

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

Carnitas	\$18.00
12 hour roasted Mangalista pork, green chile salsa, pickled red onion	
Baja	\$20.00
grilled 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	
Bocaditos	
Quesadillas Potosinas	\$10.50
fresh corn masa turnovers, roasted pepper rajias, queso requeson, chile mixe salsa	
Chorizo Fundido	\$12.50
melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas	
Empanadas de Platano	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo	

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