

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 Estilo Laredo \$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

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

Borracho Beans

\$7.00

bacon, poblano, tequila blanco, chorizo

Mexico City Street Corn

\$8.00

on or off the cob