



DOSALAS

WEEKEND BRUNCH MENU

OPEN TO 3 PM

FEATURED PLATES

STEAK ARRACHERA & EGGS

two fried eggs*, house-made arrachera sauce, skirt steak*, roasted fingerling potatoes, caramelized peppers + onions 30

ROASTED CHICKEN CHILAQUILES

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

SALMON HASH

salmon*, breakfast potatoes, sofrito, confit tomato halves, citrus jalapeño remoulade, two fold omelette 19

BUTTERMILK PANCAKES

macerated berries, butter, whipped cream, demerara syrup 16

AVOCADO TOAST

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

CROISSANT BREAKFAST SANDWICH

fried egg, bacon jam, cuban aioli, pickled red onion, arugula, tomatoes, breakfast potatoes 18

HUEVOS 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-demerara syrup 18

CRAB TOAST

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

DOSALAS FRENCH TOAST

fresh berries, whipped cream, maple-demerara syrup, whipped butter 19

SIDES

seasonal fruit 5 single egg* 3

thick-cut bacon 6 breakfast potatoes 6

croissant 4

COCKTAILS

MIMOSA FLIGHT

prosecco 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.