



RESTAURANTE
DOÑA TOMÁS



Botanas

Pepitas con Chile y Ajo † 4.00 toasted pumpkin seeds, chile

Verduras en Escabeche † 5.00 pickled green beans, golden beets, cauliflower, jalapeños, onions, garlic and carrots

Pimientos Fritos † 5.00 fried shishito peppers, Maldon salt

Antojitos

Guacamole y Totopos † 10.00 mashed avocado, cilantro, onion, chile, tortilla chips

Quesadillas de Huitlacoche * 14.00 corn tortillas stuffed with huitlacoche—a rare corn “mushroom”, cheese, and poblano chiles, with roasted jalapeño salsa, cotija cheese, and epazote

Ceviche de Atún 12.00 tomato tuna, avocado, apple, cucumber, pickled red onion, cilantro, and serrano chile, in a horseradish-lime vinaigrette, with tortilla chips

Taco de Camaron ★ 12.00 wild shrimp battered and fried on fresh house made tortillas, topped with jalapeño-lime aioli and shredded red cabbage

Ensalada de Doña † 10.00 little gems lettuces, jicama, carrot, watermelon radish, scallions, avocado, toasted pumpkin seeds, lemon vinaigrette, cumin sea salt

Sopa de Lima 9.00 chicken broth, shredded chicken, lime, tomato, chile, cilantro and fried tortillas

Entradas

Carnitas 21.00 braised pork shoulder rubbed with Mexican oregano; with rice, black beans, grilled scallions, pico de gallo and house-made corn tortillas

Tacos de Pescado con Salsa Piña 20.00 seared cod with grilled pineapple & chipotle salsa, on soft house made corn tortillas, with refried white beans

Carne Asada 23.00 grilled bavette steak with salsa arbol, frijoles de la olla, sautéed kale, & housemade corn tortillas

Enchiladas con Mole Rojo ★ 20.00 Hoffman Gamebird's chicken & cheese enchiladas, Oaxacan mole of chiles, tomato, Mexican chocolate & spices; grilled asparagus, black beans

Chiles Rellenos * 20.00 roasted poblano chiles stuffed with cheese, goat cheese, fava beans, peas, spring green garlic, marjoram & parsley, in tomato-habañero sauce, with frijoles de la olla & house made corn tortillas

Pollo a La Parilla 20.00

grilled achiote-marinated chicken thighs, served with tomatillo salsa, caramelized onions, frijoles de la olla, fried shishito peppers, and house-made corn tortillas

Ask your server for Vegan entree option.

Sides

Budin * sweet potato and spring green garlic soufflé 6.00

Frijoles de la Olla † whole pinto beans 5.00 **Frijoles Negros** † puréed black beans 5.00

Kale † sautéed with garlic & chile 5.00 **Arroz** red rice † 4.00

★ = contains gluten, * = vegetarian, † = vegan or can be modified to vegan
Items from our fryer; including our tortilla chips, cannot be guaranteed to be gluten free.

Cocteles Especiales

- Media Naranja 11.00** Del Maguey Vida mezcal, blood orange, lemon, piloncillo-canela syrup
- Pineapple Vanilla Daquiri 11.00** Flor de Caña rum, pineapple-vanilla agua fresca, lime, served up
- El Matador 11.00** habañero infused Tres Agaves blanco tequila, Cointreau, tamarind, lime
- Paloma 11.00** Purasangre blanco tequila, grapefruit, lemon, St. Germain elderflower, Angostura
- Flor de Muerto 11.00** Del Maguey Vida mezcal, Aperol, St. Germain elderflower, lime, soda
- Carter Beats the Devil 12.00** Arette reposado tequila, Vida mezcal, agave, lime, bird's eye chile tincture
- Sangria 11.00** red wine, Presidente brandy, orange & lemon juices, piloncillo-canela syrup
- Old Cuban 11.00** Flor de Caña 4yr. dark rum, agave, lime, mint, sparkling wine, served up
- Margarita Especial 10.00** Cimarron blanco tequila, Citronge & lime, rocks, salt
- Margarita de la Reyna 12.00** Purasangre blanco tequila, Cointreau & lime, rocks, salt
- Mezcal Margarita 12.00** Don Amado Rustico mezcal, Cointreau, lime, rocks, chile salt

Beverages

- Agua Fresca 4.00
- Mexican Coca Cola 3.50
- Jarritos: Grapefruit/Mandarin/Mineragua 3.00
- Coconut LaCroix sparkling water 3.00
- Hibiscus Iced Tea 3.00
- Mexican Hot Chocolate 4.00
- Numi Hot Tea 3.00
- Coffee / Decaf 3.00
- Café Latte 4.25 / Cappuccino 3.75

Beer by the bottle 5.50

Negra Modelo, Corona, Modelo Especial, Victoria, Pacifico, Bohemia, Carta Blanca, Dos XX, Tecate

Flights

- Tapatio Tequila Flight 16.00**
Blanco | Reposado | Añejo
.75 oz tastes, served with Sangrita
- Del Maguey Mezcal Flight 15.00**
Minero | Chichicapa | San Luis Del Rio
.5 oz copitas, served with Sangrita

Wine

- Rainer Weiss Grüner Veltliner - Austria 2015 11/44**
- Príncipe de Viana Chardonnay - Spain 2015 9/36**
- Commanderie de la Bargemone Rosé - Provence 2016 11/44**
- Hacienda Araucano Pinot Noir - Chile 2014 9/36**
- Don Rodolfo Malbec - Argentina 2015 9/36**