

DOS CAMINOS

- Dinner

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 enchilito

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, chiles, white beans, grilled country bread	
Chorizo Fundido	\$12.50
melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas	

Crab Molotes	\$15.00
crab stuffed crispy corn masa, lemon habanero aioli	
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	
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
12 hour roasted Mangalista pork, green chile salsa, pickled red onion	
Baja	\$20.00
grilled 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	
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

Barbacoa de Chivo \$24.00

mexican barbequed goat, chile-lime yogurt, ginger-pickled napa

Camarones en Cazuela \$26.00

jumbo shrimp, roasted garlic, chile guajillo, saffron chorizo rice

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

Skirt Steak Asada \$26.50

grilled skirt steak*, tomato chipotle salsita, roasted market vegetables

Oaxacan Shrimp Quesadilla \$24.00

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

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

piloncillo-roasted spaghetti squash, mole coloradito

18 Ingredient Mole Short Ribs \$27.00

roasted overnight, mexican risotto

Pan-Seared Free Range Chicken** \$24.00

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

Dayboat Sea Scallops \$29.00

coconut jasmine rice, jicama, passion fruit cascabel mojo

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