



PARA EMPEZAR

Ostiones ^{GF}

Fresh Gulf Coast oysters with mignonette, our housemade dry chile sauce, and a squeeze of lime. As close to the coast as you'll get on W. 7th. \$25 (6pcs) \$42 (12pcs)

Lightly Broiled Alabama Oysters, Black Truffle Béchamel. \$35 (6pcs)

Lightly Broiled Alabama Oysters Foie Gras Foam. \$35 (6pcs)

Balazo de Ostión ^{GF}

An oyster shooter with cucumber, cilantro, onion, lime, and our housemade clam & tomato juice. The best Sunday wake-up call there is. \$ 6 Add Mezcal for \$ 12

Guacamole

Our housemade guacamole with a sweet twist "pineapple pico de gallo" and fresh handmade corn tortillas for scooping. Share it or don't, we won't judge. \$21 Add fish & octopus chicharrón for \$8

La Reina del Comal

Garlicky shrimp smothered in tomate ranchera sauce on a thick, handmade white corn tortilla with black bean puree, avocado mousse, and crumbled queso fresco. The queen of the grill for a reason \$24

HUEVOS

Benedictinos de Atún Curado

Two eggs benney with a smoky morita hollandaise and house-cured tuna on toasted brioche. Comes with an arugula salad and heirloom tomato wedges on the side. A brunch classic with a Dos Mares twist. \$23

Mar y Tierra ^{GF}

5 oz of grilled arrachera skirt steak and shrimp in recado rojo, served with black bean purée, queso fresco, avocado, and two eggs. The best of the ranch and the best of the sea, all on one plate. \$39

Toast de Aguacate

Sourdough seared golden in butter, topped with smashed avocado and queso fresco, with a side of arugula, cherry tomatoes, and red onion. \$18

- Add 2 eggs any style \$6

Ceviche Estilo Vallarta ^{GF}

Texas red snapper, with cucumber, carrot, serrano chile, red onion, and avocado mousse. A straightforward, traditional ceviche from Puerto Vallarta done right. \$21

Aguachile Verde ^{GF}

Bright, spicy aguachile with red onion, cucumber, serrano chile, aguachile caviar, and a cactus-lime sorbet that cools you right down.

- Shrimp \$18
- Callo de Hacha \$24

Tostada de Atún ^{GF}

Fresh #1 yellowtail tuna, sliced raw and laid over creamy avocado with crispy fried leek and a savory anchovy drizzle. Light, bright, and a great way to kick things off. \$17

Caviar Siberian Baerii

1 oz of smooth, buttery caviar with nutty notes and small, firm pearls. Imported from Poland, served with shallots, avocado-crème fraîche, chives, and our housemade blini. For when you want to treat yourself right. \$89



Omelet de Caviar ^{GF}

A fluffy omelet loaded with bacon, onion, and spinach, finished with avocado-crème fraîche, a generous spoonful of premium caviar, and fresh chives. Served alongside creamy confit marble potato mash. Fancy, but filling. \$31

- Add Butter-poached Lobster Tail \$35
- Add Grilled Shrimp \$12

Huevos Revueltos ^{GF}

Scrambled eggs, crispy hash browns, and a strip of bacon. No frills, no fuss — just a solid plate to start your Sunday. \$18

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Fish may contain bones. If you have allergies, please alert us as not all ingredients are listed. Some items will have limited availability.



CALIENTE

Chilaquiles de Morita

Crispy tortilla chips smothered in creamy morita chile sauce with fresh cheese, avocado mousse, pickled red onions, and black bean purée. The chilaquiles Fort Worth deserves. \$21

- Add Chicken Breast \$6
- Add Steak 5oz \$15
- Add Egg \$3

Burrito de Atún Ahumado

Smoked tuna wrapped in a housemade flour tortilla with chipotle tomato sauce and melted grilled cheese, served with guac and our housemade macha mayo. You won't find this burrito anywhere else. \$18

BOWLS

Pudín de Chía DF / V

Almond, coconut, and cinnamon chia pudding topped with banana, fresh berries, and housemade granola. For when you want to start Sunday on the lighter side. \$19



Tacos de Langosta (2 Pcs)

From Rosarito Baja California style lobster taco, beer-battered fried lobster on a house-made butter flour tortillas with pico de gallo, crispy cabbage slaw, and our salsa macha mayo. Straight from Baja to 7th Street. \$21

Taco Gobernador

Sautéed shrimp with onions, green bell peppers, melted Chihuahua cheese, and avocado mousse on a handmade blue corn tortilla. Sinaloa's most famous taco. \$8 (1pc) \$21 (3pcs)

Quesabirria De Camarón (3 Pcs)

Adobo-seasoned shrimp with melty Chihuahua cheese in white corn tortillas, served with a rich consomé for dipping. Fair warning: they're addictive. \$21

POSTRES

Canasta de Pan

Conchas or buñuelos de viento. Traditional Mexican sweet bread, just like abuela used to make. \$7 ea

Flan Casero de 30 Horas (Serves 4 People)

Our signature flan, slow-baked for 30 hours, topped with macadamia brittle and fresh berries. Made for sharing with your table — not the one next to you. \$25 (Subject to availability)

COCTELES DE LA CASA

Coco Loco

Condesa Gin, fresh lime, and coconut water served inside the whole coconut. Yep, the whole thing. \$24

Bloody Mary

Luma vodka with our house blend of clamato, tomato juice, and spices. Your classic Sunday go-to, with a little extra kick. \$12

Arma tu Mimosa

A bottle of bubbles with your pick of juices. Make it your way. \$36

House Margarita

Real Del Valle Tequila, Combier, Lime, Orange \$14

Sabinas

Bahnez mezcal, clamato, and fresh cucumber. Smoky, cool, and refreshing. \$18

Carajillo 43

Licor 43 shaken over ice with cold brew coffee. The perfect *cafecito con piquete* for a lazy Sunday. \$17

Cariñosa

Non-Alcoholic

Lemon, honey, and sparkling mineral water. For the designated drivers and anyone recovering from last night. \$12

VINO

Discover our full wine list by scanning the QR code and explore the perfect pairings for your coastal dining experience.



DOSMARES.US

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FOR RESERVATIONS CALL (682) 480-2143