

# DOS CAMINOS

## - Sunset

### Guacamole

Made fresh to order. Served with a trio of salsas & warm corn tortilla chips

#### Traditional

Small - \$14.50  
Large - \$27.00

#### Seasonal Fruit Guacamole

\$16.00

toasted pepitas and cucumbers enchilto

#### Chapulines (Oaxacan Grasshoppers)

\$16.00

pasilla oaxaca chiles

#### Warm Tortilla Chips and Salsa Trio

\$4.00

tomatillo-serrano, roasted tomato-chile de arbol, habanero diablo salsas

#### Street Veggies for Dipping

\$5.50

jicama, cucumber, radish, pineapple, tajin for dipping

#### Chicharrones

\$8.00

crispy pork chips, house hot sauce

#### Ceviche Bar

**Tuna\* Estilo Japones** \$16.00

sashimi-style bigeye tuna, soy-lime marinade, sesame, pickled cucumbers, chiles torreados

**Red Snapper\* de la Calle** \$13.00

lime marinade, serrano chiles, tomato, green olives, cilantro

**Lobster Apasionada** \$18.00

fresh passion fruit, papaya, habanero

**Ceviche Sampler** \$20.00

all three\*

## **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 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>Bocaditos</b>	
<b>Quesadillas Potosinas</b>	\$10.50
fresh corn masa turnovers, roasted pepper rajias, queso requeson, chile mixe salsa	
<b>Chorizo Fundido</b>	\$12.50
melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas	
<b>Empanadas de Platano</b>	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo	

<b>Mexico City Street Corn</b>	\$8.00
on or off the cob	
<b>Taquitos de Pollo</b>	\$11.00
pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo-avocado salsa	
<b>Bocadito Trio</b>	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
<b>Market Chopped Salad</b>	\$13.00
corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette	
<b>Entradas Y Platillos</b>	
<b>El Mexicano Allen Brothers Natural Burger*</b>	\$15.00
jalapeno chili relleno, guacamole, roasted tomato mayonnaise, smoked chile fries	
<b>Enchiladas de Queso Estilo Laredo</b>	\$19.00
menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa	
<b>Dos Enchiladas</b>	\$21.00
roasted chicken, queso menonita, mole poblano, tres chiles sauce	
<b>Skirt Steak Asada</b>	\$26.50
grilled natural skirt steak*, tomato chipotle salsita, roasted market vegetables	