

# DOS CAMINOS

## Upper Midtown East - Beverages

### Beer

enjoy your beer served with extra bite: Michelada - over ice with lime, hot sauce & maggi;  
Palomino - lime juice and salt; Mordita - shot of frozen margarita add \$3

### Mexican Bottles & Cans

\$8

Corona

Corona Light

Dos Equis Amber

Dos Equis Lager

Victoria Lager

Bohemia

Sol

Negra Modelo

**Pacifico**

**Tecate Can**

**Modelo Especial Can**

**Mexican Craft Beer**

\$9. Dia de los Muertos Brewery

**"Death Becomes You", Amber Ale**

**"Hop on Or Die", IPA**

**"Queen of the Night", Pale Ale**

**USA & Europe**

**Anchor Porter** \$9.00

**Blue Point Toasted Lager** \$9.00

**Brooklyn Brown Ale** \$9.00

**Amstel Light** \$9.00

**Clausthaler (Non-Alcoholic)** \$8.00

<b>Bud Light</b>	\$8.00
<b>Fire Island IPA</b>	\$9.00
<b>Heineken</b>	\$9.00
<b>Samuel Adams Seasonal</b>	\$9.00
<b>Stella Artois</b>	\$9.00
<b>Wine</b>	
<b>Bubbly</b>	
<b>Prosecco, Zardetto, Veneto, NV</b>	GI - \$11.00 Btl - \$51.00
<b>Cava, Poema "Brut", Penedes, NV</b>	Btl - \$41.00
<b>Champagne, Moet &amp; Chandon, "Imperial", NV (375ml)</b>	GI - \$17.00 Btl - \$35.00
<b>Champagne, Veuve Clicquot "Yellow Label", Reims, NV</b>	Btl - \$128.00
<b>Champagne, Moet &amp; Chandon "Dom Perignon", Epernay, 2004</b>	Btl - \$250.00
<b>Gruet "Blanc de Noirs", Albuquerque, NV</b>	Btl - \$46.00

<b>Cava Rose, Poema "Brut", Penedes, NV</b>	GI - \$14.00 Btl - \$66.00
<b>Sparkling Rose, Domaine Carneros, Carneros, NV</b>	Btl - \$58.00
<b>Crisp, Clean, Refreshing Whites</b>	
<b>Riesling, Hooked!, Nahe, 2011</b>	Btl - \$38.00
<b>Riesling Kabinett, S.A. Prum "Prum Blue", Mosel, 2014</b>	GI - \$12.00 Btl - \$44.00
<b>Albarino, Mendez "Do Ferreiro", Rias Baixas, 2014</b>	Btl - \$58.00
<b>Pinot Grigio, Torresella, Veneto, 2014</b>	Btl - \$39.00
<b>Pinot Grigio, Ca' Donini, Veneto, 2015</b>	GI - \$11.00 Btl - \$42.00
<b>Sauvignon Blanc, Sancerre, Chateau de Sancerre, Loire, 2014</b>	Btl - \$58.00
<b>Chardonnay, Chablis, Domaine Vocoret, Yonne, 2014</b>	Btl - \$61.00
<b>Sauvignon Blanc, Hess Select, North Coast, 2015</b>	GI - \$12.00 Btl - \$46.00
<b>Sauvignon Blanc, Bernardus, Monterey County, 2014</b>	Btl - \$49.00

**Floral, Spicy, Exotic Whites**

**Chenin Blanc, L.A. Cetto, Guadalupe Valley, 2014** Btl - \$38.00

**Torrontes, Bodega Colome, Calchaqui, 2014** Btl - \$48.00

**Viura, Rioja, Bodegas Ostatu, Rioja Alavesa, 2015** GI - \$12.00  
Btl - \$46.00

**Viognier, Ampelos Cellars, Santa Rita Hills, 2014** Btl - \$64.00

### **Rich, Savory, Complex Whites**

**Chardonnay, Sanford Winery, Santa Rita Hills, 2014** Btl - \$58.00

**Chardonnay, Greystone, California, 2014** GI - \$12.00  
Btl - \$46.00

**Chardonnay, Cakebread Cellars, Napa Valley, 2013** Btl - \$98.00

**Pinot Gris, Paul Blanck "Classique", Kientzheim, 2013** Btl - \$59.00

### **Pink**

**Cabernet Franc Rose, Channing Daughters, L.I. 2015** GI - \$12.00  
Btl - \$46.00

### **Soft, Fresh, Smooth Reds**

**Gamay, Morgon, Domaine Marcel Lapierre, Beaujolais, 2014** Btl - \$72.00

**Pinot Noir, Bodega Chacra "Barda", Rio Negro, 2014** Btl - \$62.00

<b>Pinot Noir, Cloudfall, Monterey County, 2015</b>	GI - \$13.00 Btl - \$50.00
<b>Barbera d'Alba, Mauro Veglio, Piedmont, 2013</b>	Btl - \$51.00
<b>Spicy, Earth, Exotic Reds</b>	
<b>Tempranillo, Rioja Crianza, CVNA "Cune", Rioja Alta, 2012</b>	GI - \$12.00 Btl - \$46.00
<b>Tempranillo, Ribera del Duero, Vina Sastre, La Horra, 2014</b>	Btl - \$48.00
<b>Grenache, Priorat, Marco Abella "Loidana", Catalonia, 2010</b>	Btl - \$63.00
<b>Grenache/ Cabernet, Pavo Real "Red", Guadalupe Valley, 2012</b>	Btl - \$43.00
<b>Bonarda, Familia Zuccardi "Series A", Santa Rosa Valley, 2011</b>	Btl - \$43.00
<b>Petite Sirah, L.A. Cetto, Guadalupe Valley, 2012</b>	Btl - \$42.00
<b>Full, Rich, Complex Reds</b>	
<b>Merlot, Split Creek Farms, Monterey, 2012</b>	GI - \$12.00 Btl - \$46.00
<b>Merlot, Markham Vineyards, Napa Valley, 2013</b>	Btl - \$55.00
<b>Malbec, Bodega Tamari "Reserva", Mendoza, 2014</b>	GI - \$12.00 Btl - \$46.00

<b>Malbec, Navarro Correas "Coleccion Privada", Mendoza, 2012</b>	Btl - \$49.00
<b>Cabernet Sauvignon, Joel Gott, California, 2014</b>	Btl - \$48.00
<b>Cabernet Sauvignon, Castle Rock, Paso Robles, 2013</b>	Gl - \$12.00 Btl - \$46.00
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley, 2010</b>	Btl - \$143.00
<b>Shiraz, Two Hands "Gnarly Dudes", Barossa Valley, 2012</b>	Btl - \$79.00
<b>Zinfandel, Ridge "Three Valleys", Sonoma County, 2013</b>	Btl - \$66.00

## **Margaritas**

<b>El Camino</b>	\$12.00
milagro blanco, triple sec, fresh lime juice	
<b>Calle Fresca</b>	\$13.00
cazadores blanco, mango, cucumber, ancho salt rim	
<b>Cadillac</b>	\$15.00
espolon reposado, fresh lime juice, grand marnier float	
<b>Grilled Grapefruit Margarita</b>	\$15.00
riazul blanco tequila, grilled grapefruit, agave	

**Dos Caminos Organic Margarita** \$15.00

casa noble blanco, agave syrup, fresh lime juice

**The Millionaire** \$45.00

don julio 1942, grand marnier 100, fresh lime juice

## **Frozen Margaritas**

**Traditional** \$12.00

agavales blanco tequila, triple sec, fresh lime juice

**Prickly Pear Cactus** \$13.00

our traditional with cactus fruit and a hint of strawberry

## **Specialty Cocktails**

**Cucumber Copa** \$17.00

pimm's cup, solbeso, cucumber, reed's ginger beer

**Guava Have Fun** \$17.00

baron blanco tequila, guava, fresh lemon

**Chica Manzana** \$16.00

cinnamon-infused peligroso blanco tequila, market cider, apple bitters

**Ginger Tequila Pear** \$16.00

casamigos reposado tequila, pear puree, cilantro



**Forbidden Fruit** \$16.00

nuestra soledad mezcal, quince, pumpkin seed garnish

**Grilled Pineapple Smash** \$17.00

old forester bourbon, ancho reyes liqueur, aperol, grilled pineapple

## **Seasonal Sangria**

**White or Red** GI - \$10.00

Pitcher - \$35.00

our blend of fruits macerated in wine and Spanish brandy

## **Blanco**

Pure agave flavors with notes of pepper, spice, flowers, herbs and citrus

## **Spice & Mineral**

**1800** \$12.00

**ArteNom 1549** \$14.00

**Chinaco** \$12.00

**Gran Centenario** \$13.00

**Herradura** \$12.00

**Milagro Select Barrel Reserve** \$19.00

<b>Ocho</b>	\$14.00
<b>Santera</b>	\$14.00
<b>Sauza Tres Generaciones</b>	\$12.00
<b>Siembra Azul</b>	\$12.00
<b>Tanteo Jalapeno</b>	\$12.00
<b>Citrus</b>	
<b>Corazon</b>	\$12.00
<b>Cuervo Reserva Familia</b>	\$16.00
<b>DeLeon Platinum</b>	\$18.00
<b>DeLeon Diamante</b>	\$25.00
<b>Don Eduardo</b>	\$12.00
<b>Don Julio</b>	\$12.00
<b>El Tesoro</b>	\$12.00
<b>Sauza Hornitos</b>	\$12.00

<b>Gran Patron Platinum</b>	\$45.00
<b>Milagro</b>	\$12.00
<b>Partida</b>	\$15.00
<b>Patron</b>	\$14.00
<b>Peligroso</b>	\$12.00
<b>Roca Patron</b>	\$21.00
<b>Tanteo Tropical</b>	\$12.00
<b>Floral</b>	
<b>123 Organic</b>	\$12.00
<b>Avion</b>	\$14.00
<b>Baron</b>	\$12.00
<b>Casa Noble</b>	\$14.00
<b>Casamigos</b>	\$13.00
<b>Cazadores</b>	\$12.00

<b>Cimmaron</b>	\$12.00
<b>Corralejo</b>	\$12.00
<b>Corzo</b>	\$14.00
<b>El Mayor</b>	\$12.00
<b>Espolon</b>	\$12.00
<b>Riazul</b>	\$14.00
<b>Siete Leguas</b>	\$12.00
<b>Tromba</b>	\$13.00

## **Reposado**

Aged from two months to a year in oak. Aging mellows the flavors and oak imparts a smooth finish

## **Chocolate & Caramel**

<b>Herradura</b>	\$13.00
<b>1800</b>	\$12.00
<b>Riazul</b>	\$15.00

<b>El Tesoro</b>	<b>\$13.00</b>
<b>Don Julio</b>	<b>\$14.00</b>
<b>Cimmaron</b>	<b>\$12.00</b>
<b>Casa Noble</b>	<b>\$15.00</b>
<b>Santera</b>	<b>\$15.00</b>
<b>Tanteo Chocolate</b>	<b>\$12.00</b>
<b>Corzo</b>	<b>\$15.00</b>
<b>Milagro Select Barrel</b>	<b>\$20.00</b>
<b>Patron</b>	<b>\$15.00</b>
<b>Roca Patron</b>	<b>\$22.00</b>
<b>Espolon</b>	<b>\$13.00</b>
<b>Herbaceous</b>	
<b>123 Organic</b>	<b>\$13.00</b>
<b>Allaire "Aged Crystal"</b>	<b>\$25.00</b>

<b>Corralejo</b>	\$13.00
<b>DeLeon</b>	\$24.00
<b>Sauza Hornitos</b>	\$13.00
<b>Casamigos</b>	\$14.00
<b>ArteNom 1414</b>	\$15.00
<b>Maestro Dobel</b>	\$14.00
<b>Siete Leguas</b>	\$13.00
<b>Gran Centenario</b>	\$14.00
<b>Siembra Azul</b>	\$13.00
<b>Milagro</b>	\$13.00
<b>Tromba</b>	\$14.00
<b>Smoke &amp; Spice</b>	
<b>Avion</b>	\$15.00
<b>Corazon</b>	\$13.00

<b>Cazadores</b>	\$13.00
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<b>El Mayor Reserve</b>	\$13.00
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<b>Sauza Tres Generaciones</b>	\$13.00
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<b>Ocho</b>	\$15.00
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<b>Partida</b>	\$16.00
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<b>Chinaco</b>	\$13.00
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<b>Don Eduardo</b>	\$13.00
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## **Anejo**

Aged from one to three years, with a darker color and smooth, woody finish

## **Subtle Spices**

<b>123 Organic</b>	\$14.00
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<b>Herradura</b>	\$14.00
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<b>Chinaco</b>	\$14.00
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<b>Cazadores</b>	\$14.00
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<b>Corralejo</b>	\$14.00
<b>Patron</b>	\$16.00
<b>Roca Patron</b>	\$23.00
<b>Sauza Hornitos</b>	\$14.00
<b>1800</b>	\$14.00
<b>Milagro</b>	\$14.00
<b>Corazon</b>	\$14.00
<b>Sauza Tres Generaciones</b>	\$14.00
<b>Casamigos</b>	\$15.00
<b>Tromba</b>	\$15.00
<b>Bourbon &amp; Brandy</b>	
<b>Don Julio</b>	\$15.00
<b>Siete Leguas</b>	\$14.00
<b>Ocho</b>	\$16.00



<b>Partida</b>	\$17.00
<b>Corzo</b>	\$16.00
<b>El Tesoro</b>	\$14.00
<b>Don Eduardo</b>	\$14.00
<b>Avion</b>	\$16.00
<b>Milagro Select Barrel</b>	\$21.00
<b>Extra Anejo</b>	
Aged in small oak barrels for at least 3 years	
<b>El Tesoro Paradiso</b>	\$20.00
<b>El Mayor</b>	\$22.00
<b>Cuervo Familia Reserva</b>	\$21.00
<b>Avion 44</b>	\$46.00
<b>Herradura Seleccion Suprema</b>	\$45.00
<b>Don Julio Real</b>	\$52.00

<b>Partida Elegante</b>	\$65.00
<b>1800 Coleccion</b>	\$200.00
<b>Milagro Unico</b>	\$90.00
<b>Casa Dragones Joven</b>	\$65.00
<b>Mezcal</b>	
<b>El Buho</b>	\$12.00
<b>Del Maguey Minero</b>	\$12.00
<b>Del Maguey Tobala</b>	\$21.00
<b>Tres Papalote Joven</b>	\$15.00
<b>Ilegal Anejo</b>	\$21.00
<b>Mezcales de Leyenda "Durango"</b>	\$14.00
<b>Mezcales Nuestra Soledad</b>	\$13.00
<b>Peloton de la Muerte</b>	\$12.00
<b>Del Maguey Pechuga</b>	\$22.00

**Illegal Joven** \$15.00

**Illegal Reposado** \$18.00

## **Flights**

Served with Chile Salt, Sangrita & Lime. 1/2 oz tasting each

**Blanco** \$14.00

artenom 1549, chinaco, gran centenario

**Anejo** \$17.00

sauza tres generaciones, casa noble, ocho

**Staff Favorites** \$16.00

casamigos blanco, partida reposado, riazul anejo

**Top Shelf** \$40.00

deleon diamante, milagro select barrel reposado, don julio 1942