

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

SMALL PLATES

MEAT PLATES

- EMPANADAS

picadillo beef, potatoes, three-cheese blend, spices, cilantro crema 20

vegetable + three-cheese blend, chipotle aioli 16
- PORK BELLY SKEWERS

peruvian spice, miso-soy caramel, pickled onion, arugula, cilantro crema 21
- LAMB LOLLIPOPS

ancho-spiced lamb*, pickled onion, arugula, jalapeño-mint chimichurri MP
- SHORT RIB SOPES

chipotle masa, cilantro crema, queso fresco, pickled red onion, shaved seasonal chilies 20

SEAFOOD

- SEARED AHI TUNA* gf

gluten free ponzu, fried garlic, sesame seeds, cilantro crema, tostaditas 20
- CHEF'S CHOICE CEVICHE* gf

— limited availability MP
- CLAMS & MUSSELS*

vodka & garlic cream sauce, red onion, oregano, mint, herb-crusted mini baguette 30
- TUNA TOSTADAS

cubed raw ahí tuna*, miso-soy caramel, cilantro crema, guacamole, shaved seasonal chilies, red onions, cilantro 22
- DUNGENESS CRAB TOAST

three-cheese spread, charred lemon MP

VEGETARIAN

- DOSALAS CHUNKY GUACAMOLE gf

avocado, fresh lime, cilantro leaves, pickled red onion, seasonal chilies, cherry tomato, tostaditas 18
- CITRUS SALAD veg

grapefruit, blood orange, spring mix, red onion, strawberry, mango, chilies, mint, citrus & chile vinaigrette 12
- BRAZILIAN CHEESE BREAD gf

garlic butter, fresh herbs 12
- BAKED QUESO

provolone, mozzarella, extra sharp tillamook white cheddar, fresh oregano, chile flake, herb crusted baguette 18
- TEMPURA CAULIFLOWER veg

house bbq salt, chipotle aioli 18
- MUSHROOM MEDLEY veg

shiitake, cremini, + button mushrooms, buttery white wine-tarragon sauce, garlic, fresh herbs, herb crusted baguette 18
- BRUSSELS SPROUTS & CRISPY PORK BELLY

fried brussels sprouts glazed with poblano caesar dressing + pomegranate molasses 17

-can be made vegetarian
- ROASTED BROCCOLINI gf

annatto marinated, shaved almonds, freshly grated parmesan cheese 12
- MEXICAN STREET CORN gf veg

roasted kernels, chipotle crema, cotija, peruvian spice tostaditas 14

SALAD

- add salmon 18

add shrimp 15

add grilled chicken 15
- DOSALAS CAESAR veg

chopped romaine lettuce, hand-torn croutons, toasted pepitas, radish, shaved parmesan, cotija cheese, herb crusted baguette 14
- HARVEST SALAD vegan

tuscan kale, baby gem lettuce, jicama, diced mango, shaved radish, peppers, toasted pepitas, agave-mango vinaigrette, avocado 12
- STEAK SALAD

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

- FETTUCCINE ALFREDO DE FUEGO

fettuccine + serrano alfredo sauce tossed tableside in a flaming parmesan cheese wheel, fresh herbs, 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, andouille sausage, saffron rice, sofrito, roasted tomato 80

vegan version available

add lobster 45
- BONE-IN TOMAHAWK RIBEYE gf

— limited availability

48 ounces, sous vide + grilled to order*, jalapeño-mint chimichurri, foyot*, seared seasonal chilies, jacobson's sea salt, butchered in house, carved tableside MP

add lobster 45

SIGNATURE PLATES

- GRILLED RIBEYE gf

16oz Ribeye*, butchered in house, horseradish mashed potatoes, annatto roasted broccolini, spiced au jus 60
- PERUVIAN CRISPY PORK RIBS gf

guajillo braised and lightly fried half rack of ribs, arugula salad, poblano+horseradish mashed potatoes 43
- SHORT RIB CHILE COLORADO gf

braised bone-in short rib, poblano + horseradish mashed potatoes, glazed brussels sprouts, roasted squash 45
- VODKA CREAM POMODORO PASTA

vodka infused cream & roasted tomato, confit garlic, fettuccine, basli, parmesan cheese. Served with yucatan marinated chicken 35
- POZOLE POLLO VERDE

chicken roulade, hominy, cabbage, watermelon radish, tomatillos, pickled onion, roasted chilies, epazote herb, chicken broth 30
- CHIMICHURRI PORK CHOP gf

thick-cut sous vide pork*, butchered in house, chimichurri butter, roasted broccolini, poblano+horseradish mashed potatoes, mango salsa 50
- OCTOPUS ZARANDEADO gf

tender poached + grilled octopus, saffron-serrano aioli, jalapeño-mint chimichurri, cauliflower, roasted fingerling potatoes, tomatillo wedges* 50
- SEARED BEEF TENDERLOIN

8 ounce filet mignon*, butchered in house, chipotle butter, house-made demi glaze, seared wild mushrooms + tarragon beurre blanc, poblano+horseradish mashed potatoes, sauteed greens 80
- HOT HONEY SEARED SALMON

7 oz salmon, rainbow roasted carrots, honey sesame cauliflower, parsnip puree, fried dill 45

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.