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

Our rooftop oasis is the perfect space for events of all occasions. From intimate receptions to larger celebrations and parties, Lucha Rosa provides an elevated experience that your guests will never forget.

Minimums

**SEMI-PRIVATE**

<table>
<thead>
<tr>
<th>Guests</th>
<th>Sunday–Thursday</th>
<th>Friday &amp; Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 guests</td>
<td>$2,000++</td>
<td>$3,000++</td>
</tr>
<tr>
<td>16–20 guests</td>
<td>$2,500++</td>
<td>$3,500++</td>
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</tbody>
</table>

**SEMI-PRIVATE**

<table>
<thead>
<tr>
<th>Guests</th>
<th>Sunday–Thursday</th>
<th>Friday &amp; Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>21–30 guests</td>
<td>$4,000++</td>
<td>$6,000++</td>
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</table>

**PARTIAL BUYOUT**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Sunday–Thursday</th>
<th>Friday &amp; Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 cocktail</td>
<td>$6,000++</td>
<td>$10,000++</td>
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</tbody>
</table>

**BUYOUT**

<table>
<thead>
<tr>
<th>Guests</th>
<th>Sunday–Thursday</th>
<th>Friday &amp; Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>up to 100 guests</td>
<td>$15,000++</td>
<td>$25,000++</td>
</tr>
</tbody>
</table>
Reception Style
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

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability.
Passed Appetizers

CHOOSE FOUR • $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 & ESCEBECHE
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

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
FRIOLES 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