

# DOS CAMINOS

MODERN MEXICAN CUISINE & TEQUILA LOUNGE

## BRUNCH

### MARGARITAS

FROZEN PRICKLY PEAR OR  
TRADITIONAL LIME 11

sauza hornitos, fresh juice

EL CAMINO 11

milagro blanco, fresh lime juice

FRESH FRUIT MARGARITAS 12

frozen or on the rocks

BLOOD ORANGE • LYCHEE  
MANGO • PASSION FRUIT

THE CADILLAC 14

el tesoro reposado, fresh lime juice,  
grand marnier float

BLUE POMEGRANATE 13

herradura blanco, blueberry pomegranate,  
fresh lime juice

 DURANGO 13

house-infused three chile el jimador blanco,  
papaya, agave

CALLE FRESCA 12

cazadores blanco, mango, cucumber,  
ancho salt rim

MEXICAN STAR 12

espolon silver, strawberry, lime, sparkling wine

### SPECIALTY COCKTAILS

 COSMO DEL DIABLO 12

skyy infused with 5 chiles,  
pineapple, passion fruit

MOJITO 12

the classic with don q rum, seasonal citrus

### SANGRIA

RED OR WHITE 9 / glass 32 / pitcher

### MEXICAN SODA & JUICES

BOING! JUICES 4

mango  
guava  
tamarind  
pineapple

SODAS 3

jarritos pineapple  
jarritos tamarind  
squirt grapefruit  
mundet green apple

**GUACAMOLE** *made fresh to order*  
*served with a trio of salsas & warm corn tortilla chips*

TRADITIONAL - SERVES TWO: 14 SERVES FOUR TO SIX: 24

 MANGO, PAPAYA-HABANERO 14

JUMBO LUMP CRAB-CHIPOTLE 18

*As an addition to your chips...*

CRUNCHY VEGGIES FOR DIPPING 5

### BRUNCH

*Your choice of one of the following, compliments of Dos Caminos:*

FROZEN PRICKLY PEAR or FROZEN TRADITIONAL MARGARITA

BLOODY MARY • SCREWDRIVER • MIMOSA • CHAMPAGNE

ORANGE or GRAPEFRUIT JUICE AND COFFEE or TEA

WILD MUSHROOM AND HUITLACOCHÉ OMELETTE 14

goat cheese, epazote and salsa verde

DOS CAMINOS RANCHEROS 15

crisp tortillas, fried eggs, refried pinto beans, smoked ham, queso fresco

BREAKFAST QUESADILLA 14

scrambled eggs, bacon, chihuahua cheese, warm handmade tortillas

CHILAQUILES VERDES 13

baked tortilla chips casserole, sunny side-up eggs, chihuahua cheese,  
tomatilla salsa

GRILLED SKIRT STEAK & EGGS 18

two eggs sunny side up, salsa chipotle, home fries, beans

LEMON - BLUEBERRY PANCAKES 13

lemon sugar, warm blueberry syrup

MACHACADO BREAKFAST TACOS 14

beef brisket tacos, scrambled eggs, vermont cheddar, salsa a la mexicana

MEXICAN FRENCH TOAST 13

pan de huevo topped with rum and cajeta caramel roasted bananas

SPICY EGGS BENEDICT 14


jalapeño-cheddar biscuits, nopales, green chile and chorizo gravy

SMOKED SALMON AND AVOCADO BENEDICT 16

cornbread, chipotle hollandaise

QUESADILLA BENEDICT 14

ham, cheese and pinto bean quesadilla; poached eggs, roasted poblano hollandaise

 = spicy

## BRUNCH

### **BOCADITOS** *starters*

**SOPA DE LIMA** 8.50

traditional yucatecan chicken soup with shredded chicken, fresh vegetables, chile güero, lime and crisp tortilla strips

**BABY BEET SALAD** 10

roasted red and yellow beets, tomatillos, pepita-crusted goat cheese, baby spinach, orange vinaigrette

**CHICKEN TAQUITOS** 9.50

pulled chicken rolled in crispy corn tortillas, shaved lettuce, queso fresco, tomatillo-avocado salsa

**MEXICAN CHOPPED SALAD** 11.50

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas, toasted cumin vinaigrette  
add: chicken 6, steak 8, shrimp 9

 **TUNA CEVICHE** 13

soy-lime marinade, sesame, chiles torreados, mint, cilantro

**ROASTED PLANTAIN EMPANADAS** 10

cotija cheese, black beans, chipotle aioli

**QUESO FUNDIDO** 10

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

### **ESPECIALIDADES DE LA CASA** *house specialties*

**DOS CAMINOS CHICKEN COBB SALAD** 14

grilled chicken breast, tomato, avocado, chorizo, corn, onion, queso fresco, cilantro-basil vinaigrette

**FARMERS MARKET VEGETABLE QUESADILLA** 15.50

grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa

**GRILLED SHRIMP QUESADILLA** 22

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

**DOS ENCHILADAS** 19.50

roasted chicken rolled in corn tortillas, chihuahua cheese, mole poblano and tomatillo verde sauces

**CHICKEN QUESADILLA** 16.50

chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo

**EL MEXICANO BURGER** 13

8 ounces of ground beef served with smoked chile fries, jalapeño chili relleno, guacamole, roasted tomato mayonnaise

### **TACOS**

*served on warm tortillas with mexican rice, refried beans and a trio of salsas*

**VEGETALES** 14

grilled market vegetables, maggi chimichurri, shredded romaine, queso fresco, handmade corn tortillas

**CARNITAS** 16

slow-roasted pork, green chile salsa, handmade corn tortillas

**PESCADO** 17.50

grilled mahi-mahi, spicy slaw, smoked chile aioli, guacamole, flour tortillas

**POLLO** 16

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

 **CAMARONES** 18

sautéed shrimp, house hot sauce, pineapple-habanero pico de gallo, avocado, flour tortillas

 **ASADA** 18.50

grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas

*\*please note our tacos are listed from mildest to spiciest*

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### **MAS** *sides* \$5

BACON

CHORIZO

TURKEY BACON

MEXICAN HOME FRIES

CUMIN FRIES

MEXICO CITY STREET CORN

SWEET PLANTAINS  
with crema mexicana

FRESH FRUIT

## LUNCH

### MARGARITAS


FROZEN PRICKLY PEAR OR  
TRADITIONAL LIME 11  
sauza hornitos, fresh juice

EL CAMINO 11  
milagro blanco, fresh lime juice

FRESH FRUIT MARGARITAS 12  
frozen or on the rocks  
BLOOD ORANGE • LYCHEE  
MANGO • PASSION FRUIT

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


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

 DURANGO 13  
house-infused three chile el jimador blanco,  
papaya, agave

CALLE FRESCA 12  
cazadores blanco, mango, cucumber,  
ancho salt rim

MEXICAN STAR 12  
espolon silver, strawberry, lime, sparkling wine

### SPECIALTY COCKTAILS

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

MOJITO 12  
the classic with don q rum, seasonal citrus

### SANGRIA

RED OR WHITE 9 / glass 32 / pitcher

### MEXICAN SODA & JUICES

BOING! JUICES 4

mango  
guava  
tamarind  
pineapple

SODAS 3

jarritos pineapple  
jarritos tamarind  
squirt grapefruit  
mundet green apple

**GUACAMOLE** *made fresh to order*  
*served with a trio of salsas & warm corn tortilla chips*

TRADITIONAL SERVES TWO: 14 SERVES FOUR TO SIX: 24

 MANGO, PAPAYA-HABANERO 14

JUMBO LUMP CRAB-CHIPOTLE 18

*As an addition to your chips...*

CRUNCHY VEGGIES FOR DIPPING 5

### BOCADITOS *starters*

SOPA DE LIMA 8.50  
traditional chicken soup with shredded chicken, fresh vegetables, chile güero,  
lime and crisp tortilla strips

BABY BEET SALAD 10  
roasted red and yellow beets, tomatillos, pepita-cruste goat cheese,  
baby spinach, orange vinaigrette

MEXICAN CHOPPED SALAD 11.50  
grilled corn, poblano chiles, apples, pinto beans, green olives, tomato,  
añejo cheese, crispy tortillas, toasted cumin vinaigrette  
add: chicken 6, steak 8, shrimp 9

CHICKEN TAQUITOS 9.50  
pulled chicken rolled in crispy corn tortillas, shaved lettuce, queso fresco,  
tomatillo-avocado salsa

MEXICO CITY STYLE QUESADILLAS 9  
corn masa turnover filled with roasted red peppers, queso fresco,  
pasilla de oaxaca salsa

CRAB MOLOTES 12  
crab stuffed crispy corn masa, lemon habanero aioli

ROASTED PLANTAIN EMPANADAS 10  
cotija cheese, black beans and chipotle aioli

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

### CEVICHE

 TUNA 13  
soy-lime marinade, sesame, chiles torreados, mint, cilantro

LOBSTER 14  
habanero-infused coconut and citrus marinade, mango pico de gallo,  
red chile oil


RED SNAPPER 11  
lime-marinated red snapper, jalapeño, tomato, red onion, crisp corn tortilla,  
cracked black pepper

TRIO-TASTING OF ALL CEVICHEs 17

 = spicy

## LUNCH

### ESPECIALIDADES DE LA CASA *house specialties*

 **SESAME SEARED YELLOWFIN TUNA LETTUCE TACOS** 19  
sushi-grade tuna, hot papaya salsa, black bean pico de gallo

**DOS CAMINOS CHICKEN COBB SALAD** 14  
grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

**EL MEXICANO BURGER** 13  
8 ounces of ground beef served with smoked chile fries, jalapeño chili relleno, guacamole, roasted tomato mayonnaise

**CARNE ASADA BURRITO** 19  
grilled marinated steak, chihuahua cheese, pico de gallo, baby arugula, spinach tortilla

**DOS ENCHILADAS** 19.50  
roasted chicken rolled in corn tortillas, chihuahua cheese, mole poblano and tomatillo verde sauces

**FARMERS MARKET VEGETABLE QUESADILLA** 15.50  
grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa

**CHICKEN ALAMBRE** 21  
grilled chicken skewers with cherry tomatoes, red onion & sweet peppers, herb salsa verde, handmade chile tortilla

**GRILLED SHRIMP QUESADILLA** 22  
open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms, oven-dried tomatoes


**CHICKEN QUESADILLA** 16.50  
chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo

 **SMOKED BRISKET "ENCHILADAS"** 22  
layered enchiladas of smoked beef brisket, chihuahua cheese, chiltomate salsa, crema mexicana

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### FAJITA-STYLE CAZUELA

*served with mexico city street corn, refried pinto beans, spicy cabbage slaw and warm corn tortillas*

 **COCHINITA PIBIL** 19  
yucatecan pit-barbecue style pork, achiote, habanero-pickled red onions

**CARNE PARRILLADA** 18  
grilled sirloin, smoked bacon, poblano chiles, guacamole, cotija cheese

**POLLO ASADO** 19.50  
roasted torreado-marinated chicken breast, three color chile rajas, cotija cheese

**SHORT RIBS TAMARINDO** 22  
braised beef short ribs, tamarind, chile de árbol, lime-cured onions

### TACOS

*served on warm tortillas with mexican rice, refried beans and a trio of salsas*

**VEGETALES** 14  
grilled market vegetables, maggi chimichurri, shredded romaine, queso fresco, handmade corn tortillas

**CARNITAS** 16  
slow-roasted pork, green chile salsa, handmade corn tortillas

**PESCADO** 17.50  
grilled mahi-mahi, spicy slaw, smoked chile aioli, guacamole, flour tortillas

**POLLO** 16  
grilled citrus-marinated chicken, queso fresco, pinto beans, chicken chicharrón, salsa suprema, handmade corn tortillas

 **CAMARONES** 18  
sautéed shrimp, house hot sauce, pineapple-habanero pico de gallo, avocado, flour tortillas

 **ASADA** 18.50  
grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas

*\*please note our tacos are listed from mildest to spiciest*

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### MAS sides \$5

CUMIN FRIES

SWEET POTATO FRIES

MEXICAN RED RICE

SKILLET POBLANO CORN BREAD

REFRIED BLACK BEANS  
(vegetarian)

REFRIED PINTO BEANS

MEXICO CITY STREET CORN

SAUTÉED SPINACH  
with pepitas & raisins

SAUTÉED SWEET PLANTAINS  
with crema mexicana

## SUNSET

### TACOS

*served on warm tortillas with mexican rice, refried beans and a trio of salsas*

#### VEGETALES 14

grilled market vegetables, maggi chimichurri, shredded romaine, queso fresco, handmade corn tortillas

#### CARNITAS 16

slow-roasted pork, green chile salsa, aged cotija cheese, handmade corn tortillas

#### PESCADO 17.50

grilled mahi-mahi, spicy slaw, smoked chile aioli, guacamole, flour tortillas

#### POLLO 16

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

#### CAMARONES 18

sautéed shrimp, house hot sauce, pineapple-habanero pico de gallo, avocado, flour tortillas

#### ASADA 18.50

grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas

*\*please note our tacos are listed from mildest to spiciest*

### BOCADITOS *starters*

#### CHICKEN TAQUITOS 9.50

pulled chicken rolled in crispy corn tortillas, shaved lettuce, queso fresco, tomatillo-avocado salsa

#### MEXICO CITY STYLE QUESADILLAS 9

corn masa turnover filled with roasted red peppers, queso fresco, pasilla de oaxaca salsa

#### CRAB MOLOTES 12

crab stuffed crispy corn masa, lemon habanero aioli

#### ROASTED PLANTAIN EMPANADAS 10

cotija cheese, black beans and chipotle aioli

#### QUESO FUNDIDO 10

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

### GUACAMOLE *made fresh to order* *served with a trio of salsas & warm corn tortilla chips*

TRADITIONAL SERVES TWO: 14 SERVES FOUR TO SIX: 24

 MANGO, PAPAYA-HABANERO 14

JUMBO LUMP CRAB-CHIPOTLE 18

*As an addition to your chips...*

CRUNCHY VEGGIES FOR DIPPING 5

### CEVICHE

 TUNA 13

soy-lime marinade, sesame, chiles torreados, mint, cilantro

LOBSTER 14

habanero-infused coconut and citrus marinade, mango pico de gallo, red chile oil

RED SNAPPER 11

lime-marinated red snapper, jalapeño, tomato, red onion, crisp corn tortilla, cracked black pepper

TRIO-TASTING OF ALL CEVICHEs 17

### ENTRADAS Y PLATILLOS *entrées & plates*

MEXICAN CHOPPED SALAD 11.50

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

add: chicken 6, steak 8, shrimp 9

EL MEXICANO BURGER 13

8 ounces of ground beef served with smoked chile fries, jalapeño chili relleno, guacamole, roasted tomato mayonnaise

FARMERS MARKET VEGETABLE QUESADILLA 15.50


grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa

DOS ENCHILADAS 19.50

roasted chicken rolled in corn tortillas, chihuahua cheese, mole poblano and tomatillo verde sauces

BLACK ANGUS SKIRT STEAK 25

marinated grilled steak with oven-dried tomato and chipotle chile salsa, roasted market vegetables

 = spicy

## DINNER

### MARGARITAS


FROZEN PRICKLY PEAR OR  
TRADITIONAL LIME 11  
sauza hornitos, fresh juice

EL CAMINO 11  
milagro blanco, fresh lime juice

FRESH FRUIT MARGARITAS 12  
frozen or on the rocks  
BLOOD ORANGE • LYCHEE  
MANGO • PASSION FRUIT

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


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

 DURANGO 13  
house-infused three chile el jimador blanco,  
papaya, agave

CALLE FRESCA 12  
cazadores blanco, mango, cucumber,  
ancho salt rim

MEXICAN STAR 12  
espolon silver, strawberry, lime,  
sparkling wine

### SPECIALTY COCKTAILS

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


MOJITO 12  
the classic with don q rum, seasonal citrus

### SANGRIA

RED OR WHITE  
9 / glass 32 / pitcher

**GUACAMOLE** *made fresh to order*  
*served with a trio of salsas & warm corn tortilla chips*

TRADITIONAL SERVES TWO: 14 SERVES FOUR TO SIX: 24

 MANGO, PAPAYA-HABANERO 14  
JUMBO LUMP CRAB-CHIPOTLE 18

*As an addition to your chips...*

CRUNCHY VEGGIES FOR DIPPING 5

### BOCADITOS *starters*

SOPA DE LIMA 8.50  
traditional yucatecan chicken soup with shredded chicken, fresh vegetables,  
chile güero, lime and crispy tortilla strips

BABY BEET SALAD 10  
roasted red and yellow beets, tomatillos, pepita-cruste goat cheese,  
baby spinach, orange vinaigrette

MEXICAN CHOPPED SALAD 11.50  
grilled corn, poblano chiles, apples, pinto beans, green olives, tomato,  
añejo cheese, crispy tortillas, toasted cumin vinaigrette  
add: chicken 6, steak 8, shrimp 9

CHICKEN TAQUITOS 9.50  
pulled chicken rolled in crispy corn tortillas, shaved lettuce, queso fresco,  
tomatillo-avocado salsa


MEXICO CITY STYLE QUESADILLAS 9  
corn masa turnover filled with roasted red peppers, queso fresco,  
pasilla de oaxaca salsa

CRAB MOLOTES 12  
crab stuffed crispy corn masa, lemon habanero aioli

ROASTED PLANTAIN EMPANADAS 10  
cotija cheese, black beans and chipotle aioli

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


### CEVICHE

 TUNA 13  
soy-lime marinade, sesame, chiles torreados, mint, cilantro

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habanero-infused coconut and citrus marinade, mango pico de gallo, red chile oil

RED SNAPPER 11  
lime-marinated red snapper, jalapeño, tomato, red onion, crisp corn tortilla,  
cracked black pepper

TRIO-TASTING OF ALL CEVICHEs 17

 = spicy

## DINNER

### ESPECIALIDADES DE LA CASA *house specialties*

**FARMERS MARKET VEGETABLE QUESADILLA** 15.50

grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa

**CAMARONES EN CAZUELA** 25

sautéed jumbo shrimp, roasted garlic, chile guajillo over saffron chorizo rice

**DOS ENCHILADAS** 19.50

roasted chicken rolled in corn tortillas, chihuahua cheese, mole poblano and tomatillo verde sauces

**BLACK ANGUS SKIRT STEAK** 25

marinated grilled steak with oven-dried tomato and chipotle chile salsa, roasted market vegetables

**JUMBO SEA SCALLOPS** 25

coconut jasmine rice, jicama, grilled pineapple, passion fruit cascabel mojo

**CHICKEN ALAMBRE** 21

grilled chicken skewers with cherry tomatoes, red onion & sweet peppers, herb salsa verde, handmade chile tortilla

**GRILLED SHRIMP QUESADILLA** 22

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

**RIBEYE STEAK ALAMBRE** 26

ribeye steak skewer, applewood smoked bacon, cipollini onions, poblano chiles, arroz con crema, chimichurri sauce

**PESCADO A LA TALLA** 28

chile marinated red snapper, mint rice, spicy cucumber salad



**SMOKED BRISKET "ENCHILADAS"** 22

layered enchiladas of smoked beef brisket, chihuahua cheese, chiltomate salsa, crema mexicana

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### FAJITA-STYLE CAZUELA

*served with mexico city street corn, refried pinto beans, spicy cabbage slaw and warm corn tortillas*



**COCHINITA PIBIL** 19

yucatecan pit-barbecue style pork, achiote, habanero-pickled red onions

**CARNE PARRILLADA** 22

grilled sirloin, smoked bacon, poblano chiles, guacamole, cotija cheese

**POLLO ASADO** 19.50

roasted torreado-marinated chicken breast, three color chile rajas, cotija cheese

**SHORT RIBS TAMARINDO** 22

braised beef short ribs, tamarind, chile de árbol, lime-cured onions

### TACOS

*served on warm tortillas with mexican rice, refried beans and a trio of salsas*

**VEGETALES** 14

grilled market vegetables, maggi chimichurri, shredded romaine, queso fresco, handmade corn tortillas

**CARNITAS** 16

slow-roasted pork, green chile salsa, handmade corn tortillas

**PESCADO** 17.50

grilled mahi-mahi, spicy slaw, smoked chile aioli, guacamole, flour tortillas

**POLLO** 16

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

**CAMARONES** 18

sautéed shrimp, house hot sauce, pineapple-habanero pico de gallo, avocado, flour tortillas



**ASADA** 18.50

grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas

*\*please note our tacos are listed from mildest to spiciest*

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### MAS sides \$5

**CUMIN FRIES**

**SWEET POTATO FRIES**

**MEXICAN RED RICE**

**SKILLET POBLANO CORN BREAD**

**REFRIED BLACK BEANS**  
(vegetarian)

**REFRIED PINTO BEANS**

**MEXICO CITY STREET CORN**

**SAUTÉED SPINACH**  
with pepitas & raisins

**SAUTÉED SWEET PLANTAINS**  
with crema mexicana

## DESSERT

### **PIÑA COLADA CAKE**

coconut frosting, rum sauce

### **KEY LIME PIE**

vanilla crema, mixed berry salsa

### **DARK CHOCOLATE TAMAL**

warm soft chocolate cake, cajeta caramel sauce,  
roasted banana ice cream

### **CREPAS DE CAJETA**

pistachio crepes filled with roasted bananas, vanilla ice cream,  
cajeta caramel sauce

### **DARK CHOCOLATE & CAJETA FONDUE**

served with churros, passion fruit marshmallows  
and a selection of fruit for dipping

## **DAILY SELECTION OF ICE CREAMS & SORBETS**

### **CHOICE OF THREE**

#### **ICE CREAM**

vanilla bean

tequila raisin

roasted banana

#### **SORBET**

pineapple-lime

prickly pear

coconut



MODERN MEXICAN CUISINE & TEQUILA LOUNGE

## BEVERAGE MENU

# DOS CAMINOS

MEXICAN KITCHEN

### ABOUT TEQUILA

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WITH OVER 100 SELECTIONS, we have assembled the most extensive collection of Tequila in New York City, many of which come from small, artisan distillers. These Tequilas represent what we think are the finest available. Not all Tequilas are the same. Some Tequila, called mixtos, use only 51% Tequila with sugar and water added. Although mixtos are fine for margaritas, we highly recommend Tequilas made from 100% blue agave. These Tequilas are the finest Jalisco has to offer.

Producing quality Tequila is a labor of love. Blue agave plants are harvested after being in the fields for eight to twelve years. The long spear-like leaves are then cut off leaving the large, fleshy cores which have the look of enormous pineapples. "Piñas" can range in size and weight, weighing anywhere from 80lbs up to 300lbs. The Piña cores are then slow roasted or steamed. Slow pressing releases a juice known as aguamiel (honey water). The aguamiel is then fermented and double distilled.

Aging Tequila provides different flavors. Blanco Tequila, which is unaged, shows the agave in its natural state, with flavors of smoke, herb, chamomile and white pepper. A Reposado Tequila (actual translation, meaning rested), aged anywhere from two months to one year in oak, gives a mix of vanilla and agave flavors. Añejo Tequilas are aged in wood from one to three years and Extra Añejo Tequilas are aged a minimum of three years. The result of this oak aging is a smooth spirit with strong vanilla and spice flavors.

All of our margaritas (and cocktails too) are made with fresh hand squeezed juices never using syrupy mixes...always producing a truly superior product! Any of our specialty Tequilas can be used for a Margarita, although we recommend either Blanco or Reposado for margaritas. Some choices within our Tequila collection are to be savored as "sipping Tequila." Introduce yourself to some new agave nectars by sampling one of our flight selections.

Our servers will be happy to help you select the perfect Tequila.



## BEVERAGE MENU

### MARGARITAS

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**EL CAMINO** 11

Milagro Blanco, Triple Sec, Fresh Lime Juice

**CALLE FRESCA** 12

Cazadores Blanco, Mango, Cucumber, Ancho Salt Rim

**MEXICAN STAR** 12

Espolon Silver, Strawberry, Fresh Lime, Prosecco

 **DURANGO** 13

House-Infused Three Chile El Jimador Blanco, Papaya, Agave

**BLUE POMEGRANATE** 13

Herradura Blanco, Blueberry Pomegranate, Fresh Lime Juice

**CADILLAC** 14

El Tesoro Reposado, Fresh Lime Juice, Grand Marnier Float

### FROZEN MARGARITAS

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**TRADITIONAL** 11

Sauza Hornitos Blanco, Triple Sec, Hand Squeezed Lime Juice

— Add Guava, Mango, Passionfruit, Strawberry or Blood Orange for \$1 —

**PRICKLY PEAR CACTUS** 11

Our Traditional, Blended with Cactus Fruit and Strawberry

### SPECIALTY COCKTAILS

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 **DEL DIABLO** 12

SKYY Vodka infused with 3 Chiles, Pineapple, Passion Fruit

**MOJITO** 12

The classic with Don Q Rum

**MACCHU FIZZ** 12

Barsol Pisco, Blood Orange, Lemon Juice

**ALSO TRY...** Add 2

Paloma: Any tequila, muddled pink grapefruit, Grapefruit Soda

Toro Negro: Tequila and Coca-Cola

## BEVERAGE MENU

### BEER

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#### MEXICO

Corona	6
Corona Light	6
Dos Equis Lager	6
Negra Modelo	6
Pacifico	6
Tecate Can	6

#### USA

Blue Point Toasted Lager	7
Breckenridge Agave Wheat	7
Brooklyn Brown Ale	7
Fire Island IPA	7
Sam Adams Seasonal	7
Bud Light	6

#### EUROPE

Bass	7
Clausthaler ( <i>non-alcoholic</i> )	6
Heineken Light	7
Samuel Smith Oatmeal Stout	8
Stella Artois	7

#### ENJOY YOUR BEER SERVED WITH EXTRA BITE Add 3

Michelada: Beer on the rocks with lime, hot sauce and Maggi.

Palomino: Lime juice and salt

Mordita: With a shot of Traditional Frozen Margarita

#### SEASONAL SANGRIA Glass 9 / Pitcher 32

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*Esteban's blend of fruits macerated in wine and Spanish brandy*

#### RED SANGRIA

Apple, Pear, Orange

#### WHITE SANGRIA

Pineapple, Mango, Lemon

## BEVERAGE MENU

### WINES BY THE GLASS

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	Gl	Btl
<b>SPARKLING AND CHAMPAGNE</b>		
Llopart, Brut Rose, Spain 2006	13	65
Moët & Chandon, "Imperial," Champagne N/V (375ml)	16	32
Zardetto, Prosecco, Vento, Italy	10	50
 <b>WHITE</b>		
Chardonnay, Esser California 2009	10	38
Garnacha Blanco, Ostatu Blanco, Rioja, Spain 2009	10	38
Pinot Grigio, Ca Donini, Venezia, Italy 2009	9	34
Riesling, Fritz's, Rheinhessen, Germany 2008	12	46
Chenin Blanc, L.A. Cetto, Baja California 2009	11	42
Sauvignon Blanc, Hess Select, Lake County, CA 2009	11	42
 <b>RED</b>		
Cabernet Sauvignon, Greystone, California 2008	12	46
Malbec, Dona Paula, Mendoza, Argentina 2009	10	38
Merlot, Vinmark, California 2009	11	42
Pinot Noir, Cono Sur 'Vision,' Colchagua Valley, Chile 2009	11	42
Tempranillo, Sierra Cantabria, Rioja, Spain 2008	11	42

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### TEQUILA FLIGHTS

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*We invite you to sample a tasting of 3 different tequilas. Please choose one of the pre-selected tequila flights that interest you and receive a ½ oz. tasting of each tequila or mescal.*

<b>THE BLANCO FLIGHT</b>	14
Casa Noble, Oro Azul, El Tesoro	
<b>THE REPOSADO FLIGHT</b>	15
Cazadores, Gran Centenario, and Chinaco	
<b>THE AÑEJO FLIGHT</b>	16
Don Eduardo, Partida, and El Tesoro	
<b>STAFF FAVORITES FLIGHT</b>	16
Luna Sueno Blanco, Frida Kahlo Reposado, Riazul Anejo	
<b>FEATURED DISTILLER</b>	17
El Mayor Blanco, Reposado and Añejo	
<b>THE TOP SHELF FLIGHT</b>	45
El Tesoro Paradiso, Don Julio 1942 Herradura Seleccion Suprema	

## BEVERAGE MENU

### BLANCO TEQUILA

*True tequila connoisseurs revere this type of tequila. Blancos embody the natural flavors of the blue agave plant as well as the flavor of the Mexican soil. Blanco tequilas are marked by flavors of pepper, spice, flowers and herbs.*

Oro Azul <i>smoke and spice</i>	11
Corazón <i>buttered popcorn, cotton candy</i>	11
1800 Silver <i>smooth, smoke and citrus</i>	11
Cabo Wabo <i>caramelized fruit</i>	11
Herradura <i>tangerine nose, distinctive clay finish</i>	11
Cazadores <i>rich and spicy</i>	11
Siembra Azul <i>licorice, green papaya</i>	11
Corralejo <i>pink peppercorns and spearmint</i>	11
Arette <i>evergreen and creamsicle</i>	11
Milagro <i>pepper, spice, citrus; very elegant</i>	11
Casa Noble <i>almost creamy, small hints of fruit</i>	11
El Tesoro <i>lime rind and beef jerky</i>	11
Chinaco <i>cinnamon and fire, think red hots</i>	11
Espolon <i>mixed peppercorn, tropical fruit</i>	11
Tanteo Chocolate <i>pineapple, pepper, chocolate</i>	11
4G <i>from Lupita Sauza, crisp and clean</i>	12
Alma <i>cool mint and minerality</i>	12
El Mayor Reserve <i>crisp with light pepper</i>	12
Don Julio <i>wildflowers with rich mouth feel</i>	12
Hacienda del Cristero <i>bright, clean and smooth</i>	12
Tanteo Jalapeño <i>integrated spice</i>	12
Don Eduardo <i>strong, elegant flavors; citrus</i>	13
Sauza Tres Generaciones <i>smooth, pepper, smoke and floral</i>	12
Inocente <i>reduced coconut, all natural</i>	12
Los Trejos <i>floral, sweet spice</i>	12
Frida Kahlo <i>petrol, white pepper and cocoa nibs</i>	13
Gran Centenario <i>fresh flowers; calendula</i>	13
Luna Sueno <i>honeysuckle and sweet agave</i>	13
Avion <i>creme de menthe and limestone</i>	14
Patrón <i>delicate and smooth</i>	14
Azunia <i>lime, cilantro, baked bread</i>	14
Corzo <i>sweet, citrus, pepper</i>	14
Ocho <i>single estate, high elevation for unique complexity</i>	14
Riazul <i>candied oranges and peppermint</i>	14
Partida <i>clean, herbal and refreshing</i>	15
Cuervo Reserva Familia <i>full-bodied, passionfruit &amp; marshmallow</i>	16
Milagro Select Barrel Reserve <i>herbaceous; maple syrup</i>	19
Gran Patron Platinum <i>ultra smooth, triple distilled</i>	45
Casa Dragones <i>blended with aged tequila for superior texture</i>	60

## BEVERAGE MENU

### REPOSADO TEQUILA

*Reposado, meaning rested, refers to a tequila that is aged anywhere from two months to a year in oak. This is a great choice for those who do not frequently drink Tequila. Aging the Tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish.*

Campo Azul	<i>crushed wintergreen</i>	10
Pueblo Viejo	<i>light; passion fruit seeds</i>	11
30-30	<i>smoke, pepper and caramel</i>	11
Centinela	<i>citrus and spice</i>	11
1800	<i>smoke with aggressive agave flavors</i>	12
Herradura	<i>sweet oak, pepper and flowers</i>	12
Siembra Azul	<i>light and spicy; kosher</i>	12
Espolon	<i>slightly creamy, saffras finish</i>	12
El Tesoro	<i>pepper, agave, vanilla and spice</i>	12
Arette	<i>bell pepper and candy canes</i>	12
Gran Centenario Roseangel	<i>hibiscus infused</i>	12
Corralejo	<i>light oak, very smooth</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	12
Chinaco	<i>exquisite with some sweetness</i>	12
Corazón	<i>smoke, spice and pepper with oak</i>	12
4G	<i>from Lupita Sauza, subtle smoke, smooth</i>	13
Milagro	<i>pepper, citrus and spice</i>	13
Don Julio	<i>flinty with a long finish</i>	13
Alma	<i>kiwi, grilled stone fruit</i>	13
El Mayor Reserve	<i>citrus, smoke, pepper and caramel</i>	13
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
Cazadores	<i>intense pepper; nice balance</i>	13
Luna Sueno	<i>tropical fruit and spiced honey</i>	14
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
Maestro Dobel Diamond	<i>reposado, anejo and extra anejo</i>	14
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Patrón	<i>delicate bourbon</i>	15
Avion	<i>charcoal and almond brittle</i>	15
Ocho	<i>single estate, high elevation, sweet complexity</i>	15
Riazul	<i>vanilla, spice cake</i>	15
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Azunia	<i>golden raisins</i>	16
Casa Noble	<i>light agave with pepper</i>	16
Partida	<i>smooth, sweet caramel</i>	16
Corzo	<i>brown sugar and cloves</i>	16
Tezon	<i>faint oak, smooth with light caramel</i>	16
San Matias Carmesi	<i>lime rind and caramel</i>	17
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20

## BEVERAGE MENU

### AÑEJO TEQUILA

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*Añejo refers to tequila that is aged for at least one year and up to three years. These tequilas are characterized by their darker color and smoothness, with smoky, woody notes and lots of vanilla.*

Campo Azul <i>roasted poblano chiles</i>	11
De Los Altos <i>vanilla and ginger</i>	12
Pueblo Viejo <i>smoke and pemmican</i>	12
El Jimador <i>bananas foster</i>	12
Herradura <i>fresh sage with hints of vanilla</i>	12
1800 <i>sweet vanilla and smooth complexity</i>	13
El Tesoro <i>intense agave, smoke and caramel</i>	13
Milagro <i>sweet spice with smoke and pepper</i>	14
Alma <i>dried dates and figs</i>	14
El Mayor Reserve <i>cinnamon, honey, vanilla</i>	14
Oro Azul <i>smoke, pepper, caramel and floral</i>	14
Don Eduardo <i>sweet from bourbon cask aging</i>	14
Chinaco <i>pepper, citrus, chamomile, caramel</i>	14
Don Julio <i>cinnamon, pepper and caramel</i>	14
Pura Sangre <i>honey, caramel, and gingerbread</i>	14
Cabo Wabo <i>battered pecans</i>	14
Cazadores <i>sweet with a peppery finish</i>	14
Corralejo <i>smoky, clean finish</i>	14
Avion <i>smooth, light pinecones</i>	16
Gran Centenario <i>vanilla icecream</i>	16
Patron <i>pepper, strong agave, hints of oak</i>	16
El Diamante Cielo <i>roasted peppers</i>	16
Corazon <i>minty and sweet</i>	16
Ocho <i>single estate, high elevation, rich complexity</i>	16
Riazul <i>chocolate, licorice, peppermint, sarsparilla</i>	16
Tezon <i>vanilla, oak with a smooth finish</i>	16
Trago <i>black licorice and toffee; smooth</i>	16
Partida <i>rich vanilla and hints of chocolate</i>	17
Corzo <i>spearmint, bergamot, bitter cherries</i>	17
Azunia <i>butter pecan</i>	18
Frida Kahlo <i>warm baking spices</i>	19

## BEVERAGE MENU

### EXTRA AÑEJO TEQUILA

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*Extra añejo is the most recent classification of tequila and is reserved for tequilas that have been aged in small oak barrels for at least three years. However, most connoisseurs believe that 4 or 5 years is the maximum aging tequila should undergo. Most extra añejo tequilas tend to have layers of caramel, tobacco, and molasses.*

Centinela 3 Year <i>chocolate ice cream</i>	14
Sauza Tres Generaciones <i>aged 3 yrs; oak and butterscotch</i>	14
San Matias Gran Reserva <i>clover honey and perfume</i>	19
Cuervo Reserva Familia <i>lots of oak with some spice</i>	20
El Tesoro Paradiso <i>flawless balance of agave and oak</i>	20
El Mayor <i>grilled tropical fruit, caramel, sweet oak</i>	22
Milagro Select Barrel Reserve <i>caramel and butterscotch</i>	24
Casa Noble <i>roasted banana and bitter almond</i>	29
Don Julio 1942 <i>pepper, hint of caramel, smooth finish</i>	35
San Matias Rey Sol <i>aged 5 yrs; roasted bananas and nettles</i>	39
Cabo Wabo Uno <i>lemony butterscotch; rye whiskey-like finish</i>	40
Gran Centenario Leyenda <i>woody; roasted almonds and cloves</i>	42
Herradura Sel. Suprema <i>aged 5 yrs; raisins and tobacco</i>	45
El Tesoro 70th Anniversary <i>wintergreen and roasted plaintains</i>	48
Don Julio Real <i>delicate citrus; extremely smooth</i>	52
Partida Elegante <i>fantastic butter pecan</i>	65
Patron Burdeos <i>stunningly rich, cognac style</i>	110
1800 Collection <i>the Louis XIII of tequila</i>	200

### MEZCAL

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*Mezcal, made near the city of Oaxaca, can be made from multiple varieties of agave, although typically 5 different types of agave are favored, especially the Espadin variety. All Del Maguey are from single villages and display subtle differences as results of climate and earth. Look for smoke, citrus, pepper and spice.*

Illegal Reposado	15
Illegal Joven	13
Illegal Anejo	18
Del Maguey Minero	12
Del Maguey San Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22

## BEVERAGE MENU

### WINE

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#### CHAMPAGNE AND SPARKLING

Piper-Heidsieck, Brut, Champagne NV	105
Veuve Clicquot, Brut, Champagne NV	120
Moët & Chandon, “Dom Pérignon,” Champagne 1999	250

#### WHITE

Albariño, Do Ferreiro, Rías Baixas 2006	57
Sauvignon Blanc, Mohua, Marlborough, New Zealand 2010	39
Chardonnay, Sonoma Cutrer, Russian River Ranches 2009	50
Chardonnay, Dierberg, Santa Maria Valley 2005	68
Chardonnay, Mer Soleil, Central Coast 2005	85
Chardonnay, Jordan, Russian River 2008	70
Riesling, Monchhof “Urziger Wurzgarten,” Mosel 2008	59
Riesling, S Donabaum “Brandstatt,” Wachau 2006	59

#### ROSÉ

Syrah, Domaine Faillenc, “Sainte Marie,” Languedoc 2009	38
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#### RED

Cabernet Franc, Lieb, North Fork 2005	45
Cabernet Sauvignon, Amavi, Columbia Valley 2008	56
Cabernet Sauvignon, Honig, Napa 2006	73
Cabernet Sauvignon, Ristow ‘Quinta de Pedras,’ Napa 1998	90
Cabernet Sauvignon, ZD, Napa 2007	120
Carinena/Garnacha Blend, Can Blau, Montsant 2007	44
Nebbiolo, L.A. Cetto, Mexico 2004	50
Pinot Noir, Alumapu, Chile 2009	38
Pinot Noir, Buena Vista, Carneros 2006	75
Pinot Noir, Belle Glos, Santa Maria Valley 2007	102
Syrah, Gramercy Cellars “Lagniappe,” Columbia Valley 2005	73
Syrah, Kingston Family Vineyards, “Bayo Oscuro,” Chile 2004	88
Petite Syrah, L.A. Cetto, Valle De Guadalupe, Baja CA 2009	40
Tempranillo, Remelluri, Rioja 2004	75
Tempranillo, Viña Sastre “Crianza,” Ribera del Duero 2008	45
Zinfandel, Dashe, Dry Creek 2008	51



MODERN MEXICAN CUISINE & TEQUILA LOUNGE

## CHILDREN'S MENU

### **platillo de vegetales**

*carrots, celery and jicama sticks, served with avocado dip*

### **entrées \$7**

#### **quesadillas de jamon con camote**

*mexican cheese griddled in warm flour tortillas*

#### **make your own tacos**

*grilled chicken or steak served  
with lettuce, tomatoes, cheese and corn tortillas*

#### **pizza mexicano**

*crispy flour tortilla, melted cheese,  
baby spinach and plum tomatoes*

*all served with choice of: white rice & black beans,  
warm sweet plantains, or corn on the cob*

### **desserts**

#### **torta de helado**

*vanilla ice cream, crispy flour tortillas, cinnamon and sugar*

## TAKE-OUT MENU

### BOCADITOS STARTERS OFFERED ALL MEALS!

GUACAMOLE made fresh to order.		
TRADITIONAL	serves two	14
🌿 MANGO, PAPAYA-HABANERO	serves four to six	24
JUMBO LUMP CRAB-CHIPOTLE		14
		18
SOPA DE LIMA		8.5
traditional chicken soup with shredded chicken, fresh vegetables, chile guero, lime and crispy tortilla strips		
BABY BEET SALAD		10
roasted red and yellow beets, tomatillos, pepita-crusted goat cheese, baby spinach, orange vinaigrette		
ROASTED PLANTAIN EMPANADAS		10
colija cheese, black beans, chipotle aioli		
MEXICAN CHOPPED SALAD		11.5
grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, añejo cheese, crispy tortillas, roasted cumin vinaigrette	add: chicken 6, steak 8, shrimp 9	
🌿 TUNA CEVICHE		13
soy-lime marinade, sesame, chiles torreados, mint, cilantro		
RED SNAPPER CEVICHE		11
lime-marinated red snapper, jalapeño, tomato, red onion, crisp corn tortilla, cracked black pepper		
LOBSTER CEVICHE		14
habanero-infused coconut and citrus marinade, mango pico de gallo, red chile oil		
TRIO-TASTING OF ALL CEVICHEs		17

### TACOS OFFERED ALL MEALS!

Tortillas with a trio of salsas, served with refried beans and Mexican red rice.

VEGETALES	grilled market vegetables, Maggi chimichurri, shredded romaine, queso fresco, handmade corn tortillas	14
CARNITAS	slow-roasted pork, green chile salsa, handmade corn tortillas	16
PESCADO	grilled mahi-mahi, spicy slaw, smoked chile aioli, guacamole, flour tortillas	17.5
POLLO	grilled citrus-marinated chicken, queso fresco, pinto beans, chicken chicharrón, salsa suprema, handmade corn tortillas	16
🌿 CAMARONES	sautéed shrimp, house hot sauce, pineapple-habanero pico de gallo, avocado, flour tortillas	18
🌿 ASADA	grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas	18.5



= spicy

\*Please note our tacos are listed from mildest to spiciest.

### PLATILLOS TRADICIONALES

TRADITIONAL PLATES OFFERED ALL MEALS!

CHICKEN QUESADILLA	chicken breast, chipotle barbecue sauce, chihuahua cheese, crema, pico de gallo	16.5
GRILLED SHRIMP QUESADILLA	open-faced crispy flour tortilla, chile-marinated shrimp, Mexican cheeses, smoked wild mushrooms, oven-dried tomatoes	22
DOS CAMINOS BURRITO	chicken, vegetables or pork carnitas, chihuahua cheese, guacamole, pico de gallo, red rice, refried black beans	15
DOS ENCHILADAS	roasted chicken rolled in corn tortillas, chihuahua cheese, mole poblano and tomatillo verde sauces	19.5
FARMERS MARKET VEGETABLE QUESADILLA	grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-aioli salsa	15.5
<b>FAJITA-STYLE GAZUELA</b>	Served with Mexico city street corn, refried pinto beans, spicy cabbage slaw and warm corn tortillas.	
🌿 COCHINITA PIBIL	yucatecan pic-barbeque style pork, achote, habañero-pickled red onions	19
SHORT RIB TAMARINDO	braised beef short ribs, tamarind, chile de árbol, lime-cured onions	22
POLLO ASADA	roasted torreado-marinated chicken breast, three color chile rajás, cotija cheese, crema mexicana	19.5
🌿 CARNE PARILLADA	grilled sirloin, smoked bacon, poblano chilies, guacamole, cotija cheese	22

### SIDES 5

CUMIN FRIES	SAUTÉED SPINACH with pepitas & raisins	
SWEET POTATO FRIES	SAUTÉED SWEET PLANTAINS	
MEXICAN RED RICE	MEXICO CITY STREET CORN	
REFRIED PINTO BEANS	SKILLET POBLANO CORNBREAD	
VEGETARIAN REFRIED BLACK BEANS		

### DRINKS

CANS	2.25	WATER	
COCA-COLA, DIET COKE, SPRITE,		DASANI - 10oz	2.25
FANTA ORANGE, GINGER ALE,		ST. LUCIA SPARKLING 1L bottle	7
NESTEA ICED TEA(sweetened lemon flavored)		ST. LUCIA STILL flat water - 1L bottle	7
SODA	3	BOING! JUICES	
JARRITOS PINEAPPLE, JARRITOS TAMARIND		MANGO, GUAVA	4
SQUIRT GRAPEFRUIT, MUNDET GREEN APPLE		TAMARIND, PINEAPPLE	

### LUNCH (AVAILABLE 11:30AM - 4:00PM)

#### TORTAS Y ENSALADAS

##### SANDWICHES & SALADS

DOS CAMINOS CHICKEN COBB SALAD	14
grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette	
🌿 SESAME SEARED YELLOWFIN TUNA LETTUCE TACOS	19
sushi-grade tuna, hot papaya salsa, black bean pico de gallo	
EL MEXICANO BURGER	13
8 ounces of ground chuck served with smoked chile fries, jalapeño chile relleno, guacamole, roasted tomato mayonnaise	

### DINNER (AVAILABLE AFTER 5:00PM)

#### ESPECIALIDADES HOUSE SPECIALTIES

BLACK ANGUS SKIRT STEAK	25
marinated grilled beef with oven-dried roasted tomato and chipotle chile salsa, roasted market vegetables	
RIBEYE STEAK ALAMBRE	26
ribeye steak skewer, applewood smoked bacon, cipollini onions, poblano chiles, arroz con crema, chimichurri sauce	
CAMARONES EN CAZUELA	25
sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice	
🌿 SMOKED BRISKET "ENCHILADAS"	22
layered enchiladas of smoked beef brisket, chihuahua cheese, chilomate salsa, crema mexicana	

### DESSERT ASK ABOUT OUR DAILY SELECTION

#### BRUNCH!

JOIN US FOR BRUNCH  
ON SATURDAYS AND SUNDAYS  
11:30AM – 4:00PM

## PARTY PLATTERS

### TACO ASSORTMENT \$45

*On tortillas with a trio of salsas*

*\*Please note our tacos are listed from mildest to spiciest*

- 3 POLLO**      *seared torreado-marinated chicken breast, poblano peppers, cotija cheese, crema, handmade corn tortillas*
- 3 CARNITAS**      *slow-roasted pork, green chile salsa, aged cotija cheese, handmade corn tortillas*
- 3 ASADA**      *grilled chipotle-marinated sirloin steak, caramelized onions, cotija cheese, guacamole, handmade corn tortillas*

### QUESADILLA ASSORTMENT \$45

ONE EACH:

#### QUESADILLA DE QUESO

*mexican cheeses griddled in a warm flour tortilla*

#### CHICKEN QUESADILLA

*chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo*

#### FARMERS MARKET VEGETABLE QUESADILLA

*grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted-tomato-arbol salsa*

**LARGE RICE \$12**

**LARGE BEANS \$12**