

DOS CAMINOS

- Brunch

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

Go Bottomless!

\$18 For two hours or until 4 pm with purchase of an entree

Unlimited Frozen Margaritas

Bloody Marys

Mimosas

Screwdrivers

Sparkling Wine

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

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, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

Queso Fundido \$12.50

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

Market Chopped Salad \$13.00

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

Bocadito Trio \$19.00

two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas

Brunch

We serve natural eggs. Includes Coffee or Tea and your choice of one of the following: Frozen Prickly Pear or Frozen Traditional Margarita, Bloody Mary, Screwdriver, Mimosa, Sparkling Wine, Orange or Grapefruit Juice

Chilaquiles Verdes \$17.00

soft poached eggs, tortilla chips simmered in salsa verde, queso oaxaca, crema mexicana

Dos Caminos Rancheros \$17.00

crisp tortillas, fried eggs*, borracho beans, smoked ham, queso fresco

Breakfast Quesadilla \$17.00

scrambled eggs*, bacon, queso menonita, warm handmade tortillas

Churro Pancakes	\$16.00
pepita brittle, calabaza chutney, lemon-lime sugar	
Grilled Skirt Steak* & Eggs	\$21.00
two eggs* sunny side up, salsa chipotle, abuelita's hash browns, beans	
Huevos a la Mexicana	\$16.00
eggs scrambled with tomatoes, serrano chiles, onions, cilantro, queso requeson, salsa de molcajete, soft corn tortillas	
Mexican French Toast	\$16.00
crispy pan torrijas, rum and cajeta caramel roasted bananas	
Huevos Con Chorizo Enchiladas	\$17.00
scrambled eggs* with chorizo, queso blanco, guajillo salsa	
Smoked Salmon* and Avocado Benedict*	\$19.00
locally smoked salmon, poblano cornbread, chipotle hollandaise*	
Especialidades de la Casa	
house specialties	
Enchiladas de Queso	\$19.00
menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa	

El Mexicano Allen Brothers Natural Burger* \$15.00

jalapeno chile relleno, guacamole, roasted tomato mayonnaise, smoked chile fries

Dos Caminos Chicken Cobb Salad \$17.00

grilled organic chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

Oaxacan Shrimp Quesadilla \$24.00

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

Dos Enchiladas \$21.00

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

Quesadilla de Pollo \$19.00

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

Tacos

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

Vegetable 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	
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	
Mas	
sides	
Bacon or Turkey Bacon	\$8.00
Chorizo	\$8.00

Abuelita's Hash Browns

\$8.00

Fresh Fruit T

\$8.00

Sweet Plantains

\$7.00

Papas Fritas

\$7.00

mole ketchup

Mexico City Street Corn

\$8.00

on or off the cob