



DONNA is a tropical oasis transporting you somewhere special.

Re-established as a worker-owned cooperative business in 2022, we are creating an equitable, sustainable, and employee-owned cocktail bar and restaurant.

Gratuity of 20% will be applied for all parties of 6 or more.

- White** Verdejo - Cantalapiedra 'Lirondo' 2022
castilla y león, spain 16/60
- Orange** Sémillon - Pino Román 2022
valle de itata, chile 15/55
- Rosé** Vidal Blanc/Petit Mensang - Lightwell Survey 2021
shenandoah valley, virginia 12/45
- Red** Garnacha, Cariñena - 4 Monos 'GR-10' 2021
gredos, spain 17/65
- Sparkling** Glera - Da Mar Prosecco 2021
veneto, italy 13/45

DRAFT BEER

9

Monopolio Clara Negra

Lager

Mexico

Monopolio IPA Especial

India Pale Ale

Mexico

HOUSE COCKTAILS

\$19

Mala Vida

Yola mezcal, Campari, vermouth,
Mommenpop grapefruit aperitif
sharp, tangy, stirred

Vale La Pena

Mijenta Tequila Reposado, Tepache syrup,
mole bitters
stirred, buzzy, sipper

Verano

Bacardi 4, coconut and pineapple liqueur
lush, boozy, sipper

South Meets East

Don Papa Rum, mezcal, lemon,
passionfruit
tropical, juicy, spicy

Amethyst

Harridan vodka, Ume plum liqueur,
falernum, cane syrup, citrus
ripe, tropical, glowing

5th Year Senior

Gin, ginger, lemon, elderflower, cognac,
cucumber tonic
refreshing, citrus, bright

FROZEN

\$17

Brancolada

pineapple, tropical, mint
* add a Bacardi Ocho float \$8

DRAFT COCKTAILS

Lady Paloma

Mijenta tequila, Ume plum liqueur,
Mommenpop grapefruit aperitif,
London Essence Soda
fizzy, citrus, refreshing

Daddy O'

bourbon, Mommenpop grapefruit aperitif,
angostura, IPA float
smooth, zesty, bitter

NON-ALCOHOLIC

Extra Credit

ginger, citrus, cucumber tonic

FOOD

Small Plates

Guacamole and Pico de Gallo \$16

avocado, tomatoes, cilantro, corn chips

El Frío Frío \$16

trio of eggplant, tzatziki and spicy feta dips
with crispy yuca fries

Croquettes (4) \$14

breaded cheese croquettes with parsley aioli

Fried Cauliflower \$14

chorizo spiced whipped feta, za'atar, sumac, onion

Smashed Potato \$14

lime-coriander labne, chile salt, pickled peppers

Napa Cabbage Salad \$15

chile & cumin vinaigrette, cilantro, shaved beet,
candied pepitas, cotija

Birria Tacos (3) \$20

shredded birria beef, cilantro, Oaxaca cheese,
consommé, corn tortillas

Pupusa \$20

choice of bean and cheese, or pork shoulder

FOOD

Entrees

Uli's rice & beans \$17

golden beets, avocado, marinated cucumber,
pickled onion, whipped feta
add pork shoulder \$9

Roasted whole fish \$32

rice & beans, pickled vegetables,
harissa, lemon

Braised pork shoulder \$32

roasted cabbage, orange, tahini,
zaatar, scallion

Desserts \$12

Churros

chocolate and caramel sauce

Flan

candied coconut, pineapple