

# 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

<b>Red Snapper* de la Calle**</b>	\$13.00
lime marinade, serrano chiles, tomato, green olives, cilantro	
<b>Lobster Apasionada</b>	\$18.00
fresh passion fruit, papaya, habanero	
<b>Ceviche Sampler**</b>	\$20.00
All three*	
<b>Bocaditos &amp; Street Food</b>	
for sharing	
<b>Sopa de Tortilla</b>	\$9.00
grilled chicken, avocado, crema, queso menonita. crispy tortilla strips	
<b>Avocado Caesar Salad</b>	\$12.00
baby romaine, corn bread croutons, pepitas, avocado caesar dressing	
<b>Market Chopped Salad</b>	\$13.00
corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette	
<b>Sauteed Squid</b>	\$16.00
chorizo, chiles, white beans, grilled country bread	
<b>Chorizo Fundido</b>	\$12.50
melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas	

<b>Crab Molotes</b>	\$15.00
crab stuffed crispy corn masa, lemon habanero aioli	
<b>Norteno Cheese Crisp</b>	\$15.00
crisped tostada, queso menonita, refried pinto beans, pickled jalapeno	
<b>Quesadillas Potosinas</b>	\$10.50
corn masa turnovers, roasted pepper rajas, requeson, chile mixe salsa	
<b>Empanadas de Platano</b>	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo	
<b>Taquitos de Pollo</b>	\$11.00
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>Tacos</b>	
Classic: on handmade Masienda heirloom corn tortillas or Naked: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado	
<b>Vegetales**</b>	\$16.50
roasted butternut squash, avocado, pinto beans, salsa verde cruda, queso fresco	

<b>Asada</b>	\$21.00
natural skirt steak*, caramelized onions, queso cotija, guacamole	
<b>Pollo</b>	\$18.00
citrus-marinated Free Bird Farms chicken, queso fresco, pinto beans, salsa	
<b>Carnitas</b>	\$18.00
12 hour roasted Mangalista pork, green chile salsa, pickled red onion	
<b>Baja</b>	\$20.00
grilled skirt steak*, tecate battered rock shrimp, sriracha aioli, bacon guacamole	
<b>Pescado</b>	\$19.00
grilled wild mahi-mahi, spicy slaw, chile aioli, guacamole	
<b>Arabes</b>	\$18.00
spit-roasted spiced pork, caramelized onions, guajillo salsa, jocoque	
<b>Tour de Tacos!</b>	\$39.00
two each: asada*, carnitas, pescado, pollo	
<b>Platillos Tradicionales</b>	
traditional plates	
<b>Dos Enchiladas</b>	\$21.00
roasted chicken, queso menonita, mole poblano & tres chiles sauce	

<b>Enchiladas de Queso Estilo Laredo</b>	\$19.00
menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa	
<b>Chiles Rellenos</b>	\$19.00
souffle battered poblano chiles stuffed with mexican cheeses, salsa mestiza, crema mexicana	
<b>Barbacoa de Chivo</b>	\$24.00
mexican barbequed goat, chile-lime yogurt, ginger-pickled napa	
<b>Camarones en Cazuela</b>	\$26.00
jumbo shrimp, roasted garlic, chile guajillo, saffron chorizo rice	
<b>Sizzling Arrachera</b>	\$26.00
grilled skirt steak, caramelized onions, guacamole, pico de gallo, wheat tortillas	
<b>Quesadilla de Pollo</b>	\$19.00
whole wheat tortilla, pastor-roasted chicken, smokey chipotle salsa, queso menonita, pico de gallo	
<b>Especialidades de la Casa</b>	
house specialties	
<b>Skirt Steak Asada</b>	\$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