

MARGARITAS

FROZEN PRICKLY PEAR OR
TRADITIONAL LIME 9
made with sauza hornito, fresh juice


EL CAMINO 11
milagro blanco and fresh lime juice

SEASONAL MARGARITAS 10
frozen or on the rocks
STRAWBERRY • BLOOD ORANGE
MANGO • LYCHEE

THE CADILLAC 14
el tesoro reposado, fresh lime juice,
grand marnier float

BLUE POM 13
herradura blanco, blueberry pomegranate,
fresh lime juice

SPECIALTY COCKTAILS

 DEL DIABLO 12
skyy infused with 5 chiles,
pineapple, passion fruit

MEXICAN STAR 12
milagro blanco, strawberry, lime, sparkling wine

MOJITO 12
the classic with cruzan light rum, seasonal citrus

SANGRIA

RED, ROSE OR WHITE
9 / glass 32 / pitcher

BEER

6	7
CORONA	SAMUEL ADAMS
PACIFICO	SEASONAL
DOS EQUIS	OLD CHUB
LAGER	AGAVE WHEAT

*Want your beer
served with extra bite?*

MICHELADA — beer on the rocks,
hot sauce with lime, and maggi

PALOMINO — lime juice and salt

MORDITA — with a shot of traditional
frozen margarita ADD 3

GUACAMOLE *made fresh to order*

TRADITIONAL SERVES TWO: 14 SERVES FOUR TO SIX: 24

  MANGO, PAPAYA-HABANERO 14

JUMBO LUMP CRAB-CHIPOTLE 18

TRIO-TASTING OF ALL GUACAMOLES 18

As an addition to your chips...

CRUNCHY VEGGIES FOR DIPPING 5

BOCADITOS *starters*

 CHICKEN TORTILLA SOUP GRATINADO 7
roasted tomato and pasilla chile soup, grilled chicken, avocado,
topped with melted cheese

  TUNA CEVICHE CHINO-LATINO 12
soy-lime marinade, sesame, chiles torreados, mint, cilantro

AGED TEQUILA-POACHED PEAR SALAD 10
arugula, pomegranate, goat cheese, spiced walnuts, chorizo vinaigrette

MEXICAN CHOPPED SALAD 10
romaine hearts, grilled corn, poblano chiles, apples, pinto beans,
green olives, tomato, añejo cheese, crispy tortillas
and toasted cumin vinaigrette



RED CHILE CAESAR 9
romaine lettuce, shaved manchego, chile-herb croutons, smoked
chile caesar dressing

PULLED CHICKEN TAQUITOS 8
crispy rolled tacos, shredded lettuce, crema, queso fresco,
tomatillo avocado salsa

QUESO FUNDIDO 10
mexican three cheese fondue served with warm flour tortillas
add chile rajas 2, mexican chorizo 3

 ROASTED PLANTAIN EMPANADAS 9
cotija cheese, black beans and chipotle aioli

  BEEF PICADILLO EMPANADAS 11
flaky beef-filled pastry with dried fruits, almonds, spices, house hot sauce

  EMPANADA DUO 11
two pieces of each of our roasted plantain and beef picadillo empanadas


 = medium   = spicy


Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ESPECIALIDADES DE LA CASA *house specialties*


FARMER'S MARKET VEGETABLE QUESADILLA 15
grilled vegetables and wild mushrooms layered with crisp tortillas, mexican cheeses

CHICKEN QUESADILLA 16
grilled chicken breast, chipotle barbeque sauce, mexican cheese, crema, pico de gallo

 **DOS ENCHILADAS 18**
pastor roasted chicken, mexican cheeses with mole poblano and tomatillo salsa verde

 **SESAME SEARED TUNA LETTUCE WRAPS 17**
sushi grade yellowfin tuna, spicy papaya salsa, black bean pico de gallo, smoked chile vinaigrette

JUMBO SEA SCALLOPS 25
coconut jasmine rice, jicama, grilled pineapple, passion fruit cascabel mojo

 **PESCADO VERACRUZANO 29**
tre chiles-marinated chilean sea bass in traditional sauce made with tomato, garlic, spanish olives, jalapeño, mexican oregano


BLACK ANGUS SKIRT STEAK 24
grilled skirt steak with oven dried tomato chipotle salsita, borracho beans, roasted asparagus


GRILLED SHRIMP QUESADILLA 17
open faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes

RIBEYE STEAK ALAMBRE 28
bacon wrapped ribeye steak skewered with poblano peppers, onions and mushrooms over arroz con crema

CAZUELAS *fajita style*
served with mexico city street corn, refried beans, spicy cabbage slaw, warm corn tortillas

CHICKEN TINGA 18
pulled chicken simmered with chipotle chili, sweet and spicy roasted tomato sauce

 **COCHINITA PIBIL 18**
yucatecan pit-barbecue style pork, achiote, habanero pickled red onions

 **CARNE PARRILLADA 21**
grilled sirloin, smoked bacon, poblano chiles, guacamole, pico de gallo

SHORT RIBS TAMARINDO 23
braised beef short ribs, tamarind, chile de árbol, lime-cured onions


TACOS


*served on warm corn tortillas
with a trio of salsas.
Please note our tacos are listed
from mildest to spiciest.*


VEGETALES 14
market vegetables, maggi chimmichurri, shredded romaine, queso fresco

CARNITAS 14
slow roasted pork, serrano chile salsa, handmade corn tortillas

 **POLLO 14**
grilled citrus-marinated chicken, queso fresco, pinto beans, chicken chicharrón, salsa suprema, handmade corn tortillas

 **PESCADO 16**
grilled mahi-mahi, spicy slaw, smoked chile aioli, warm flour tortillas

 **CAMARONES 16**
shrimp, dos caminos house hot sauce, pineapple jicama slaw, avocado, warm flour tortillas

 **ASADA 15**
grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole

TACO TASTING PLATTER

Twelve Tacos for \$60
Eighteen Tacos for \$82
Twenty-four Tacos for \$105

SIDES

4

CUMIN FRIES
SWEET POTATO FRIES
MEXICAN RED RICE
REFRIED BLACK BEANS
(vegetarian)
REFRIED PINTO BEANS
BORRACHO BEANS
FIERY CHILE TASTING
SAUTÉED SWEET PLANTAINS
MEXICO CITY STREET CORN

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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