

DOS CAMINOS

- Sunset

Guacamole

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

Traditional

Small - \$15.00
Large - \$27.00

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

Shrimp & Chorizo Guacamole

\$16.00

tender poached shrimp, spicy chorizo, roasted tomato salsita, chicharrones

Ceviche Bar

Tuna* Estilo Japones

\$16.00

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

Red Snapper* de la Calle \$14.00

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

Camarones Apasionada \$16.00

fresh passionfruit, papaya, habanero, sweet poached shrimp, mint, plantain chips

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

Tour de Tacos! \$37.00

two each: asada*, carnitas, pescado, pollo

Bocaditos

Quesadillas Potosinas \$11.00

fresh corn masa turnovers, roasted pepper rajas, queso requeson, chile mixe salsa

Queso Fundido \$12.50

melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, 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 \$12.00

pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo-avocado salsa

Bocadito Trio \$19.00

two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas

Chopped Salad \$13.00

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, 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 \$19.00

menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa

Dos Enchiladas \$21.00

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

Skirt Steak Asada \$27.00

grilled natural skirt steak*, tomato chipotle salsita, roasted market vegetables