

# DOS CAMINOS

## - Take Out & Delivery

Most orders may be accommodated with only a few hours notice, however, one day's notice is requested. Cancellations must be made 24 hours prior to pick up or delivery date and time

### Catering

### Guacamole

Served with a trio of salsas & warm tortilla chips. Serves 8-10, choice of mild, medium or spicy

#### Traditional

\$52.00

#### Butternut Squash, Pomegranate and Chipotle

\$52.00

toasted pepitas and cucumber chips enchillito

#### Chapulines (Oaxacan Grasshoppers)

\$52.00

pasilla oaxaca chiles

#### Street Veggies for Dipping\*\*

\$15.00

### Bocaditos

Serves 8-10

## **Dos Caminos Chopped Salad**

\$28.00

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, anejo cheese, crispy tortillas, toasted cumin vinaigrette

## **Chicken Taquitos Platter**

\$36.00

14 taquitos, pulled chicken and sweet potatoes in crispy corn tortillas, shredded lettuce, crema, queso fresco, tomatillo-avocado salsa

## **Plantain Empanadas Platter**

\$36.00

16 empanadas, roasted plantain masa, black beans, poblano chiles, queso anejo

## **Grilled Skewer Platter**

4 each -  
\$42.00

Steak\*: cascabel marinated sirloin steak with tomatillo avocado salsa; Chicken: cherry tomatoes, red onions & sweet peppers, herb salsa verde; Vegetable: market vegetables and wild mushrooms

## **Make Your Own Taco Bar**

Serves 10

## **Grilled Chicken, Steak, Roast Pork**

\$20.00 (per  
person)

warm handmade tortillas, our salsa trio, rice, beans, pico de gallo, mexican crema and grated mexican cheese

## **Especialidades**

Serves 4-6

## **Dos Caminos Taco Platter**

\$48.00

Pollo: grilled citrus-marinated chicken, queso fresco, pinto beans, chicken chicharron, salsa suprema. Asada: grilled chipotle-marinated skirt steak\*, caramelized onions, cotija cheese, guacamole. Carnitas: slow-roasted pork, green chile salsa, pickled red onion

## **Quesadilla Platter**

\$46.00

Cheese: queso menonita, drunken goat and white cheddar, crema and pico de gallo. Chicken: nortena style flour tortilla folded over grilled chicken breast, smoky chipotle salsa, queso menonita, crema, pico de gallo. Del Mercado: calabacitas, squash blossom, patty pan, black bean sauce

## **Enchilada Platter**

\$48.00

Cheese Enchilada: queso menonita, drunken goat and white cheddar rolled in corn tortillas. Chicken Enchilada: roasted chicken rolled in corn tortillas, queso menonita. Vegetable Enchilada: grilled vegetables and wild mushrooms rolled in corn tortillas, queso menonita

## **Dessert**

Serves 12-14

## **Assorted Mexican Pastries & Cookies Platter**

\$35.00

## **Mas**

Serves 4-6

## **Mexican Red Rice**

\$12.00

## **Refried Vegetarian Black Beans**

\$12.00

**Refried Pinto Beans** \$12.00

**Mac N' Chorizo** \$14.00

**Sauteed Sweet Plantains** \$14.00

**Mexico City Street Corn** \$14.00

**Piloncillo Roasted Spaghetti Squash** \$12.00

**Pico De Gallo** \$10.00 (per pint)

**Salsa** \$10.00 (per pint)

tomatillo verde cruda (mild), roasted tomato de arbol (medium), or habanero (spicy)

## **Delivery**

## **Guacamole**

made fresh with a trio of salsas and warm corn tortilla chips

**Traditional** Small - \$14.00  
Large - \$26.00

**Chapulines (Oaxacan Grasshoppers)** \$16.00

pasilla oaxaca chiles

**Butternut Squash, Pomegranate and Chipotle** \$15.00

toasted pepitas and cucumbers enchilto

**Warm Tortilla Chips and Salsa Trio** \$4.00

**Street Veggies for Dipping\*\*** \$5.00

jicama, cucumber, radish, pineapple, tajin for dipping

## **Soups & Salads**

**Sopa De Tortilla** \$9.00

roasted tomato chile pasilla broth, grilled chicken, avocado, crema mexicana, queso menonita. crispy tortilla strips

**Pink Grapefruit, Persimmon and Avocado Salad** \$12.00

wild autumn greens, toasted pepitas, aged sherry dressing

**Dos Caminos Chopped Salad** \$12.00

grilled corn, poblano chiles, pinto beans, olives, queso anejo, crispy tortillas, toasted cumin vinaigrette

## **Street Food**

for sharing

**Mexico City Street Corn** \$7.00

on or off the cob

**Quesadillas Potosinas** \$10.00

fresh corn masa turnovers, roasted pepper rajitas, 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 chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

**Chicharrones** \$6.00

crispy pork chips, house hot sauce

**Posole Verde** \$10.00

braised pork belly and homing stew

**Chorizo Fundido** \$12.00

melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas

## **Especialidades De La Casa**

house specialties

**Oaxacan Shrimp Quesadilla** \$24.00

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

<b>Chicken Quesadilla</b>	\$19.00
tortilla folded over pastor-roasted chicken, smoky chipotle salsa, queso menonita, crema, pico de gallo	
<b>Pan-Seared Free Range Chicken**</b>	\$23.00
pickled heirloom tomato, serrano chile and avocado salad, ancient grain pilaf	
<b>Salmon* a La Plancha**</b>	\$24.00
piloncillo-roasted spaghetti squash, mole coloradito	
<b>Skirt Steak Asada (Dinner Only)</b>	\$26.00
grilled natural skirt steak*, tomato chipotle salsita, roasted market vegetables	
<b>18 Ingredient Mole Short Ribs</b>	\$26.00
roasted overnight, mexican risotto	
<b>El Mexicano Burger* (Lunch Only)</b>	\$14.00
jalapeno chili relleno, guacamole, roasted tomato mayonnaise, smoked chile fries	
<b>Carne Machaca Burrito (Lunch Only)</b>	\$19.00
tamarind-braised beef short rib, queso, pico de gallo, flour tortilla	
<b>Dos Caminos Chicken Cobb Salad (Lunch Only)</b>	\$16.00
grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette	
<b>Ceviche Bar</b>	

**Tuna\* Estilo Japones\*\*** \$15.00

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

**Red Snapper\* De La Calle\*\*** \$12.00

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

**Lobster Apasionada** \$17.00

fresh passion fruit, papaya, habanero

## **Tacos & Enchiladas**

Classic: on handmade heirloom corn tortillas or Naked: your favorite taco fillings over a bowl of grains, beans, greens and avocado

**Vegetales\*\*** \$16.00

roasted butternut squash, avocado, pinto beans, salsa verde, queso fresco

**Baja** \$20.00

surf and turf: grilled marinated skirt steak\*, tecate battered rock shrimp, sriracha aioli, bacon guacamole

**Carnitas** \$18.00

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

**Pollo** \$18.00

citrus-marinated chicken, queso fresco, pinto beans, salsa



**Asada** \$21.00

natural skirt steak\*, caramelized onions, queso cotija, guacamole

**Pescado** \$19.00

grilled wild mahi-mahi, spicy slaw, chile aioli, guacamole

**Dos Enchiladas** \$21.00

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

**Shrimp Enchiladas Veracruzana** \$28.00

shrimp in roasted tomato garlic salsita, charred tomatillos, rajas, crema mexicana

**Enchiladas De Mercado** \$19.00

roasted autumn squash and swiss chard, queso menonita, guajillo salsa

## **Mas**

\$7 sides

**Mac 'N Chorizo**

**Vegetarian Black Beans**

**Papas Fritas**

mole ketchup

**Refried Pinto Beans**

**Skillet Poblano Cornbread**

**Sweet Plantains**

**Piloncillo Roasted Spaghetti Squash**

**Cumin Glazed Baby Carrots**

**Drinks**

**Water**

**Dasani 10. Oz**

**\$3.00**

**St. Lucia Sparkling 1l Btl**

**\$9.00**

**St. Lucia Still Water 1l Btl**

**\$9.00**

**Soda**

**\$4**

**Jarritos**

pineapple, tamarind

**Squirt**

grapefruit

**Mundet**

green apple

**Cans**

\$3

**Coca-Cola**

**Diet Coke**

**Sprite**

**Ginger Ale**

**Nestea Iced Tea**

**Boing! Juices**

\$4

**Mango**

**Guava**

**Tamarind**