

# DOS CAMINOS

## - Brunch

### 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 salsita 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

**Go Bottomless!**

\$18; for two hours or until 4 pm with purchase of an entree

**Unlimited Frozen Margaritas**

**Bloody Marys**

**Mimosas**

**Screwdrivers**

**Sparkling Wine**

**Bocaditos & Street Food / For Sharing**

**Queso Fundido**

\$13.00

melted Mexican cheeses, dark beer, poblano rajas, warm corn tortillas

**Sopa de Tortilla**

\$10.00

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

<b>Taquitos de Pollo</b>	\$13.00
pulled free range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa	
<b>Empanadas Potosinas</b>	\$11.00
stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa	
<b>Empanadas de Platano</b>	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions	
<b>Bocadito Trio</b>	\$19.00
two pieces: chicken taquitos, empanadas potosinas, plantain empanadas	
<b>Alitas de Pollo</b>	\$13.00
crispy fried chicken wings, chiles toreados, cilantro, choice of chipotle BBQ or guava valentina	
<b>Camarones Alambres</b>	\$15.00
smoked bacon* wrapped stuffed shrimp*, Mexican cheeses, pickled jalapeno, pasilla oaxaca salsa, spicy chipotle aioli	
<b>Market Chopped Salad</b>	\$13.00
corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette	

**Sandia Salad** \$13.00

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

**Chorizo Pambazo Flatbread** \$14.00

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

**Tamal Dumplings** \$12.00

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

**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

## **Brunch**

We serve natural eggs. Includes coffee or tea and your choice of one of the following: frozen prickly pear or frozen traditional margarita, bloody mary, screwdriver, mimosa, sparkling wine, orange or grapefruit juice

**Avocado Toast** \$13.00

guacamole, pickled onions, poached egg\*, chipotle hollandaise and toasted pepitas on grilled guajillo bread

**Chilaquiles Verdes** \$17.00

soft poached eggs\*, tortilla chips simmered in salsa verde, queso oaxaca, crema mexicana

<b>Dos Caminos Rancheros</b>	\$17.00
crisp tortillas, fried eggs*, borracho beans, smoked ham, queso fresco	
<b>Machacado Breakfast Tacos</b>	\$17.00
machaca-braised beef short rib, scrambled eggs*, melted Mexican cheeses, salsa molcajete, pico de gallo, corn tortillas	
<b>Breakfast Quesadilla</b>	\$17.00
scrambled eggs*, bacon, queso menonita, warm handmade tortillas	
<b>Grilled Skirt Steak* &amp; Eggs</b>	\$22.00
two eggs* sunny side up, salsa chipotle, Abuelita's hash browns, beans	
<b>Churro Pancakes</b>	\$16.00
buttermilk pancakes topped with whipped crema, mini churro bites, dusted with cinnamon sugar and maple syrup	
<b>Mexican French Toast</b>	\$16.00
crispy pan torrijas, rum and cajeta caramel roasted bananas	
<b>Smoked Salmon and Avocado Benedict*</b>	\$20.00
locally smoked salmon, poblano cornbread, chipotle hollandaise	
<b>Breakfast Pambazo Burrito</b>	\$17.00
griddled guajillo-rubbed flour tortilla rolled with scrambled eggs*, Mexican cheeses, chorizo and roasted potatoes, topped with crema, pico de gallo, and avocado	

## **Especialidades de la Casa / House Specialties**

**Enchiladas de Queso** \$19.00

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

**El Mexicano Burger\*** \$18.00

Allen Brother's natural beef, chorizo spiced, jalapeno relleno popper, smoked bacon, Mexican cheeses, guacamole, housemade pickles, toasted sesame bun

**Dos Caminos Chicken Cobb Salad** \$18.00

grilled free range chicken\* breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

**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

**Oaxacan Shrimp Quesadilla** \$24.00

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

**Dos Enchiladas** \$21.00

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

**Quesadilla de Pollo** \$19.00

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

**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

## **Mas / Sides**

**Bacon or Turkey Bacon** \$8.00

**Chorizo** \$8.00

**Abuelita's Hash Browns** \$8.00

**Fresh Fruit** \$8.00

**Sweet Plantains** \$7.00

**Papas Fritas** \$7.00

mole ketchup

**Mexico City Street Corn** \$8.00

on or off the cob