



DOSALAS

latin kitchen + tequila bar

LET'S DO LUNCH

HARVEST SALAD *vegan*

tuscan kale, baby gem lettuce, jicama batonettes, diced mango, toasted pepitas, agave-lime vinaigrette, avocado brulee 12

SALMON LOX TOAST

smoked salmon, three-cheese spread, mexican crema, flying fish roe, grilled baguette* 28

A LA CARTE TACOS

served on a flour tortilla dipped in short rib jus and toasted to order

COCHINITA PIBIL

yucutan spiced and slow roasted pork shoulder wrapped in banana leaves, crumbled cotija cheese, pickled red onion, shaved fresno and habañoero peppers, microgreens 12

CARNE ASADA

fresh herb andachiote marinated beef tenderloin, latin slaw, crumbled cotija cheese, micro cilantro * 12

CHIPOTLE PESTO SHRIMP

crispy tempura shrimp, cilantro crema slaw, diced avocado 12

PRESSED CUBAN SANDWICH

house-made carnitas, black forest ham, chorizo, cubano aioli, smoked mozzarella, dill pickles 18

CHIPOTLE CHICKEN SANDWICH

chipotle butter grilled chicken breast, pepper jack cheese, chipotle aioli, crispy fried onion straws, latin slaw 18

CHEF'S SANDWICH SPECIAL 18

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 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.