



**LUCHA  
ROSA**

ROOFTOP BAR



*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

15 guests

Sunday-Thursday: \$2,000++

Friday & Saturday: \$3,000++

#### SEMI- PRIVATE

16-20 guests

Sunday-Thursday: \$2,500++

Friday & Saturday: \$3,500++

#### SEMI- PRIVATE

21-30 guests

Sunday-Thursday: \$4,000++

Friday & Saturday: \$6,000++

#### PARTIAL BUYOUT

50 cocktail

Sunday-Thursday: \$6,000++

Friday & Saturday: \$10,000++

#### BUYOUT

up to 100 guests

Sunday-Thursday: \$15,000++

Friday & Saturday: \$25,000++

# RECEPTION STYLE





## TACOS FOR THE TABLE

\$35 PER PERSON | 60 MINUTES

### TACOS

FAMILY STYLE

#### CHICKEN TINGA

*stewed tomatoes, shaved onion, chipotle pepper*

#### AL PASTOR

*sour orange, pickled onion, crispy pork skin*

#### 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

AJI TUNA & ESCEBECHE

SHRIMP COCKTAIL

MEZCAL FOIE GRAS TORCHON + \$10

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

FRIJOLES 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

A guaranteed minimum food and beverage charge is required to secure a private event. The revenue minimum is based on time of day, day of week, and number of guests. Revenue minimums are then subject to a 23% service charge, a 2% admin fee, and a 10% sales tax.

Should you wish to reserve, we require a signed space agreement and a 50% deposit based on the estimated final invoice. Please note that deposits are non-refundable.

Once your event space is confirmed, our catering team will reach out to detail your menu, set up, and program.

- 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 on 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 changes based upon availability and seasonality.

## CONTACT

Please contact Sophia Lucero, our Event Sales Representative to check availability and reserve your event.

Direct Phone: 202-922-7415

Email: [sophialucero@remingtonhotels.com](mailto:sophialucero@remingtonhotels.com)