



La Doña®

MEXICAN SEAFOOD & GRILL

APPETIZERS

GUACAMOLE DE LA CASA \$16.95

Traditional guacamole with feta cheese, pumpkin seeds, fresh cilantro, onion, and jalapeño.
Add grasshoppers \$5

OCTOPUS CARPACCIO \$17.95

Thinly sliced octopus in a light lemon vinaigrette, fresh tomatoes, cilantro, topped with pickled onion, avocado purée, and spicy mayo.

GUACAMOLE PORK BELLY \$18.95

Our Guacamole de la Casa, served with fried pork belly (chicharrón) and raspberries in agave syrup, topped with pumpkin seeds, and feta cheese.

QUESO FUNDIDO \$15.95

Melted Mexican cheese mix, served with guajillo and green tomatillo-avocado sauces.
Add chorizo \$2

SHRIMP CEVICHE \$19.95

Shrimp in a tomato-based cocktail sauce with tomato, onion, cilantro, and avocado. Served with lime and fresh serrano pepper.

BIRRIA NACHOS \$18.95

Our homemade recipe of beef birria, warm tortilla chips, cheddar cheese sauce, topped with pico de gallo, guacamole, and sour cream.

SALADS & SOUPS

TORTILLA SOUP \$11.95

Tomato-guajillo-based soup with crispy tortilla strips, avocado, queso fresco, sour cream, dried pasilla chile, and cilantro.

WATERMELON AND MANGO SALAD \$18.95

Watermelon, mango, and dragon fruit with spring mix, dressed with mango-passion fruit vinaigrette, feta cheese, and toasted pumpkin seeds.

CAESAR KALE SALAD \$15.95

Tender kale, cherry tomatoes, avocado, Caesar dressing, Cotija cheese, and crunchy tortilla strips.
Add chicken \$6.95 or salmon \$8.95

ESPECIALES DE LA DOÑA

CHICKEN FLAUTAS \$23.95

Crispy rolled tacos filled with shredded chicken pibil, served with guajillo, green tomatillo-avocado, and molcajete sauces. Topped with Cotija cheese and sour cream.

CARNITAS ESTILO MICHOACÁN \$29.95

Slow-cooked pulled pork confit, onion, cilantro, avocado, and green tomatillo-avocado sauce. Served with warm tortillas, cilantro-lime rice, and black beans.

CHICKEN PIBIL \$29.95

Slow-cooked achiote-marinated chicken, pickled red onion, sweet plantains, and guajillo sauce. Served with warm tortillas, cilantro-lime rice, and black beans.

BIRRIA DE RES \$32.95

Slow-cooked beef ribs in a flavorful ancho and pasilla pepper broth, onion, cilantro, avocado, and guajillo sauce. Served with warm tortillas, cilantro-lime rice, and black beans.

MOLE ENCHILADAS \$28.95

Three shredded chicken enchiladas served with Oaxacan mole sauce, plantains, sour cream, and red onion.

ENCHILADAS SUIZAS \$28.95

Three shredded chicken enchiladas served in our creamy tomatillo sauce, melted cheese, sour cream, and red onion.

CHICKEN QUESADILLA \$21.95

Flour tortillas, Mexican cheese, chicken pibil, pico de gallo, sour cream, and guacamole.

QUESABIRRIA \$21.95

Flour tortillas, Mexican cheese, beef birria, birria broth, and guajillo sauce.

CHEESE QUESADILLA \$20.95

Flour tortillas, Mexican cheese, pico de gallo, sour cream and guacamole.

FROM THE SEA

ROASTED SALMÓN \$29.95

Wild-caught salmon with pineapple, tomatillo-pico de gallo, and cilantro-lime rice.

GRILLED OCTOPUS \$32.95

Adobo-marinated grilled octopus, arugula, roasted potatoes and tomatoes with lemon vinaigrette, guajillo sauce, and avocado purée.

PESCADO YUCATÁN \$41.95

Achiote- and guajillo-rubbed red snapper, cilantro-lime rice, pickled red onions, and avocado.
Paired with Mezcal Joven Espadín Santo Gusano.

LOBSTER TACO \$36.95

Flour tortilla, Mexican cheese, butter sauteed lobster, cilantro, and spicy mayo.

FROM THE GRILL

STEAK TAMPIQUEÑA \$38.95

Grilled steak served with black beans, cilantro-lime rice, guacamole, plantains, guajillo salsa, and a corn rib.

PORK RIBS AL PASTOR \$38.95

Slow-cooked baby pork ribs in house-made “al pastor” adobo with roasted pineapple and pickled red onions. Served with cilantro-lime rice.

SHORT RIB AL GUAJILLO \$40.95

Slow-cooked beef ribs, served with cilantro-lime rice and guajillo sauce.

La Doña®

MEXICAN SEAFOOD & GRILL

DESSERTS

FLAN DE LA ABUELA \$14.95

Rich and creamy cheesecake-like, baked custard topped with sweet popcorn with caramel sauce. Flambéed with mezcal.

TRES LECHES CAKE \$15.95

The famous soaked cake with a blend of three different milks and meringue.

CHURROS DE LA DOÑA \$28.95

(To share) Our homemade churros with chocolate fondue, served with coconut flakes, chocolate and rainbow sprinkles, condensed milk, and whipped cream.

CHOCOLATE FONDANT \$15.95

Fudgy, molten-centered cake with whipped cream, vanilla ice cream, and walnuts.

MOCKTAILS \$13.95

JAMAICA-NARANJA

Hibiscus flower infusion with agave and orange juice. Tajín rim.

PIÑADA

Coconut cream and pineapple juice.

HORCHATA FRESA

Strawberry-flavored, riced-based drink.

COCKTAILS

PIÑA PARA LA NIÑA \$15.95

Reposado tequila, pineapple, agave syrup, Cointreau, lime juice and pineapple juice.

MARGARITA DEL AMANTE \$16.95

Reposado tequila, raspberry-infused agave syrup, and lime mix.

LIME MARGARITA \$14.95

Silver tequila, lime mix, and triple sec. Salt rim.

PASSION FRUIT MARGARITA \$14.95

Silver tequila, passion fruit purée, and orange juice. Sugar rim.

MANGO MARGARITA \$14.95

Blanco tequila, mango purée. Tajín rim.

STRAWBERRY MARGARITA \$14.95

Silver tequila, strawberry purée. Sugar rim.

SKINNY MARGARITA \$14.95

Silver tequila, lime juice, and agave syrup. Salt rim.

PALOMA ROSA \$14.95

Reposado tequila, grenadine, agave syrup, and grapefruit juice.

DON JUAN \$14.95

Silver tequila, Cointreau, lime, mint, orange soda, and agave syrup. Tajín rim.

SANTA MULA \$14.95

Santo Gusano Joven Espadín Mezcal, lime juice, fresh ginger, serrano pepper, ginger ale, and mint.

OLD FASHIONED REPOSADO \$14.95

Santo Gusano Reposado Mezcal infused with vanilla beans, agave syrup, orange bitters, and orange zest.

HIBISCUS MEZCALITA \$15.95

Santo Gusano Joven Espadín Mezcal, hibiscus infusion, and agave syrup. Tajín rim.

SANGRÍA LA DOÑA \$15.95

Orange, apple, pear, agave syrup, orange juice, Cointreau, red wine, and lime soda.

SPICY MARGARITA \$14.95

Silver tequila infused with jalapeño pepper and triple sec. Tajín rim.

CERVEZAS

BOTTLE
\$9.95

CORONA EXTRA
NEGRA MODELO
XX LAGER
VICTORIA
HEINEKEN CERO

DRAFT (12 oz)
\$9.95

MODELO ESPECIAL
IPA LAGUNITAS
LA RUBIA
HEINEKEN
PACIFICO
YUENGLING

SCAN OUR TEQUILA
& MEZCAL MENU

