

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)

\$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 and 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

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

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

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

Taquitos de Pollo \$13.00

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

Tamal Dumplings \$12.00

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

Chorizo Pambazo Flatbread \$14.00

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

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

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

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

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

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

Pan-Roasted Free Range Chicken** \$27.00

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

Pan-Seared Local Atlantic Salmon* a la Plancha** \$27.00

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

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

Oaxacan Shrimp Quesadilla \$24.00

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

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

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| Asada | \$21.00 |
| natural skirt steak, caramelized onions, queso cotija, guacamole | |
| Pollo | \$19.00 |
| 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