

# W E S L A Y , A L L D A Y

## SMALL PLATES

### MEAT PLATES

**EMPANADAS**  
short rib, pickled red onion, cilantro crema 18  
vegetable + three-cheese blend, chipotle aioli 15

**PORK BELLY SKEWERS**  
peruvian spice, miso-soy caramel, cilantro crema 21

**LAMB LOLLIPOPS**  
ancho-spices lamb chops, arugula, jalapeño-mint chimichurri MP

**SHORT RIB SOPES** 📍  
chipotle masa, cilantro crema, queso fresco, pickled red onion, micro cilantro, shaved habaño 17

### SEAFOOD

**CHEF'S CHOICE CEVICHE** gf 📍  
— limited availability\* MP

**CLAMS & MUSSELS**  
spicy garlic-chorizo broth, roasted tomato, herb crusted baguette\* 30

**TUNA TOSTADAS**  
cubed raw ahí tuna, miso-soy caramel, guacamole, cilantro crema, shaved fresno pepper, microgreens\* 22

**GUACAMOLE TRIO** gf  
sofrito blackened shrimp, chipotle elote, and mango-habaño guacamoles, peruvian spice tostadas\* 18

**DUNGENESS CRAB TOAST**  
three-cheese spread, micro cilantro, charred lemon MP

### VEGETARIAN

**BURRATA PANZANELLA** veg 📍  
burrata cheese, seasonal stone fruit, cherry tomatoes, pomegranate glaze, lemon oil, fresh basil, hand-torn croutons 20

**BRAZILIAN CHEESE BREAD** gf  
garlic butter, fresh herbs 10

**BAKED QUESO**  
provolone, mozzarella, extra sharp tillamook white cheddar, fresh oregano, chile flake, herb crusted baguette 15

**TEMPURA CAULIFLOWER** veg  
house bbq salt, chipotle aioli 16

**MUSHROOM MEDLEY** veg  
shiitake, cremini, + button mushrooms, buttery white wine-tarragon sauce, smashed garlic, fresh herbs, herb crusted baguette 16

**MALIBU CARROTS** gf  
peruvian spice, scratch-made ranch dressing 11

**GRILLED ASPARAGUS** veg  
poblano-buttermilk marinade, toasted pepitas, cotija 11

**MEXICAN STREET CORN** gf veg  
roasted kernels, chipotle crema, cotija, peruvian spice tostadas 13

### SOUP + SALAD

add salmon 12  
add shrimp 12  
add grilled chicken 10

**DOSALAS CAESAR** veg  
little gem lettuce, hand-torn croutons, toasted pepitas, shaved parmesan, cotija cheese 14

**HARVEST SALAD** vegan  
tuscan kale, baby gem lettuce, jicama, diced mango, shaved radish, toasted pepitas, agave-lime vinaigrette, avocado brûlée 12

**STEAK SALAD**  
annato-marinated skirt steak, arugula, avocado, toasted pepitas, cherry tomatoes, crispy fried onions, fresh parsley, cabrales dressing\* 25

SOUP OF THE DAY 12

## PLATES TO SHARE 📍

**FETTUCCINE ALFREDO DE FUEGO**  
fettuccine + serrano alfredo sauce tossed tableside in a flaming Parmesan cheese wheel, minced parsley, grated parmesan, chile flakes, salsa macha, herb-crusted baguette 80  
add shrimp, chicken breast, or skirt steak 30

**DOSALAS PAELLA** gf  
shrimp, clams, mussels, pulled chicken, chorizo, saffron rice, sofrito, roasted tomato, microgreens\* 80  
vegan version available  
add lobster 50

**BONE-IN TOMAHAWK RIBEYE** gf  
— limited availability  
48 ounces, sous vide + grilled to order, jalapeño-mint chimichurri, foyot, seared fresno + habaño peppers, truffle salt, carved tableside\* 180  
add lobster 50

**SOFRITO SEAFOOD SCAMPI**  
grilled lobster tail, seared shrimp, colossal scallops, sofrito-infused beurre blanc, roasted fingerling potatoes + cauliflower, andouille sausage, herb-crusted baguette\* 99  
add octopus 35

## SIGNATURE PLATES

**PERUVIAN CRISPY PORK RIBS** gf  
guajillo braised and lightly fried half rack of st. louis ribs, arugula salad, guajillo mashed potatoes 45

**SEARED BEEF TENDERLOIN**  
8 ounce filet mignon, chipotle butter, guajillo mashed potato croquette, seared wild mushrooms, tarragon beurre blanc, frizzled parsley\* 75

**ANCHO GRILLED SALMON** gf  
roasted tomato and pomegranate-balsamic glazes, saffron rice, seared wild mushrooms and asparagus, buttery white wine-tarragon sauce\* 45

**YUCATAN STYLE SEARED CHICKEN** gf  
annato-marinated bone-in free range + organic chicken breasts, saffron rice, grilled asparagus, malibu carrots 40

**CHIMICHURRI PORK CHOP** gf  
thick-cut heritage-breed pork loin chop, chimichurri butter, grilled asparagus, guajillo mashed potatoes, mango-habaño salsa\* 50

**OCTOPUS ZARANDEADO** gf  
tender poached + grilled octopus, saffron-serrano aioli, jalapeño-mint chimichurri, roasted fingerling potatoes, tomatillo wedges\* 45

**FETTUCCINE POMODORO** veg 📍  
roasted tomato, confit garlic, grilled shrimp, basil, queso fresco, herb-crusted baguette 35

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 food-borne 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; 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.