

DOS CAMINOS

Upper Midtown East - 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

Taquitos de Pollo	\$13.00
pulled free range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa	
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	
Bocadito Trio	\$19.00
two pieces: chicken taquitos, empanadas potosinas, plantain empanadas	
Alitas de Pollo	\$13.00
crispy fried chicken wings, chiles toreados, cilantro, choice of chipotle BBQ or guava valentina	
Camarones Alambres	\$15.00
smoked bacon* wrapped stuffed shrimp*, Mexican cheeses, pickled jalapeno, pasilla oaxaca salsa, spicy chipotle aioli	
Market Chopped Salad	\$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

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