

# DOS CAMINOS

## Upper Midtown East - Lunch

### 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)

\$17.00

pasilla oaxaca chiles

#### Smoked Bacon Guacamole

Small -  
\$17.00  
Large -  
\$28.00

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

#### Warm Tortilla Chips and Salsa Trio

\$5.00

house made salsa verde, roasted tomato and habanero

#### Street Veggies\*\*

\$6.00

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\*\*** \$14.00

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**

**Avocado Caesar Salad** \$12.00

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

**Winter Citrus Gem Salad\*\*** \$13.00

green house gem lettuce, mandarin oranges, clementines, grapefruit, candied kumquats, queso fresco, shaved serrano chile and sour orange vinaigrette

**Market Chopped Salad** \$13.00

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

<b>Queso Fundido</b>	\$13.00
melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, warm corn tortillas	
<b>Nachos en Cazuela</b>	\$13.00
skillet-baked tortilla chips topped with queso sauce, black beans, Mexican cheeses, avocado, pico de gallo, queso fresco and cilantro	
<b>Sopa de Tortilla</b>	\$10.00
grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles	
<b>Empanadas Potosinas</b>	\$11.00
stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa	
<b>Taquitos de Pollo</b>	\$13.00
pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo 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>Chorizo Pambazo Flatbread</b>	\$14.00
crisp guajillo brushed flatbread topped with borracho beans, Mexican cheeses, chorizo, roasted potatoes, avocado, crema and pickled jalapenos	

## **Smoked Mushroom Masa Dumplings**

\$13.00

seared masa dumplings, bacon, smoked mushrooms, roasted tomato salsa, wilted kale, queso fresco, pepita brown butter

## **Platillos Tradicionales / Traditional Plates**

### **Dos Enchiladas**

\$21.00

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

### **Enchiladas de Queso**

\$19.00

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

### **Chile Relleno**

\$19.00

souffle battered poblano chile stuffed with kale, mexican cheeses, charred corn, crema, pico de gallo

### **Posole Rojo**

\$19.00

braised pork, red chile, 4-bean and hominy stew, served with avocado, crema, queso fresco, shaved radishes, onions, shredded lettuce, cilantro and jalapenos

### **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

### **Quesadilla de Pollo**

\$19.00

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

## **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\* - \$29.00  
Chicken\* - \$26.00  
Shrimp\* - \$28.00  
Combo of Any  
Two - \$29.00

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

### **Dos Caminos Chicken Cobb Salad**

\$18.00

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

### **Carne Machaca Burrito**

\$19.00

tamarind-braised beef short rib, queso, pico de gallo, flour tortilla

### **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

### **Wild Atlantic Caught Salmon a La Plancha\* \*\***

\$27.00

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

### **Oaxacan Shrimp Quesadilla**

\$24.00

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

### **Pan-Seared Free Range Chicken\*\***

\$27.00

chipotle and spice rubbed boneless half chicken\*, seville oranges, jicama, radishes, ancient grains, smoked mushrooms

## 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. Make it vegan with cashew crema & vegan cotija

**Asada** \$21.00

natural skirt steak, caramelized onions, queso cotija, guacamole

**Pollo** \$18.00

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

**Carnitas** \$19.00

slow-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

ocal 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**

**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

**Sweet Plantains** \$7.00

**Mexico City Street Corn** \$8.00

on or off the cob