

- D'VUELTA -

- compartibles -

SNAPPER CHICHARON | 26
lightly floured snapper, lime, cucumbers, house spice sauce
allergen: gluten, fish

L.A'S STREET TACOS | 20 GF
three soft corn tortillas
Land: skirt steak, cilantro, red onions, guacamole
Air: achiote chicken, grilled pineapple, onions, cilantro, guacamole
Sea: grilled shrimp, cabbage, pico de gallo, chipotle crema
lettuce wrap substitute | \$0.50

SOYRIZO & PAPA ENCHILADAS | 14 VEG
mini rolled tacos, soyrizo, oaxaca cheese, potatoes, guajillo chile sauce
allergen: dairy

SHRIMP CEVICHE TOWER | 15 GF
tomatoes, onions, cucumbers, avocado, fried corn tortilla chips
allergen: shellfish

CHIPOTLE CHICKEN EMPANADAS | 14
shredded chicken, sofrito, hint of chipotle, avocado crema
allergen: eggs, fish, dairy, gluten

- sopa y ensaladas -

SOYRIZO AND LENTEJAS SOUP | 15 V, DF, GF
- SOYRIZO & LENTIL SOUP -
the traditional recipe of my grandmother with a twist
soyrizo, celery, carrots, onions, pepperoncini peppers

CLASSIC CHICKEN TORTILLA SOUP | 15 GF
- THE QUEEN OF SOUPS -
tomato, chicken, panela cheese, avocado, corn tortilla
allergen: dairy

BAJA LOBSTER COBB SALAD | 22 GF
field green lettuce, lobster, hard boiled egg, grilled corn
cherry tomatoes, avocado, bacon, tequila lime emulsion
allergen: gluten, eggs, shellfish

D'VUELTA CAESAR SALAD | 15
romaine lettuce, croutons, cotija cheese, pepitas, classic caesar dressing
salad enhancements | 9ea (shrimp, steak, chicken)
allergen: gluten

- entradas -

LA TORTA | 20
skirt steak, ham, queso fresco, lettuce, tomato, avocado
chipotle sauce
allergen: dairy, pork, gluten

METRO BURGER | 20
choice of grass fed burger or impossible patty, aged cheddar
signature bourbon bacon jam, fried egg, bread lounge brioche roll
served with choice of regular fries, truffle fries, sweet potato fries or housemade chips
allergen: gluten, dairy, pork, eggs

FRIED CHICKEN CLUB | 20
buttermilk fried free range chicken, bacon, bourbon creamy coleslaw
bread lounge brioche roll
served with choice of regular fries, truffle fries, sweet potato fries or housemade chips
allergen: gluten, dairy, pork

SALMON BLT | 20
grilled salmon, bacon, lettuce, tomato, jalapeno aioli
bread lounge sourdough bread
served with choice of regular fries, truffle fries, sweet potato fries or housemade chips
allergen: gluten, dairy, egg, pork

CALABACITAS CON QUESO Y ELOTE | 15 VEG
- SQUASH WITH CHEESE & CORN -
squash, oaxaca cheese, grilled corn, cherry tomatoes
allergen: dairy

ARROZ CON POLLO | 29 GF
- CHICKEN & RICE -
petaluma farm free range chicken, butter rice, broccolini, pan jus
allergen: dairy

BASS ZARANDIADO | 29 GF
cauliflower purée, bell pepper slaw
allergen: dairy, fish

BARBACOA OSSO BUCO | 33 GF
slow braised osso buco in traditional barbacoa spices, cilantro
watermelon radish, pickled carrots, hominy grits

d'vuelta

t
e
m
p
t
a
t
i
o
n
s

FLAN | 9

- CAFÉ CON LECHE, MEXICAN CUSTARD -
silky espresso infused custer, caramel sauce,
vanilla whipped cream
allergen: dairy, eggs

VOLTEADO DE PINA | 9

- PINEAPPLE UPSIDE DOWN CAKE -
buttery sponge cake, pineapple chunks, luxardo cherries,
vanilla ice cream, mezcal syrup
allergen: dairy, eggs, gluten

MANGONEADA | 9

- MANGO SORBET -
mango sorbet, fresh mangoes, tajin, chamoy, tamarin straw

r
e
f
r
e
s
h
m
e
n
t
s

MILK | 5
2% OR WHOLE

JUICE | 6
ORANGE • CRANBERRY • APPLE

LA MILL ROASTED CUP OF COFFEE | 3.50

SELECTION OF TEAS | 8

LA MILL SPECIALTY COFFEE | 6
CAPPUCCINO • LATTE • ESPRESSO
MILK SUBSTITUTE: \$.75 | FLAVORED SYRUP: \$.50 | ADD SHOT \$2.00

LEMONADE | 6

SOFT DRINKS | 4
COKE • SPRITE • DIET COKE

BOTTLED WATER (SMALL) | 3

BOTTLED WATER (LARGE) | 6

SAN PELLEGRINO | 5

REDBULL | 6
SUGAR FREE OR REGULAR

- conversation starters -

C
O
C
K
T
A
I
L
S

AGAVONI | \$15

ocho blanco tequila, campari, sweet vermouth
twist on classic negroni cocktail

KENTUCKY ORANGE BLOSSOM | \$15

bulleit bourbon, elderflower, cointreau

MEZCAL OLD FASHION | \$15

mezcal, bitters, simple syrup

BEE'S KNEES | \$15

the botanist 22 gin, lemon, honey syrup

D'VUELTA'S CLASSIC MARGARITA | \$15

- SPICY UPON REQUEST -
herradura tequila, cointreau, lime juice, agave nectar,
reposado float

PINEAPPLE MULE | \$15

hangar lime vodka, lemon, pineapple purée, ginger beer

SOUTHSIDE ROYALE | \$15

hendricks gin, mint syrup, lime juice, champagne float

MICHELADA | \$11

beer, clamato juice, secret spice blend

SPARKLING WINE

glass/bottle

Villa Sandi, Brut Prosecco, Italy 10/38
Le Grande Courtage, Brut Rose, France 11/42
Schramsberg 'Mirabelle'. Brut Rose, North Coast, CA 18/79
Taittinger "La Francaise", Brut, Champagne, France 26/98

ROSE WINE

Ryder, Pinot Noir Rose, Central Coast 11/42
Day Owl, Barbera Rose, California 9/32

WHITE WINE

Torresella, Pinot Grigio, Vineto, Italy 11/42
Joel Gott, Pinot Gris, Oregon 10/37
Giesen, Riesling, Marlborough, New Zealand 9/32
Rutherford Ranch, Sauvignon Blanc, Rutherford 12/45
Napa Cellars, Chardonnay, Napa Valley 12/45
Louis Jadot, Chardonnay, Burgandy, France 13/49
Sonoma Cutrer, Chardonnay, Russian River Valley 15/58
Conundrum, White Blend, California 11/45

RED WINE

Hess 'Shirttail', Pinot Noir, Lake Country 13/49
Buena Vista, Pinot Noir, North Coast 11/42
Santa Margherita, Chianti Classico Riserva, Italy 16/62
Kaiken Ultra, Malbec, Mendoza, Argentina 14/52
La Vendimia, Tempranillo, Rioja, Spain 12/45
Freakshow, Cabernet Sauvignon, Lodi 13/49
Sommelier Selection, Cabernet Sauvignon, North Coast 15/58
Martin Ray, Cabernet Sauvignon, Santa Cruz Mountains 21/75
Bianchi, Zinfandel, Paso Robles 13/49
Troublemaker, Red Blend, Central Coast 10/38

HOUSE SANGRIA | \$10

choice of red or white sangria

HOUSE RED OR WHITE WINE | \$10

cabernet sauvignon, pinot noir, merlot
pinot grigio, chardonnay, sauvignon blanc

BEERS ON TAP | \$8

pacifico, modelo, seasonal

BOTTLED BEERS | \$9

bud light, heineken, blue moon, angry orchard cider
michelob ultra, corona, samuel adams

- agua frescas -

ADD SHOT \$5.00

orange, pineapple, coconut blend | 5

jamaica passionfruit | 5

dirty horchata | 5

- SHOT OF ESPRESSO -