

# DOS CAMINOS

## - Main Menu

### GUACAMOLE

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

### TRADITIONAL

small - \$17.00  
large - \$29.00

### WARM TORTILLA CHIPS AND SALSA TRIO

\$6.00

house made salsa verde, roasted tomato & habanero

### BOCADITOS & STREET FOOD

for sharing

### QUESO FUNDIDO

\$14.00

melted Mexican cheeses, dark beer, pickled jalapenos, poblano rojas, warm corn tortillas

### NACHOS EN CAZUELA

\$17.00

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

### SOPA DE TORTILLA

\$12.00

grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles

**AVOCADO CAESAR SALAD** \$13.00

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

**MARKET CHOPPED SALAD** \$14.00

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

**EMPANADAS DE PLATANO** \$12.50

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

**TAQUITOS DE POLLO** \$14.00

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

## **ESPECIALES DE LA CASA**

house specialties

**DOS ENCHILADAS** \$22.00

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

**ENCHILADAS DE QUESO** \$20.00

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

## **SIZZLING FAJITAS**

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

steak - \$32.00  
chicken - \$29.00  
shrimp - \$30.00  
combo of any  
two - \$31.00

**QUESADILLA DE POLLO** \$20.00

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

**DOS CAMINOS CHICKEN COBB SALAD** \$20.00

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

**SKIRT STEAK ASADA** \$30.00

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

**OAXACAN SHRIMP QUESADILLA** \$25.50

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

**SALMON A LA PIPIAN VERDE** \$27.00

roasted Atlantic salmon, kumquat salsa, spaghetti squash and black kale, pipian verde suizas

**POLLO EN CACAHUATE** \$28.00

supremo marinated cast iron roasted free range chicken, spicy peanut salsa macha, sweet plantains and baby carrots, piloncillo carrot toffee

**EL MEXIANO BURGER** \$19.00

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

**TACOS**

CLASSIC: on handmade corn tortillas NAKED: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado

**VEGETABLES**

\$18.00

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

**ASADA**

\$23.00

natural skirt steak, caramelized onions, queso cotija, guacamole

**POLLO**

\$20.00

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

**CARNITAS**

\$20.00

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

**BAJA SURF & TURF**

\$24.00

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

**PESCADO**

\$20.00

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

**MAS**

sides

**MAC 'N CHORIZO**

\$11.50

**REFRIED BLACK BEANS** \$7.00

**SWEET PLANTAINS** \$8.00

**MEXICO CITY STREET CORN** \$9.50

on or off the cob

**PAPAS FRITAS** \$8.00

**BARRACHO BEANS** \$8.00