

# W E S L A Y ,   A L L   D A Y

## SMALL PLATES

|              |                                                                                                                                                                                                                                      |
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| MEAT PLATES  | EMPANADAS<br>picadillo beef, potatoes, three-cheese blend, spices, cilantro crema 20<br>vegetable + three-cheese blend, chipotle aioli 16                                                                                            |
|              | PORK BELLY SKEWERS<br>peruvian spice, miso-soy caramel, pickled onion, arugula, cilantro crema 21                                                                                                                                    |
|              | LAMB LOLLIPOPS<br>ancho-spiced lamb*, pickled onion, arugula, jalapeño-mint chimichurri MP                                                                                                                                           |
| SEAFOOD      | SHORT RIB SOPES<br>chipotle masa, cilantro crema, queso fresco, pickled red onion, shaved seasonal chilies 20                                                                                                                        |
|              | CHEF’S CHOICE CEVICHE* gf<br>— limited availability MP                                                                                                                                                                               |
|              | CLAMS & MUSSELS*<br>vodka & garlic cream sauce, red onion, oregano, mint, herb-crusted mini baguette 30                                                                                                                              |
|              | TUNA TOSTADAS<br>cubed raw ahí tuna*, miso-soy caramel, cilantro crema, guacamole, shaved seasonal chilies, red onions, cilantro 22                                                                                                  |
| VEGETARIAN   | DUNGENESS CRAB TOAST<br>three-cheese spread, charred lemon MP                                                                                                                                                                        |
|              | DOSALAS CHUNKY GUACAMOLE gf<br>avocado, fresh lime, cilantro leaves, pickled red onion, seasonal chilies, cherry tomato, tostaditas 18                                                                                               |
|              | GRILLED WATERMELON SALAD veg<br>fig grilled watermelon, fig balsamic vinaigrette, arugula, kale, pepitas, feta, pickled watermelon radish, basil & mint infused oil 15                                                               |
|              | BRAZILIAN CHEESE BREAD gf<br>garlic butter, fresh herbs 12                                                                                                                                                                           |
|              | BAKED QUESO<br>provolone, mozzarella, extra sharp tillamook white cheddar, fresh oregano, chile flake, herb crusted baguette 18                                                                                                      |
|              | TEMPURA CAULIFLOWER veg<br>house bbq salt, chipotle aioli 18                                                                                                                                                                         |
|              | MUSHROOM MEDLEY veg<br>shiitake, cremini, + button mushrooms, buttery white wine-tarragon sauce, garlic, fresh herbs, herb crusted baguette 18                                                                                       |
|              | BRUSSELS SPROUTS & CRISPY PORK BELLY<br>fried brussels sprouts glazed with poblano caesar dressing + pomegranate molasses 17<br>-can be made vegetarian                                                                              |
|              | GRILLED ASPARAGUS veg<br>poblano-buttermilk marinade, toasted pepitas, cotija 15                                                                                                                                                     |
| SOUP + SALAD | MEXICAN STREET CORN gf veg<br>roasted kernels, chipotle crema, cotija, peruvian spice tostaditas 14                                                                                                                                  |
|              | DOSALAS CAESAR veg<br>chopped romaine lettuce, hand-torn croutons, toasted pepitas, radish, shaved parmesan, cotija cheese, herb crusted baguette 14                                                                                 |
|              | HARVEST SALAD vegan<br>tuscan kale, baby gem lettuce, jicama, diced mango, shaved radish, peppers, toasted pepitas, agave-mango vinaigrette, avocado 12                                                                              |
|              | STEAK SALAD<br>annatto-marinated skirt steak*, cambozola cheese, mixed greens, red onions, avocado, seasonal chilies, cherry tomatoes, crispy peruvian rice noodles, cotija cheese, tomato relish, balsamic + serrano vinaigrette 27 |

## PLATES TO SHARE

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| FETTUCCINE ALFREDO DE FUEGO<br>fettuccine + serrano alfredo sauce tossed tableside in a flaming parmesan cheese wheel, fresh herbs, grated parmesan, chile flakes, salsa macha, herb-crusted baguette 80<br>add shrimp, chicken breast, or skirt steak* 30 |
| DOSALAS PAELLA gf<br>shrimp, clams, mussels, pulled chicken, andouille sausage, saffron rice, sofrito, roasted tomato 80<br>vegan version available<br>add lobster 45                                                                                      |
| BONE-IN TOMAHAWK RIBEYE gf<br>— limited availability<br>48 ounces, sous vide + grilled to order*, jalapeño-mint chimichurri, foyot*, seared seasonal chilies, jacobson’s sea salt, butchered in house, carved tableside MP<br>add lobster 45               |

## SIGNATURE PLATES

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| NEW YORK STRIP LOIN<br>14oz new york strip*, butchered in house, poblano + horseradish mashed potatoes, seared wild mushrooms, glazed brussels sprouts, fried onions, julienned pico de gallo spiced au jus 60<br>add lobster 45    add grilled shrimp 15 |
| PERUVIAN CRISPY PORK RIBS gf<br>guajillo braised and lightly fried half rack of ribs, arugula salad, poblano+horseradish mashed potatoes 43                                                                                                               |
| SHORT RIB CHILE COLORADO gf<br>braised bone-in short rib, poblano + horseradish mashed potatoes, glazed brussels sprouts, roasted squash 45                                                                                                               |
| VODKA CREAM POMODORO PASTA<br>vodka infused cream & roasted tomato, confit garlic, fettuccine, basli, parmesan cheese. Served with yucatan marinated chicken 35                                                                                           |
| COCO RISOTTO SALMON gf<br>seared salmon filet*, forbidden rice-coconut milk “risotto”, roasted cauliflower, sauteed greens, mango salsa, mango-cilantro vinaigrette 45                                                                                    |
| POZOLE POLLO VERDE<br>chicken roulade, hominy, cabbage, watermelon radish, tomatillos, pickled onion, roasted chilies, epazote herb, chicken broth 30                                                                                                     |
| CHIMICHURRI PORK CHOP gf<br>thick-cut sous vide pork*, butchered in house, chimichurri butter, grilled asparagus, poblano+horseradish mashed potatoes, mango salsa 50                                                                                     |
| OCTOPUS ZARANDEADO gf<br>tender poached + grilled octopus, saffron-serrano aioli, jalapeño-mint chimichurri, cauliflower, roasted fingerling potatoes, tomatillo wedges* 50                                                                               |
| SEARED BEEF TENDERLOIN<br>8 ounce filet mignon*, butchered in house, chipotle butter, house-made demi glaze, seared wild mushrooms + tarragon beurre blanc, poblano+horseradish mashed pota-toes, sauteed greens 80                                       |

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.