



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

Mar y Tierra ^{GF}

5 oz of grilled arrachera skirt steak and shrimp zarandeado, 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}

Choose your protein, cucumber, carrot, serrano chile, red onion, avocado mousse. Puerto Vallarta's beloved classic.

- White Fish. 22
- Shrimp. 24

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

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 crispy hash browns. Fancy, but filling. \$31

- Add Grilled Shrimp \$19

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

Benedictinos de Atún Curado

Two eggs benny with a smoky morita hollandaise and house-cured tuna on toasted brioche. Comes with an arugula salad and heirloom tomato wedges on the side. \$23

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 \$4

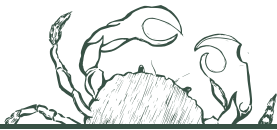
Burrito de Atún Ahumado

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

COCTELES DE LA CASA

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

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



DOSMARES.US

3260 W. 7TH ST. FORT WORTH. TX 76107

FOR RESERVATIONS CALL (682) 480-2143

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.

VINO

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

