DOSALAS

WEEKEND BRUNCH MENU
SERVED TO 3PM

SMALL PLATES & SALADS

BRAZILIAN CHEESE BREAD gf
garlic butter, fresh herbs 10

DOSALAS CHUNKY GUACAMOLE gf
avocado, fresh lime, cilantro leaves, pickled red onion, serrano, cherry tomato, tostaditas 16

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

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

TEMPURA CAULIFLOWER veg
house bbq salt, chipotle aioli 16

EMPANADAS
picadillo beef, potatoes, three-cheese blend, spices, cilantro crema 18 vegetable + three-cheese blend, chipotle aioli 15

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

STEAK SALAD
annato-marinated skirt steak*, cambozola cheese, mixed greens romaine, red onions, avocado, peppers, cherry tomatoes, crispy peruvian rice paper, cotija cheese, tomato relish,balsamic + serrano vinagrette 25

FEATURED PLATES

STEAK ARRACHERA & EGGS
sunny side up eggs*, house-made arrachera sauce, steak*, roasted fingerling potatoes, caramelized peppers + onions 30

ROASTED CHICKEN CHILAQUILES
sunny side up 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
sunny side up eggs*, house-made guacamole, escabeche, charred lemon, cotija, olive oil, arugula 17

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

HUEVOS RANCHEROS
sunny side up eggs*, refried black beans, julienne pico, queso fresco, chunky guacamole, salsa verde 22

DOSALAS FRENCH TOAST
fresh berries, whipped cream, maple-demerara syrup, whipped butter 19

SIDES

seasonalfruit 5
single egg* 3
thick-cutbacon 6
breakfast potatoes 6
croissant 4

ENTREE

BREAKFAST BURGER
ground chuck*, fire-roasted poblano pepper sauce,caramelized bacon jam, tomato, romaine lettuce, aged cheddar, over medium egg, cheddar brioche bun 18

GRILLED RIBEYE gf
14 oz ribeye, breakfast potatoes, refried black beans, sunny side up egg, salsa macha 50

RANCHERO CHICKEN PUPUSAS
shredded chicken pupusa, ranchero sauce, 2 sunny side up egg, queso fresco, pickled onion, green onion 2

DOSALAS BREAKFAST
2 eggs, thick cut bacon, breakfast potatoes, croissant, DA salsa 20

COCKTAILS

MIMOSA FLIGHT
prosecco featured in fourenticing flavors — classic, strawberry+pineapple juice, guava + orangejuice, and passion fruit + grapefruit juice — served on a customwing stand! 32

DOSALAS PALOMA
blanco, agave, grapefruit, fresh lime 19

SAVAGE X FENTY
lemon vodka, fresh strawberry puree, lemon juice,l emon 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 22

FLAVORED MARGARITA FLIGHT
spicy, mango, strawberry, passion fruit 37

SPANISH COFFEE
overproof rum, kahlua, cointreau, rich brewed coffee, house whipped cream 21

GUAVA LAVENDER
reposado, cointreau, guava, lavender, agave, fresh orange, fresh lime 19

TEQUILA

DOSALAS HOUSE XA
three curated agave tequilas, blended + aged in charred american oak barrels 15

DIOSA HOUSE XA
cristalino tequila infused with botanicals, citrus + rose, aged in vintage oak barrels 15

*These items maybe 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.