

Goddess hour DIOSA



Tuesday-Thursday 3-6pm, 9-close
Friday and Saturday 3-6pm, 10-Close
Sunday and Monday ALL DAY

\$8

STREET CORN

Roasted corn kernels, chipotle crema, cotija cheese, Peruvian spice, tostadas

GUACAMOLE

Avocado, fresh lime, cilantro leaves, pickled red onion, tostadas

CORN TAQUITOS

Crispy corn tortillas, roasted chicken, poblano mashed potatoes, cilantro crema, queso fresco, pickled red onion, serrano salsa

\$12

3 STREET TACOS

Pick one Carnitas, Shrimp, Steak

CHICKEN QUESADILLA

Grilled chicken, shredded jack & cotija cheese, Mexican crema, pickled red onion, cilantro, flour tortillas (substitute Steak \$3)

BACON WRAPPED SHRIMP

Five bacon wrapped shrimp, grilled onions and bell peppers, topped with melted cheese

ENCHILADAS VERDES WITH CHICKEN

Two enchiladas filled with chicken, topped with a creamy poblano salsa, Mexican crema, and melted cheese

\$16

DIOSA BOWL

Grilled chicken breast, Mexican street corn, charro black beans, julienne pico, queso fresco (substitute shrimp or steak add \$3)

STEAK NACHOS

Tender skirt steak, queso, mole negro, diced avocado, pickled red onion, tortilla strips

STEAK EMPANADAS

Skirt steak, shiitake mushrooms, pickled red onion, cilantro crema, chipotle aioli, Peruvian spice

AHI LETTUCE WRAPS

Cubed ahi tuna, avocado + salsa macha, cilantro crema, crispy tortilla strips, Romaine lettuce

ADD SIDE OF RICE AND BEANS TO ANY ITEM FOR \$3.50

DIOSA FEATURED COCKTAILS

DIOSA HOUSE XA

Our signature tequila blend, crafted in house by infusing cristalino tequila with botanical, citrus + rose ingredients. We then re-age it in vintage oak barrels for a month to give it additional layers of smooth, deep flavor **\$10** - Reg \$20

HOUSE WINES

House Red and House White
Wine by the Glass **\$10**

GODDESS MARGARITA

Reposado tequila, orange liqueur
fresh lime juice, + agave **\$10**

BEERS

MODELO ESPECIAL, CORONA & CORONA PREMIER \$5
ADD \$1 TO MAKE MICHELADA