



**LUCHA
ROSA**

ROOFTOP BAR



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Perched high atop downtown's Moxy Hotel, Lucha Rosa is DC's newest all-season indoor/outdoor rooftop bar featuring a retractable roof. Colorful, fun and vibrant, Lucha Rosa pulls inspiration from Mexican and Latin American cuisine and culture, highlighted by one of the city's largest agave spirits list.

Sip a signature cocktail surrounded by floor-to-ceiling windows that overlook the bustling neighborhood. In the distance, guests will enjoy views of the historic Washington Monument peeking up over the horizon while sitting on the open-air terrace. Lucha Rosa's menu of lite fare has a focus on freshness. Ceviches, crudos, salads and tacos are created with seasonal ingredients that are bursting with flavor and perfectly complement the beverage selections.

Southern Mexico vibes, colorful décor, upscale tacos and tequila and lively music make Lucha Rosa an inviting and different space for both locals and Moxy guests alike. Lively, upscale and playful Lucha Rosa literally translates to 'pink struggle' and is a nod towards the Mexican wrestling culture.



LUCHA ROSA

Ascend the spiral staircase to the second level and experience an intimate space perfect for your next gathering. The second floor includes a private bar, views of the city and beautiful exposed brick walls. This space offers premium privacy for all occasions, and serves as a memorable space for celebratory events.

Minimums

SEMI- PRIVATE

15 seated | 25 cocktail

Sunday-Thursdays: \$4,500++

Friday & Saturday: \$6,000++

PARTIAL BUYOUT

26 seated | 50 cocktail

Sunday-Thursdays: \$6,000++

Friday & Saturday: \$7,500++

BUYOUT

up to 100 guests

Sunday-Thursdays: \$15,000++

Friday & Saturday: \$25,000++

Tacos for the Table

\$35 PER PERSON | 60 MINUTES

TACOS

FAMILY STYLE

CHICKEN TINGA

stewed tomatoes, shaved onion, chipotle pepper

CRISPY FISH

pickled cabbage slaw, morita chili aioli

BRAISED PORK

sour orange, pickled onion, crispy pork skin

ROASTED MUSHROOM

roasted chiles, crema, cilantro

CARNE ASADA

salsa verde, radish, jalapeño



*Reception
Style*



Passed Appetizers \$30 PER PERSON 45 minutes of passing • \$40 PER PERSON 60 minutes of passing

ROCKFISH CEVICHE

MARGARITA OYSTER SHOOTERS

ROASTED CORN & PEPPADEW FRITTERS

AL PASTOR PORK STREET TACOS

CHICKEN TINGA STREET TACOS

ENOKI MUSHROOM STREET TACOS

AJI TUNA & ESCABECHE

SHRIMP COCKTAIL

LOCAL OYSTERS ON THE HALF SHELL

MEZCAL FOIE GRAS TORCHON + \$10

WRAPPED GRAPES
goat cheese, pepitas

CRISPY PLANTAIN CHIPS
piquillo pepper whipped chevre

CHORIZO STUFFED MUSHROOM CAPS
spanish manchego

BEEF BARBACOA
manchego cheese crouton

CHILE & CHEESE QUESADILLA
new mexico hatch chile

BLACK BEAN & CHEESE TACQUITOS
chihuaahua cheese

CHICKEN SKEWERS
pasilla negro chile

CRAB CAKES
avocado lime purée

STATIONARY APPETIZERS

SALMON, SALSA & CHIPS \$15 per person
cured salmon, habanero mango salsa, served with plantain chips

SALSA TRIO & TORTILLA CHIPS \$10 per person

SEASONAL GUACAMOLE & CHIPS \$12 per person

SPANISH CHARCUTERIE \$18 per person

ARTISAN CHEESE \$18 per person

ROASTED VEGETABLE ANTIPASTO \$12 per person

CHOPPED SALAD \$12 per person

BLACK BEAN & CHEESE DIP \$12 per person

CHORIZO QUESO FUNDIDO \$15 per person

Side Dishes ALL SIDES \$12 PER PERSON

GRILLED SEASONAL SQUASH
pepita cilantro pesto

ROASTED GREEN BEANS
pequin chile butter

CLASSIC TIJUANA CAESAR SALAD

CHARRED PEPPER TOMATO SALAD

GREEN CHILE MAC & CHEESE

FRIJOLE CHARROS

MEXICAN GREEN RICE

JICAMA CHILE LIME SALAD

SWEET CORN PUDDING

RED POTATOES WITH
CHARRED ONIONS & CILANTRO

CARVING STATION

SLOW COOKED BEEF BRISKET *\$45 per person*
red chile bbq

PACILLA NEGRO SPICED BEEF TENDERLOIN *\$65 per person*

ROASTED KUROBUTA PORK SHOULDER "AL PASTOR" *\$45 per person*

BEEF PRIME RIB WITH ACHIOTE HORSERADISH CREMA *\$75 per person*

Desserts

CHOCOLATE MOCHA CAKE *\$12 per person*

COSMIC CRISP APPLE CAKE *\$12 per person*

CRISPY CANELLA CHURROS *\$15 per person*



Restaurant Policies

PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 10% Washington D.C Tax for Food and 10% Washington D.C Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption Lucha Rosa is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

NICOLE MANNING

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