



GODDESS HOUR

FEATURED COCKTAILS

DIOSA House XA

Our curated blend of Dahlia Cristalino, Licor 43, and Agavero, aged in American Oak barrels and infused with Domaine Serene Pinot Noir for a rosy hue

Goddess Hour Margarita

Find your inner goddess with our fresh classic margarita. Reposado tequila, orange liqueur, fresh lime juice and agave!

Skinny Margarita

It's not what it is, it's what it isn't! Blanco tequila, light agave, fresh lime juice, and black lava salt

A LA CARTE TACOS

Shrimp al a Plancha

Three-chile marinated shrimp, serrano aioli, cotija cheese, shaved cabbage, julienne radish, salsa macha-dipped corn tortilla

Cochinita Pibil

Ancho-marinated pork shoulder slow roasted in banana leaves, pickled red onion, queso fresco, micro cilantro, salsa macha-dipped corn tortilla

Carne Asada

Arrechera-marinated skirt steak, Mexican crema, queso fresco, micro cilantro, salsa macha-dipped corn tortilla

Seared Sea Bass

Peruvian-spiced sea bass, serrano aioli, shaved cabbage, cotija cheese, julienne radish, salsa macha-dipped corn tortilla

SHAREABLES

Steak Nachos

Tender skirt steak, house-made queso, mole negro, roasted corn, diced avocado, pickled red onion, shaved fresno peppers, hand-cut corn tortilla strips

Shrimp Aguachile

Roasted kernels, chipotle crema, cotija, Peruvian spice, hand-cut tostadas

Mexican Street Corn

Roasted kernels, chipotle crema, cotija, Peruvian spice, hand-cut tostadas

Lobster Quesadilla

Poached lobster, roasted Peruvian corn, shredded jack cheese, cotija cheese, Mexican crema, pickled red onion, micro cilantro, fried serrano pepper, flour tortillas