

DOS CAMINOS

Upper Midtown East - Lunch

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

Ceviche Bar

Tuna* Estilo Japones**

\$16.00

sashimi-style bigeye tuna, soy-lime marinade, sesame, pickled cucumbers, chiles torreados

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| Red Snapper* de la Calle** | \$13.00 |
| lime marinade, serrano chiles, tomato, green olives, cilantro | |
| Lobster Apasionada | \$18.00 |
| fresh passion fruit, papaya, habanero | |
| Ceviche Sampler** | \$20.00 |
| all three* | |
| Bocaditos & Street Food | |
| for sharing | |
| Sopa de Tortilla | \$9.00 |
| grilled chicken, avocado, crema, queso menonita. crispy tortilla strips | |
| Avocado Caesar Salad | \$12.00 |
| baby romaine, corn bread croutons, pepitas, avocado caesar dressing | |
| Market Chopped Salad | \$13.00 |
| corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette | |
| Sauteed Squid | \$16.00 |
| chorizo and chiles, white beans, grilled country bread | |
| Chorizo Fundido | \$12.50 |
| melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas | |

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| Norteno Cheese Crisp | \$15.00 |
| crisped tostada, queso menonita, refried pinto beans, pickled jalapeno | |
| Quesadillas Potosinas | \$10.50 |
| corn masa turnovers, roasted pepper rajas, 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, crema, queso fresco, tomatillo salsa | |
| Bocadito Trio | \$19.00 |
| two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas | |
| Crab Molotes | \$15.00 |
| crab stuffed crispy corn masa, lemon habanero aioli | |
| Platillos Tradicionales | |
| traditional plates | |
| Dos Enchiladas | \$21.00 |
| roasted chicken, queso menonita, mole poblano & tres chiles sauce | |
| Enchiladas de Queso Estilo Laredo | \$19.00 |
| menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa | |

Chiles Rellenos \$19.00

souffle battered poblano chiles stuffed with mexican cheeses, salsa mestiza, crema mexicana

Sizzling Arrachera \$26.00

grilled skirt steak, caramelized onions, guacamole, pico de gallo, wheat tortillas

Quesadilla de Pollo \$19.00

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

Especialidades de la Casa

house specialties

Dos Caminos Chicken Cobb Salad \$17.00

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

Carne Machaca Burrito \$19.00

tamarind-braised beef short rib, queso, pico de gallo, flour tortilla

El Mexicano Allen Brothers Natural Burger* \$15.00

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

Skuna Bay Salmon* a la Plancha** \$24.00

piloncillo-roasted spaghetti squash, mole coloradito

Oaxacan Shrimp Quesadilla \$24.00

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

Pan-Seared Free Range Chicken** \$24.00

pickled heirloom tomato, serrano chile and avocado salad, ancient grain pilaf

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 Free Bird Farms 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

Mac 'N Chorizo**Skillet Poblano Cornbread****Papas Fritas**

mole ketchup

Vegetarian Black Beans**Refried Pinto Beans****Sweet Plantains****Chicharrones**

Oven Charred Sweet Potato

Satur Farms Mexico City Street Corn

on or off the cob