

DosAlas Latin Kitchen & Tequila Bar opens at Waterfront Vancouver

Upscale restaurant serves Latin-inspired menu, drinks, bird's-eye view of river

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DosAlas Latin Kitchen & Tequila Bar offers views of the Grant Street Pier and the Columbia River. The restaurant at The Waterfront Vancouver is now open. At top, DosAlas occupies the second floor of The Jean building that's also home to WildFin American Grill. (Photos by Alisha Jucevic for The Columbian)



DosAlas Latin Kitchen & Tequila Bar opened at The Waterfront Vancouver on Monday, culminating owner Jorge Castro's two-year effort to create an upscale Latin restaurant in Vancouver.

The restaurant at 777 Waterfront Way, Suite 201, joins Castro's Pearl West Restaurant Group's six other eateries in Clark County, including Jorge's Margarita Factory, Guadalajara Grill, and Cerveza Factory in Battle Ground.

"The Margarita Factory is a fun family place, DosAlas is for celebrating a wedding proposal, 50th anniversary, or a great date night," said Christi Christian, the group's chief marketing officer.

The massive space seats around 300 people in its combined indoor and outdoor areas.

Guests enter on the ground floor before walking upstairs under a glittering trio of inverted cone-shaped chandeliers before entering the restaurant, which offers views of the Columbia River and Grant Street Pier, as well as more glitzy light fixtures, and plush leather booths. A marble-topped bar sits in the center of the restaurant, circled with white-backed bar stools and stocked with over 100 different bottles including the house brand Clase Azul and rare finds like Tesla Tequila. A back bar will be used as a waiting area.

"The menu has elevated, Latin-inspired small plates and shareables. The food is meant to be served family style and portioned for two to three shared plates per person," said Christian.

There will also be soups, salads, and handhelds like a pressed Cuban sandwich and cauliflower po' boy. Seafood dishes like hamachi crudo, daily ceviche, and octopus with chorizo fill the menu along with vegetable-forward sides like barbecue carrots and guajillo mashed potatoes.

The service of plates will be staggered so that the entire table isn't filled with everything at the same time.

"It's Latin-inspired, not specifically Mexican, with inspiration from Spain, Argentina, Cuba, and of course Mexico," said Anne Haerle, vice president of innovation and operations for food and beverage at Pearl West Restaurant Group. "Having this culinary platform gives us a lot of latitude."

Haerle noted that the Latin designation is expansive, given the variety of other food cultures that have influenced Latin cuisine — including Japanese and Chinese influences.

The team wants the presentation of food and drink to fit the space's glitzy Miami-meets-Vegas feel of the space. As examples of this flair, Christian said Tomahawk steaks would be carved tableside.

She showed a video of violet colored butterfly flower tea poured into a champagne flute filled with St. Germain and edible glitter for DosAlas' take on a French 75. There's also a foam machine that can add special messages or photographs on top of foamy cocktails and drinks.

DosAlas' opening meal will be brunch service with offerings like sopes eggs Benedict and dulce de leche french toast. Reservations are recommended and can be made through Open Table.







