

DIOSA BRUNCH



MEXICAN "PESTO" PASTA

Chicken, Alfredo, red and green bell peppers, onions, cilantro, Mexican "Pesto", pepitas, cojita cheese, garlic bread. 22
Substitute shrimp +3 steak +5 salmon +12

SEAFOOD PASTA

Shrimp, clams, mussels, tomato & garlic confit, mojo butter, parmesan cheese, herbs, garlic bread 28

DIOSA PASTA BOWL

Fettuccine with creamy alfredo sauce, grilled chicken breast, parmigiano reggiano, side of garlic bread 24
Substitute shrimp +3 steak +5 salmon +12

TORTA *SPICY*

Carnitas, guacamole, lettuce, beans, serrano chilies, pico de gallo, cheese. Served with a side of arrachera sauce and fries. 16

ENCHILADAS POBLANAS *NUT ALLERGY*

Marinated skirt steak, cubed potatoes, house-made mole negro, alfredo sauce, three-cheese blend, julienne pico, queso fresco, cilantro leaves, rice, black beans 29

ENCHILADAS VERDE

Slow braised shredded chicken, creamy verde poblano sauce, three-cheese blend, serrano crema, julienne pico, queso fresco, cilantro rice, beans 27

FEATURED PLATES

STEAK ARRACHERA & EGGS

Marinated Steak, two eggs (any style), roasted potatoes, julienne pico de gallo, roasted tomato salsa, cilantro, queso fresco caramelized peppers + onions * 37

ROASTED CHILAQUILES

caramelized peppers + onions 25
add Chicken +3 add Birria+5

AVOCADO TOAST

House-made guacamole, grilled artisanal bread, two eggs (any style), pickled red onion, julienne pico, cilantro, chimichurri, shaved radish, charred lemon, cotija cheese, olive oil 19

CARNITAS RANCHERAS

Two eggs (any style), tostadas, refried beans, julienne pico, queso fresco, guacamole, cilantro, salsa verde 29

BREAKFAST BURRITO

Flour tortilla, scrambled eggs, chorizo, roasted potatoes, caramelized peppers + onions, arrachera sauce, pickled red onions, habañero crema, Oaxacan cheese 19
Available as bowl without tortilla

BUTTERMILK PANCAKES

Fluffy pancakes, whipped butter, whipped cream, demerara maple syrup with pepitas 19

DIOSA FRENCH TOAST

Artisanal bread, macerated berries, whipped butter, whipped cream, demerara maple syrup with pepitas. 22

ALL AMERICAN

2 eggs (any style), 2 bacon, potatoes 15

MEXICAN OMELETTE *VEG*

Open faced style, bell peppers, tomatoes, forbidden black rice, cheese, cilantro crema, pico de gallo, onions 24
add chicken, birria, carnitas or chorizo +5

BIRRIA HASH

Birria, potatoes, colorado sauce, cojita cheese, cilantro, 2 eggs (any style.) 35

SIDES

POTATOES 5

ONE EGG 3

FRUIT PLATTER 12

THICK CUT BACON 6
(3 slices)

DIOSA BRUNCH



Featured Cocktail

COCO CHANEL

Blanco tequila, coconut foam, strawberry puree, coconut cream + fresh lime juice

22

Featured Tequila

DIOSA HOUSE XA

Our signature tequila blend, cristalino tequila infused with botanical, citrus + rose ingredients, re-aged in vintage oak barrels for additional layers of smooth, deep flavor 10 / Reg 25

BRUNCH COCKTAILS

PALOMA

Blanco tequila, agave, grapefruit + fresh lime 18

MEZCALOMA

Mezcal, agave, grapefruit, fresh lime, Squirt soda 18

X FENTY

Lemon vodka, strawberry, lemon juice lemon meringue foam 21

TULUM TULUM

Embody the wild soul of Tulum. Monte Alban, fresh lime juice, agave, cucumber, passion fruit, ginger beer 22

SMOKED CARAJILLO

Reposado, Licor43, espresso float presented tableside in a smoke box 18

MALA SANTA SANGRIA

Red wine, bourbon, raspberry, rosé syrup lemon, orange + pineapple juice 19

MICHELADA

House-made Bloody Mary mix, lime juice + your choice of Mexican beer 13

COCO CHANEL

Blanco tequila, coconut foam, strawberry puree, coconut cream + fresh lime juice 22

BLOODY MARY

Vodka, house-made Bloody Mary mix 14

ESPRESSO MARTINI

Espresso, vodka, Kahlua, vanilla syrup 15

BOTTOMLESS MIMOSAS

Enjoy champagne with a choice of juice 26

Available Friday-Sunday, Open-3pm (2 hr. limit)

ZERO PROOF

SPICY WATERMELON AGUA FRESCA

Fresh lime juice, watermelon, mint, serrano peppers 13

CUCUMBER BASIL AGUA FRESCA

Fresh lime juice, cucumber, basil, mint 13

NA PALOMITA

Orange juice, lime juice + grapefruit juice, agave, ginger beer 12

MOJITO MOCKTAIL

Lime juice, house-made mint syrup, soda water 12