

# DOS CAMINOS

## - Dinner

### 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 & habanero

#### Street Veggies T

\$5.50

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

### Ceviche Bar

#### Tuna\* Estilo Japonés 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

**Lobster Apasionada** \$16.00

fresh passionfruit, papaya, habanero, sweet poached shrimp, 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

**Chopped Salad** \$13.00

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

**Queso Fundido** \$12.50

melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, warm corn tortillas

**Norteno Cheese Crisp** \$15.00

jumbo crisped flour tostada, refried black beans, queso menonita, pickled jalapeno, crema, diced avocado

**Quesadillas Potosinas** \$11.00

stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla  
oaxaca salsa

**Empanadas de Platano** \$11.00

roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions

**Taquitos de Pollo** \$12.00

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 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 chicken, queso fresco, pickled pinto beans

**Carnitas** \$18.00

12 hour roasted heritage pork, green chile salsa, pickled red onion

**Baja Surf & Turf** \$22.00

Tampiquena-marinated grilled skirt steak, beer battered shrimp, chipotle aioli, bacon guacamole

**Pescado** \$19.00

grilled wild mahi mahi, spicy slaw, guacamole, pico de gallo, chipotle aioli, cilantro, lime

**Tour de Tacos!** \$37.00

two each: asada\*, carnitas, pescado, pollo

## **Platillos Tradicionales**

traditional plates

**Dos Enchiladas** \$21.00

pastor-marinated chicken, corn tortillas, queso menonita, crema, mole poblano, salsa verde, sesame

**Enchiladas de Queso** \$19.00

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

**Chile Relleno** \$19.00

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

**Camarones en Cazuela** \$26.00

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

**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

**Skirt Steak Asada** \$27.00

marinated-grilled skirt steak, tomato chipotle salsita, borracho beans, queso, chile toreados, cilantro chimichurri, warm flour tortilla

<b>Oaxacan Shrimp Quesadilla</b>	\$24.00
open-faced crispy tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms, oven-dried tomatoes	
<b>Wild Atlantic Caught Salmon* A La Plancha T</b>	\$26.00
raised kale and poblano chili verde, epazote crema, radish, cilantro, lime	
<b>Mole Short Ribs</b>	\$28.00
slow roasted short ribs, mole negro, arroz con crema, green pico de gallo	
<b>Pan-Seared Free Range Chicken T</b>	\$27.00
chipotle and spice rubbed boneless half bird, seville oranges, jicama, radishes, ancient grains, smoked mushrooms	
<b>Mas</b>	
sides	
<b>Mac 'N Chorizo</b>	\$10.00
<b>Skillet Poblano Cornbread</b>	\$8.00
<b>Sweet Plantains</b>	\$7.00
<b>Papas Fritas</b>	\$7.00
mole ketchup	
<b>Refried Black Beans</b>	\$6.00

**Borracho Beans**

\$7.00

bacon, poblano, tequila blanco, chorizo

**Mexico City Street Corn**

\$8.00

on or off the cob