

DOS CAMINOS

- Dinner

Guacamole

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

Traditional

Small -
\$16.00
Large -
\$28.00

Chapulines (Oaxacan Grasshoppers)

\$19.00

pasilla oaxaca chiles

Smoked Bacon Guacamole

Small -
\$18.00
Large -
\$29.00

our signature guacamole topped with chipotle smoked bacon, roasted tomato salsa and cotija, served with crisp romaine spears

Mayan Hummus (Sikil Pak)

\$12.00

pumpkin seed and fire roasted tomato dip, lime, tahini, house made guajillo flatbread and crudite

Warm Tortilla Chips and Salsa Trio

\$5.00

house made salsa verde, roasted tomato & habanero

Street Veggies**

\$7.00

jicama, cucumber, radishes, pineapple, tajin chili salt, lime

Ceviche Bar**Tuna* Estilo Japones****

\$17.00

sashimi style big eye tuna, soy lime marinade, sesame, chiles toreados

Coctel de Camaron

\$15.00

tomatillo and lime shrimp cocktail, serrano chile, red onion, avocado, cilantro, plantain chips

Red Snapper* de la Calle**

\$16.00

tomato and lime marinade, serrano chilies, green olives, cilantro, house made saltines

Ceviche Sampler**

\$21.00

tuna estilo Japones, red snapper* de la calle & coctel de camaron

Bocaditos & Street Food / For Sharing**Queso Fundido**

\$13.00

melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, warm corn tortillas

Nachos en Cazuela

\$16.00

skillet-baked tortilla chips topped with queso sauce, black beans, Mexican cheeses, avocado, pico de gallo, queso fresco and cilantro

Sopa de Tortilla \$10.00

flor de calabaza, chicken broth, baby squash, sweet fire-roasted corn, epazote, poblano chilies, crispy tortilla threads

Avocado Caesar Salad \$12.00

baby romaine, corn bread croutons, pepitas, avocado caesar dressing

Sandia Salad \$13.00

watermelon, jicama, toasted pepitas, mint, papaya grapefruit emulsion, cotija cheese, citrus-honey vinaigrette, ancho dust

Market Chopped Salad \$13.00

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

Tamal Dumplings \$12.00

Mexican meatball* stuffed tamal dumplings, pasilla oaxaca salsa, chive oil, pickled jalapeno, vinegar, scallions

Tostadas de Pulpo \$15.00

coriander marinated braised grilled octopus, crispy corn tostadas, avocado, heirloom cherry tomatoes, roasted potato, shaved celery, smokey chorizo aioli

Chorizo Pambazo Flatbread \$14.00

crisp guajillo brushed flatbread topped with borracho beans, Mexican cheeses, chorizo, roasted potatoes, avocado, crema and pickled jalapenos

Camarones Alambres \$15.00

smoked bacon* wrapped stuffed shrimp*, Mexican cheeses, pickled jalapeno, pasilla oaxaca salsa, spicy chipotle aioli

Empanadas Potosinas \$11.00

stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa

Empanadas de Platano \$11.00

roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions

Taquitos de Pollo \$13.00

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

Bocadito Trio \$19.00

two pieces: chicken taquitos, empanadas potosinas, plantain empanadas

Tacos

Classic: on handmade corn tortillas or Naked: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado

Vegetales** \$17.00

Smoked stewed oyster mushrooms a la Mexicana, guacamole, pico de gallo, crema, cotija cheese

Vegan Cauliflower Adobo \$17.00

crispy cauliflower, tomatillo-avocado salsa, pico de gallo, vegan cashew crema and cotija, grilled avocado, served with cilantro white rice

Asada \$21.00

natural skirt steak, caramelized onions, queso cotija, guacamole

Pollo \$19.00

citrus-marinated free range chicken, queso fresco, borracho beans

Carnitas \$19.00

12-hour roasted heritage pork, green chile salsa, pickled red onion

Baja Surf & Turf \$23.00

tampiquena-marinated grilled skirt steak, beer battered shrimp*, chipotle aioli, bacon guacamole

Pescado \$19.00

local white fish* tecate, battered or grilled, guacamole, shaved green cabbage, coriander lime mayo, pickled red onions, cilantro

Tour de Tacos! \$37.00

two each: asada, carnitas, pescado*, pollo

Platillos Tradicionales / Traditional Plates

Steak & Shrimp Enchiladas	\$27.00
tampiquena marinated grilled skirt steak, guajillo marinated grilled shrimp*, guajillo salsa roja, salsa suizas, Mexican crema	
Lamb* Shank Barbacoa	\$28.00
slow-cooked lamb shank, red pepper pomegranate salsa, adobo crispy cauliflower, spring onions, mint, queso fresco	
Dos Enchiladas	\$21.00
pastor-marinated chicken, corn tortillas, queso menonita, crema, mole poblano, salsa verde, sesame	
Enchiladas de Queso	\$19.00
menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa	
Chile Relleno	\$19.00
souffle battered poblano chile stuffed with Mexican cheeses, kale, charred corn, crema, pico de gallo	
Short Rib Tinga Chile Relleno	\$22.00
souffle battered stuffed poblano chile, pulled chipotle tamarind braised short ribs, salsa verde, pico de gallo, queso fresco	
Camarones en Cazuela	\$26.00
jumbo shrimp*, roasted garlic, chile guajillo, saffron chorizo rice, braised kale	

Sizzling Fajitas

choice of meat served with marinated grilled onions and peppers, borracho beans, guacamole, arroz verde, crema, pico de gallo, shredded romaine, warm corn or flour tortillas

Steak* - \$30.00
Chicken* - \$27.00
Shrimp* - \$28.00
Combo of Any
Two - \$30.00

Quesadilla de Pollo

\$19.00

marinated grilled free range chicken* breast, chipotle bbq sauce, Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

Especialidades de la Casa / House Specialties

Skirt Steak Asada

\$28.00

marinated-grilled skirt steak*, tomato chipotle salsita, borracho beans, queso, chile toreados, cilantro chimichurri, warm flour tortilla

Oaxacan Shrimp Quesadilla

\$24.00

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

Skillet Chimichanga

\$19.00

cast-iron cooked chimichanga stuffed with al pastor pork, Mexican cheeses, borracho beans, topped with crema, pico de gallo and chicharron

Pan-Seared Local Atlantic Salmon* a la Plancha**

\$27.00

braised kale and poblano chili verde, epazote crema, radish, cilantro, lime

Mole Short Ribs

\$28.00

slow roasted short ribs, mole negro, arroz con crema, green pico de gallo

Pan-Roasted Free Range Chicken** \$27.00

boneless recado rojo marinated half chicken*, poblano aji verde, mole amarillo, Papaloapan yucca fries

Costillas con Maiz \$26.00

7-hour braised pork ribs, grilled and glazed with modelo, pineapple and Yucatan dark honey, chiles toreados, crispy onions, with soft tamale corn pudding

Atun en Costra \$27.00

chile de arbol and avocado leaf crusted seared big eye tuna*, fire-roasted corn and black bean salsa, jicama slaw, tomatillo avocado sauce

Mas / Sides

Mac 'N Chorizo \$10.00

Skillet Poblano Cornbread \$8.00

Papas Fritas \$7.00

mole ketchup

Refried Black Beans \$6.00

Borracho Beans \$7.00

bacon, poblano, tequila blanco, chorizo

Sweet Plantains \$7.00

Mexico City Street Corn

\$8.00

on or off the cob