

SUNDAY BRUNCH MENU

FEATURED PLATES

STEAK ARRACHERA & EGGS two fried eggs, roasted fingerling potatoes, caramelized peppers + onions* 30

ROASTED CHICKEN CHILAQUILES

two fried eggs, ranchero sauce, caramelized peppers + onions* 20

AVOCADO TOAST

fried egg, house-made guacamole, escabeche, charred lemon, cotija, olive oil, microgreens* 17

CARNITAS RANCHEROS two fried eggs, refried black beans, julienne pico, queso fresco, chunky guacamole, salsa verde* 22

BLUE CORN PANCAKES apple + cherry agave compote, whipped butter, whipped cream, maple-demerarra syrup 18

CRAB TOAST creamy dungeness crab, three-cheese blend, charred lemon, olive oil, lemon finishing salt* 30 *— add one fried egg 3*

DOSALAS FRENCH TOAST fresh berries, whipped cream, maple-demerarra syrup, whipped butter 19

GRANOLA + FRUIT PLATTER vanilla greek yogurt, granola, assorted fruit 16

> THICK-CUT BACON three slices 6

> > EGG SIDE one each* 3

COCKTAILS

MIMOSA FLIGHT

vera wang "prosecco party" sparking wine featured in four enticing flavors — classic, strawberry + pineapple juice, guava + orange juice, and passion fruit + grapefruit juice served on a custom wing stand! 32

> DOSALAS PALOMA blanco, agave, grapefruit, fresh lime 18

SAVAGE X FENTY lemon vodka, fresh strawberry puree, lemon juice, lemon meringue foam 18

HELLO LIMONCELLO bacardi rum, limoncello, mint syrup, lemon juice, passion fruit, lemon meringue foam 19

MALA SANTA SANGRIA red wine, raspberry, rosé syrup, bourbon, lemon, orange, + pineapple juice 18

> COCO CHANEL blanco, coconut foam, strawberry, coconut cream, fresh lime 21

TEQUILA

DOSALAS HOUSE XA three curated agave tequilas, blended + aged in charred american oak barrels 15 50% off during brunch!

DIOSA HOUSE XA

cristalino tequila infused with botanicals, citrus + rose, aged in vintage oak barrels 15 50% off during brunch!

*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.

A 2% surcharge will be added to your bill to help cover rising costs. This is not a tip or gratuity.



This is my resting brunch face