

SIGNATURE PLATES	
MEAT PLATES	EMPANADAS picadillo beef, potatoes, three-cheese blend, spices, cilantro crema 20 vegetable + three-cheese blend, chipotle aioli 16 PERUVIAN RIBS served with Guajillo chili sauce 18 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 20 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 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 — add andouille 3 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

We Slay, All Day

SIGNATURE PLATES

GRILLED RIBEYE gf
16oz Ribeye*, butchered in house, horseradish mashed potatoes, annatto roasted broccolini, spiced au jus 60
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
POLLO CON POBLANO CREMA
airline chicken breast, poblano chile beurre blanc, cilantro lime jasmine rice, confit tomato 28
CHIMICHURRI PORK CHOP gf
thick-cut sous vide pork*, butchered in house, chimichurri butter, roasted broccolini, poblano + horseradish mashed potatoes, peach salsa 50
OCTOPUS ZARANDEADO gf
tender poached + grilled octopus, romesco sauce, peach slaw, grilled tomatillo, cherry tomato, herb oil, chile threads 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
GRILLED HALIBUT
poblano chili beurre blanc, sweet corn relish, herb oil, squash blossom flour 46

PLATES TO SHARE

FETTUCCHINE 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

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.

SALADS

DOSALAS CAESAR veg
chopped romaine lettuce, hand-torn croutons, toasted pepitas, radish, shaved parmesan, cotija cheese, herb crusted baguette 14
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
— add salmon 18 add shrimp 15 add grilled chicken 15
WATERMELON SALAD veg
fresh watermelon cubes, arugula, mozzarella pearls, grilled peach, pomegranate seeds, red onion, fresno chilies, balsamic glaze, lemon olive oil 15