

# DIOSA

## *Happy Hour*



TUES-THURS 3-6PM, 9-CLOSE  
FRI-SAT 3-6PM, 10-CLOSE  
SUNDAY ALL DAY

### MARGARITAS

STRAWBERRY BASIL  
GUAVA LAVENDER  
PINEAPPLE SERRANO  
PASSION FRUIT  
MANGO  
LIME

No modifications on Happy Hour items.

@DIOSARESTAURANTS

### STREET CORN \$8

Chipotle crema, cotija cheese, Peruvian spice, tostadas

### GUACAMOLE \$8

Fresh lime, cilantro leaves, pickled red onion, tostadas

### CORN TAQUITOS \$10

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

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## \$14

### STREET TACOS 🌶️

3 Each, Pick 1

Carnitas - Serrano salsa, onions, cilantro  
Shrimp - zarandeado sauce, creamy coleslaw, cotija cheese Queso  
Birria - Birria Consomme, pickled red onion, cilantro

### CHICKEN QUESADILLA

Slow braised shredded chicken, shredded jack & cotija cheese, Mexican crema, pickled red onion, cilantro, flour tortilla.  
Substitute Birria +\$3

### BACON WRAPPED SHRIMP 🌶️

Grilled onions, jalapeno and bell peppers, topped with melted cheese

### ENCHILADAS VERDES WITH CHICKEN

Two enchilada stopped with a creamy poblano salsa, Mexican crema, and melted cheese

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## \$18

### DIOSA PROTEIN BOWL

Grilled chicken breast, Mexican street corn, charro black beans, julienne pico, queso fresco  
substitute shrimp +8 or Birria +\$5

### BIRRIA NACHOS

Queso, pickled red onion, tortilla strips, guacamole, sour cream

### BIRRIA EMPANADAS

Mushrooms, cheese, pickled red onion, cilantro crema, chipotle aioli, Peruvian spice

### AHI LETTUCE WRAPS 🌶️

Avocado + salsa macha, cilantro crema, radish, crispy tortilla strips

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

## DIOSA BAR SPECIALS

#### HOUSE WINES

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

#### GODDESS MARGARITA

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

#### SPECIALITY

#### MARGARITAS

strawberry basil, guava  
lavender, pineapple serrano,  
passionfruit, mango **\$13.99**

#### DIOSA HOUSE XA Tequila

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 \$26**

**NO MODIFICATIONS ON HAPPY HOUR ITEMS.**

## BEERS

**MODELO ESPECIAL, CORONA & CORONA PREMIER \$5**  
**ADD \$3.50 TO MAKE MICHELADA**