



DOSALAS

latin kitchen + tequila bar

GOOD EVENING

SMALL PLATES

EMPANADAS 🍷

short rib, pickled red onion, cilantro crema 13
vegetable + three-cheese blend 10

TUNA TOSTADAS

cubed ahí tuna, soy caramel, cilantro crema, fresno chile 18

BRAZILIAN CHEESE BREAD 🍷

garlic butter, fresh herbs 8
gluten free

SHORT RIB SOPES

chipotle masa, guajillo sauce, cilantro crema, queso fresco, pickled red onion, micro cilantro, shaved habaño 16

BAKED QUESO

provolone, mozzarella, sharp white cheddar, fresh oregano, chile flake, grilled bread 12

PORK BELLY SKEWERS

peruvian spice, soy caramel, cilantro crema 17

CRISPY FRIED PORK RIBS

guajillo braised, arugula salad, smoked tomato vinaigrette 19
gluten free

GUACAMOLE TRIO

sofrito blackened shrimp, chipotle elote, and mango-habaño guacamoles, peruvian spice tostadas 18
gluten free

GRILLED OCTOPUS

crispy fingerlings, celery salad, chorizo crema 32
gluten free

TEMPURA CAULIFLOWER

house bbq salt, chipotle aioli 12
vegetarian

DUNGENESS CRAB TOAST

three-cheese spread, micro cilantro, charred lemon 18

YELLOWTAIL MANGO CEVICHE 🍷

hand-cut pacific yellowtail hamachi, seville dressing, peruvian spice tostadas, mango-serrano sorbet* 20
gluten free

SOUP

DOSALAS TORTILLA SOUP

ranchero broth, smoked chicken, avocado, pickled red onion, cotija cheese 10
gluten free

CORN CHOWDER

coconut milk, peruvian spice, roasted poblano peppers, hand-torn croutons 10
vegan

SALAD

add salmon 10
add shrimp 10
add smoked chicken 8

POBLANO CAESAR

little gem lettuce, hand-torn croutons, toasted pepitas, shaved manchego, cotija cheese 14
vegetarian

PERUVIAN QUINOA + GREENS

aji amarillo vinaigrette, baby arugula, pearled couscous, farro, pomegranate glaze, dried cherries, almonds, cotija cheese 14
vegetarian

SHAREABLES

PAELLA FOR TWO 🍷

colossal shrimp, clams, mussels, smoked chicken, andouille sausage, saffron rice, micro cilantro 55
gluten free; vegan version available

ANCHO-SPICED LAMB CHOPS

jalapeño-mint chimichurri, house ancho spice blend* 28
gluten free

BONE-IN TOMAHAWK RIBEYE 🍷

sous vide, grilled to order, jalapeño chimichurri, foyot*
— limited availability 150
add colossal prawns 35
gluten free

TRIPLE BONE-IN PORK LOIN CHOP

house bbq salt, confit grilled onions, habaño-mango salsa, jalapeño chimichurri — limited availability 80
add colossal prawns 35
gluten free

CLAMS & MUSSELS

garlic-chorizo broth, smoked tomato, grilled bread* 22

ANCHO-RUBBED SALMON

columbia river, ancient grains, crushed almonds, seasonal vegetables* 26

DOSALAS SMOKED + ROASTED HALF CHICKEN

mary's organic, charred lemon, spicy latin slaw 22
gluten free

FOR THE TABLE

GUAJILLO MASHED POTATOES

yukon gold, guajillo sauce, micro cilantro 12
gluten free

PERUVIAN QUINOA

pearled couscous, farro, almonds, dried cherries 9

MEXICAN STREET CORN 🍷

charred kernels, chipotle crema, cotija 9
gluten free

ROASTED VEGETABLE MEDLEY 9

cremini and shiitake mushrooms, asparagus, roasted poblano peppers, yellow onion, fresh herbs
vegan

BBQ BABY CARROTS

house bbq salt, scratch-made ranch 8
gluten free

🍷 DOSALAS SIGNATURE ITEM

A 20% automatic gratuity will be added for parties of 6 or more.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food allergies and/or dietary distinctions, please inform us immediately as not all ingredients are listed. Our operation has shared preparation and cooking areas and designated allergen-free areas do not exist.