

# DOS CAMINOS

## - Lunch

### Guacamole

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

#### Traditional

Small - \$15.00  
Large - \$27.00

#### Chapulines (Oaxacan Grasshoppers)

\$16.00

pasilla oaxaca chiles

#### Shrimp & Chorizo Guacamole

\$16.00

tender poached shrimp, spicy chorizo, roasted tomato salsita, chicharrones

#### Warm Tortilla Chips and Salsa Trio

\$4.00

house made salsa verde, roasted tomato, and habanero

#### Street Veggies T

\$5.50

jicama, cucumber, radishes, pineapple, tajin chili salt, lime

#### Ceviche Bar

#### Tuna\* Estilo Japones T

\$16.00

sashimi style big eye tuna, soy lime marinade, sesame, chiles toreados

**Red Snapper\* de la Calle T** \$14.00

tomato and lime marinade, serrano chilies, green olives, cilantro, house made saltines

**Camarones Apasionada** \$16.00

fresh passion fruit, papaya, habanero, sweet poached shrimp, chile, mint, plantain chips

**Ceviche Sampler T** \$20.00

all three\*

### **Bocaditos & Street Food**

for sharing

**Sopa de Tortilla** \$9.00

grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles

**Pork Belly Pozole** \$12.00

rich pork broth. chili braised pork belly. hominy. chicharrones. shredded cabbage. radish. crema

**Avocado Caesar Salad** \$12.00

baby romaine, corn bread croutons, pepitas, avocado caesar dressing

**Market Chopped Salad** \$13.00

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

<b>Queso Fundido</b>	\$12.50
melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, warm corn tortillas	
<b>Norteno Cheese Crisp</b>	\$15.00
jumbo crisped flour tostada, refried black beans, queso menonita, pickled jalapeno, crema, diced avocado	
<b>Quesadillas Potosinas</b>	\$11.00
stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa	
<b>Empanadas de Platano</b>	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions	
<b>Taquitos de Pollo</b>	\$12.00
pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa	
<b>Bocadito Trio</b>	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
<b>Platillos Tradicionales</b>	
traditional plates	
<b>Dos Enchiladas</b>	\$21.00
pastor-marinated chicken, corn tortillas, queso menonita, mole poblano, salsa verde, sesame, crema	

**Enchiladas de Queso** \$19.00

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

**Chile Relleno** \$19.00

souffle battered poblano chile stuffed with kale, mexican cheeses, charred corn, crema, pico de gallo

**Sizzling Arrachera** \$28.00

tampiquena-marinated grilled skirt steak, caramelized onions and poblano peppers, guacamole, pico de gallo, arroz, crema, warm corn tortillas

**Quesadilla de Pollo** \$19.00

griddled flour tortilla, pastor-roasted chicken, smoky tomato salsa, queso menonita, pico de gallo, guacamole

## **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

**Wild Atlantic Caught Salmon\* A La Plancha T** \$26.00

braised kale and poblano chili verde, epazote crema, radish, cilantro, lime

**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 T** \$27.00

chipotle and spice rubbed half bird, seville oranges, jicama, radishes, ancient grains, smoked mushrooms

## **Tacos**

CLASSIC: on handmade corn tortillas or NAKED: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado

**Vegetales T** \$16.50

roasted butternut squash, refried black beans, salsa verde cruda, queso fresco, grilled avocado

**Asada** \$21.00

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

**Pollo** \$18.00

citrus-marinated free range farm chicken, queso fresco, pickled pinto beans

**Carnitas** \$18.00

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

<b>Baja Surf &amp; Turf</b>	\$22.00
tampiqueno-marinated grilled skirt steak, beer battered shrimp, chipotle aioli, bacon guacamole	
<b>Pescado</b>	\$19.00
grilled wild mahi mahi, spicy slaw, guacamole, pico de gallo, chipotle aioli, cilantro, lime	
<b>Tour de Tacos!</b>	\$37.00
two each: asada*, carnitas, pescado, pollo	
<b>Mas</b>	
sides	
<b>Mac 'N Chorizo</b>	\$10.00
<b>Skillet Poblano Cornbread</b>	\$10.00
<b>Papas Fritas</b>	\$7.00
mole ketchup	
<b>Refried Black Beans</b>	\$6.00
<b>Borracho Beans</b>	\$7.00
<b>Sweet Plantains</b>	\$7.00

**Mexico City Street Corn**

\$8.00

on or off the cob