

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

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	

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