice of sauce, with shredded chicken and two eggs Sunnyside up, served with sour cream, onions and cheese.
Green sauce / Red sauce / Mix

RANCHERO STYLE EGGS \$265

Two eggs Sunnyside up over corn tortillas with beans, smothered in a guajillo red sauce, and topped with queso fresco, accompanied with Rooster potatoes.

PORTUGUESE STYLE EGGS \$275

three scrambled eggs with Spanish chorizo, gouda cheese, onions, bell peppers, sautéed mushrooms and a touch of cilantro, accompanied with Rooster potatoes.

EGGS ANYSTYLE \$245

Two eggs any style served with your choice of protein and accompanied with Rooster potatoes.
Italian sausage / Spanish chorizo / Ham / Bacon

PEANUT BUTTER & BANANA SANDWICH \$235

Homemade bread served with fresh banana, sliced apple, peanut butter and cranberry sauce, accompanied with seasonal fruit.

BREAKFAST BURRITO \$275

Two eggs scrambled, spanish chorizo, cheese and avocado, accompanied with Rooster potatoes.

BREAKFAST SANDWICH \$260

Homemade ciabatta bread served with two eggs Sunny side up, ham, tomatoes and manchego cheese, accompanied with Rooster potatoes.

MEXICAN BREAKFAST \$275

Two poached eggs on homemade rolls with seared tomatoes, covered with a black bean sauce, sour cream, queso fresco and your choice of protein, accompanied with Rooster potatoes.
Italian sausage / Spanish chorizo / Ham / Bacon

OMELETTES

ISLA MUJERES \$260

Stuffed with zucchini flower, mushrooms, onion and panela cheese, topped with a huitiaoco sauce and accompanied with Rooster potatoes.

LISBON \$270

Stuffed with Spanish chorizo, sautéed onions and bell peppers, accompanied with Rooster potatoes.

SWISS \$270

Stuffed with ham, Swiss cheese, sautéed onions and tomatoes, accompanied with Rooster potatoes.

GREEK \$270

Stuffed with feta cheese, Kalamata olives, sautéed bell peppers and baby spinach, accompanied with Rooster potatoes.

VEGETARIAN \$260

Stuffed with sautéed onions, baby spinach and mushrooms, accompanied with Rooster potatoes.

BAGELS

NATURAL \$95

Homemade toasted bagel served with butter & jam or cream cheese.

ROOSTER \$245

Homemade bagel served with two eggs Sunnyside up, tomatoes, avocado, garlic butter spread and accompanied with Rooster potatoes.

ALL AMERICAN \$245

Homemade bagel served with two eggs any style, American cheese, garlic butter spread and accompanied with Rooster potatoes.

VEGETARIAN \$245

Homemade bagel served with cream cheese, tomatoes, sautéed onions, spinach, mushrooms and avocado with a drizzle of olive oil, accompanied with Rooster potatoes.

SALMON \$270

Homemade bagel served with smoked salmon, cream cheese, capers, tomatoes, onions and a drizzle of olive oil, accompanied with Rooster potatoes.

FROM OUR BAKERY

All our bread is artisan homemade, with our own recipes and made fresh daily.

CINNAMON ROLL \$85

BROWNIES \$95

BANANA BREAD \$75

ORANGE BREAD \$75

CROISSANT \$75

MUFFINS \$75

Rooster / Blueberries / Chocolate Chips

COOKIES \$48

CRANBERRY & ROSEMARY BREAD

Order \$85 / Loaf \$215 (24 hrs. advance)

VANILLA ICE CREAM \$80

MIX BERRIES CHEESECAKE \$115

Housemade cheese cake. With a cookie crust and topped with mixberries sauce Add a scoop of vanilla ice cream 80

Rooster

TRADICION DE GUSTO®

LUNCH



ENTRÉE

GUACAMOLE \$255

Traditional guacamole with a touch of olive oil, served with tortilla chips.

GAZPACHO \$235

Spanish style tomato and fresh vegetable soup, served chill

SUNSET QUESADILLA \$270

Two flour tortillas stuffed with mozzarella cheese, sautéed onions, Bell peppers, spinach, avocado, tomatoes and mushrooms
add Chicken 90 Steak 90 Shrimp 125 Lobster 145

TUNA TARTAR \$335

Sashimi style tuna in a sirasha and chipotle over a bed of fresh guacamole and served with chips

SALADS

ROOSTER SALAD \$270

Mix greens served with seasonal fruit, gorgonzola cheese and caramelized pecans, topped with our house dressing.

CHICKEN CURRY SALAD \$275

Mix greens served with curry chicken breast, mango chutney and cashews, topped with a balsamic vinaigrette dressing.

SPINACH SALAD \$285

Baby spinach, cherry toms, dry cranberries, goat cheese
And candied pecans with a homemade garlic dressing
add Chicken 90 Shrimp 125 Lobster 145

GREEK SALAD \$285

Mix greens served with feta cheese, Kalamata olives, cherry tomatoes, onions and cucumber, topped with a balsamic vinaigrette.

ROOSTER SPECIALTIES

ROOSTER PASTA \$285

Fettuccini pasta with sautéed spinach, mushrooms
And parmesan cheese, choose from alfredo or marinara sauce
add Chicken 90 Shrimp 125 Lobster 145

GREEN ENCHILADAS \$265

Lightly fried corn tortillas, stuffed with chicken breast, covered in a green tomatillo sauce and topped with sour cream, cotija cheese and onions.

COCONUT SHRIMP \$335

Breaded shrimp covered with golden brown coconut,
Served over a bed of mix greens, mango chutney
And a spicy sweet sauce

HIGHWAY HAMBURGER \$275

Angus beef patty with cheddar cheese, sautéed onions, tomatoes and mix greens, accompanied with Rooster potatoes.

GUAJILLO BBQ HAMBURGER \$275

Angus beef patty with BBQ sauce, cheddar cheese, bacon, caramelized onions, tomatoes and mix greens, accompanied with Rooster potatoes.

SLIDERS \$290

3 mini burgers, 3 styles:
natural / bbq / bluecheese
Served with rooster potatoes

TUNA STEAK \$335

Seared tuna, grilled to perfection
Over a bed of mix greens, cherry toms
And avocado, served with cranberry sweet dressing.

SANDWICHES

SOUTHWEST CHICKEN \$270

Homemade ciabatta bread served with chicken breast in a mild spicy aioli, avocado, tomatoes and mix greens, accompanied with a side Rooster salad.

ROOSTER BLT \$270

Homemade ciabatta bread served with crispy bacon, garlic aioli, swiss cheese, tomatoes, mix greens and avocado, accompanied with a side Rooster salad.

STEAK \$295

Homemade ciabatta bread served with Steak, garlic aioli, caramelized onions, mix greens and avocado, accompanied with a side Rooster salad.

SANDWICHES

FRENCH CONNECTION \$270

Homemade ciabatta bread served with Ham, garlic aioli, brie cheese, caramelized onions, bell peppers, avocado, mix greens and tomatoes, accompanied with a side Rooster salad.

VEGGIE \$260

Homemade ciabatta bread served with sautéed mushrooms, tomatoes, caramelized onions, spinach and goat cheese, with balsamic vinaigrette and olive oil, accompanied with a side Rooster salad.

TURKEY \$270

Homemade ciabatta bread served with turkey, cream cheese, cranberry jam, tomatoes and mix greens, accompanied with Rooster salad in a side.

CAPRESE \$260

Homemade ciabatta served with mozzarella cheese, tomatoes, pesto, avocado and mix greens, accompanied with Rooster salad on a side.

1/2 SANDWICH AND CUP OF SOUP \$290

TACOS & BURRITOS

TACOS

three flour tortillas served with your choice of protein, Oaxaca cheese, sautéed bell peppers, onion, avocado and sour cream, accompanied with a green tomatillo salsa on the side.

•Chicken \$260 •Steak \$275 •Shrimp \$315 •Lobster \$370

BURRITOS

Large flour tortilla stuffed with your choice of protein, with mozzarella cheese, sautéed bell peppers, onions, avocado and sour cream, accompanied with a green tomatillo salsa on the side.
•Veggie \$250 •Chicken \$260 •Steak \$275 •Shrimp \$315 •Lobster \$370

SPECIALTIES BURRITOS

CHICKEN CURRY \$295

Large flour tortilla stuffed with chicken breast in a yellow curry, mango chutney, mix greens and crushed cashews, accompanied with a side Rooster salad.

COCONUT SHRIMP \$330

Large flour tortilla stuffed with fried coconut shrimp, roasted pineapple, mix greens, cucumber and carrots julienne style in a chipotle mayo dressing, accompanied with a side Rooster salad.

SURF & TURF \$335

Large flour tortilla stuffed with steak and shrimp, mozzarella cheese, avocado, sautéed bell peppers and onions, accompanied with a side Rooster salad.

SPICY TUNA \$340

Large flour tortilla stuffed with spicy tuna, cream cheese, cucumber, avocado and mix greens, accompanied with a side Rooster salad.