

# DOS CAMINOS

## Upper Midtown East - Brunch

### Guacamole

made fresh to order with a trio of salsas and warm corn tortilla chips

#### Traditional

Small - \$14.50  
Large - \$27.00

#### Chapulines (Oaxacan Grasshoppers)

\$16.00

pasilla oaxaca chiles

#### Seasonal Fruit Guacamole

\$16.00

toasted pepitas and cucumbers enchilto

#### Warm Tortilla Chips and Salsa Trio

\$4.00

#### Street Veggies for Dipping\*\*

\$5.50

jicama, cucumber, radish, pineapple, tajin for dipping

### Go Bottomless!

\$18. For two hours or until 4 pm with purchase of an entree

### Unlimited Frozen Margaritas

**Bloody Marys**

**Mimosas**

**Screwdrivers**

**Sparkling Wine**

**Bocaditos & Street Food**

for sharing

**Sopa de Tortilla** \$9.00

grilled chicken, avocado, crema, queso menonita. crispy tortilla strips

**Quesadillas Potosinas** \$10.50

fresh corn masa turnovers, roasted pepper rajas, queso requeson, chile mixe salsa

**Empanadas de Platano** \$11.00

roasted plantain masa, black beans, poblano chiles, queso anejo

**Taquitos de Pollo** \$11.00

pulled free range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

**Chorizo Fundido** \$12.50

melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas

<b>Crab Molotes</b>	\$15.00
crab stuffed crispy corn masa, lemon habanero aioli	
<b>Market Chopped Salad</b>	\$13.00
corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette	
<b>Bocadito Trio</b>	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
<b>Brunch</b>	
We serve Brey's Egg Farm Natural Eggs. Includes Coffee or Tea and your choice of one of the following: Frozen Prickly Pear or Frozen Traditional Margarita, Bloody Mary, Screwdriver, Mimosa, Sparkling Wine, Orange or Grapefruit Juice	
<b>Chilaquiles Verdes</b>	\$17.00
soft poached eggs, tortilla chips simmered in salsa verde, queso oaxaca, crema mexicana	
<b>Dos Caminos Rancheros</b>	\$17.00
crisp tortillas, fried eggs*, refried pinto beans, smoked ham, queso fresco	
<b>Breakfast Quesadilla</b>	\$17.00
scrambled eggs*, bacon, queso menonita, warm handmade tortillas	
<b>Lemon-Blueberry Pancakes</b>	\$16.00
blueberry compote, lemon-lime sugar	

**Grilled Skirt Steak\* & Eggs** \$21.00

two eggs\* sunny side up, salsa chipotle, abuelita's hash browns, beans

**Huevos a la Mexicana** \$16.00

eggs scrambled with tomatoes, serrano chiles, onions, cilantro, queso requeson, salsa de molcajete, soft corn tortillas

**Mexican French Toast** \$16.00

crispy pan torrijas, rum and cajeta caramel roasted bananas

**Huevos Con Chorizo Enchiladas** \$17.00

scrambled eggs\* with chorizo, queso blanco, guajillo salsa

**Smoked Salmon\* and Avocado Benedict\*** \$19.00

locally smoked salmon, poblano cornbread, chipotle hollandaise\*

## **Especialidades de la Casa**

house specialties

**Enchiladas de Queso Estilo Laredo** \$19.00

menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa

**El Mexicano Allen Brothers Natural Burger\*** \$15.00

jalapeno chile relleno, guacamole, roasted tomato mayonnaise, smoked chile fries

**Dos Caminos Chicken Cobb Salad** \$17.00

grilled organic chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

**Oaxacan Shrimp Quesadilla** \$24.00

open-faced crispy tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms, oven-dried tomatoes

**Dos Enchiladas** \$21.00

roasted chicken, queso menonita, mole poblano & tres chiles sauce

**Quesadilla de Pollo** \$19.00

whole wheat tortilla, pastor-roasted chicken, smokey chipotle salsa, queso menonita, pico de gallo

## **Tacos**

Classic: on handmade Masienda heirloom corn tortillas or Naked: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado

**Vegetales\*\*** \$16.50

roasted butternut squash, avocado, pinto beans, salsa verde cruda, queso fresco

**Asada** \$21.00

natural skirt steak\*, caramelized onions, queso cotija, guacamole

**Pollo** \$18.00

citrus-marinated chicken, queso fresco, pinto beans, salsa

**Carnitas** \$18.00

slow-roasted Mangalista pork, green chile salsa, pickled red onion

**Baja** \$20.00

surf and turf: grilled marinated skirt steak\*, tecate battered rock shrimp, sriracha aioli, bacon guacamole

**Pescado** \$19.00

grilled wild mahi-mahi, spicy slaw, chile aioli, guacamole

**Arabes** \$18.00

spit-roasted spiced pork, caramelized onions, guajillo salsa, jocoque

**Tour De Tacos!** \$39.00

two each: asada\*, carnitas, pescado, pollo

**Mas**

sides, \$8

**Bacon or Turkey Bacon**

**Chorizo**

**Abuelita's Hash Browns**

**Fresh Fruit\*\***

**Sweet Plantains**

**Papas Fritas**

mole ketchup

**Satur Farms Mexico City Street Corn**

on or off the cob

**Chicharrones**