

DOS CAMINOS

- Brunch

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 enchilto

Warm Tortilla Chips and Salsa Trio

\$4.00

Street Veggies for Dipping**

\$5.50

jicama, cucumber, radish, pineapple, tajin for dipping

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 chicken, avocado, crema, queso menonita. crispy tortilla strips

Quesadillas Potosinas \$10.50

fresh corn masa turnovers, roasted pepper rajas, queso 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, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

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	
Market Chopped Salad	\$13.00
corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette	
Bocadito Trio	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
Brunch	
We serve Brey's Egg Farm 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*, refried pinto beans, smoked ham, queso fresco	
Breakfast Quesadilla	\$17.00
scrambled eggs*, bacon, queso menonita, warm handmade tortillas	
Lemon-Blueberry Pancakes	\$16.00
blueberry compote, 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 Estilo Laredo \$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

roasted chicken, queso menonita, mole poblano & tres chiles sauce

Quesadilla de Pollo \$19.00

whole wheat tortilla, pastor-roasted chicken, smokey chipotle salsa, queso menonita, pico de gallo

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 chicken, queso fresco, pinto beans, salsa

Carnitas \$18.00

slow-roasted Mangalista pork, green chile salsa, pickled red onion

Baja \$20.00

surf and turf: grilled marinated 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

Mas

sides, \$8

Bacon or Turkey Bacon

Chorizo

Abuelita's Hash Browns

Fresh Fruit**

Sweet Plantains

Papas Fritas

mole ketchup

Satur Farms Mexico City Street Corn

on or off the cob

Chicharrones