

DOS CAMINOS

Upper Midtown East - Dinner

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 & habanero

Street Veggies**

\$6.00

jicama, cucumber, radishes, pineapple, tajin chili salt, lime

Ceviche Bar

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| 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 | |
| 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 | |
| Sopa de Tortilla | \$10.00 |
| grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles | |

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| 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 | |
| Tostadas de Pulpo | \$14.00 |
| coriander marinated braised grilled octopus, crispy corn tostadas, avocado, heirloom cherry tomatoes, roasted potato, shaved celery, smokey chorizo aioli | |
| Chorizo Pambazo Flatbread | \$14.00 |
| crisp guajillo brushed flatbread topped with borracho beans, Mexican cheeses, chorizo, roasted potatoes, avocado, crema and pickled jalapenos | |
| 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 | |
| Taquitos de Pollo | \$13.00 |
| pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa | |

Bocadito Trio \$19.00

two pieces: chicken taquitos, empanadas potosinas, plantain empanadas

Smoked Mushroom Masa Dumplings \$13.00

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

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 \$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

New 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

Platillos Tradicionales / Traditional Plates

Steak & Shrimp Enchiladas \$27.00

tampiquena marinated grilled skirt steak, guajillo marinated grilled shrimp*, guajillo salsa roja, salsa suizas, Mexican crema

Dos Enchiladas \$21.00

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

Enchiladas de Queso \$19.00

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

Chile Relleno \$19.00

souffle battered poblano chile stuffed with Mexican cheeses, kale, 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

Camarones en Cazuela \$26.00

jumbo shrimp*, roasted garlic, chile guajillo, saffron chorizo rice, braised kale

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

Quesadilla de Pollo \$19.00

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

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

Especialidades de la Casa / House Specialties

Skirt Steak Asada \$28.00

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

Oaxacan Shrimp Quesadilla \$24.00

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

Wild Atlantic Caught Salmon* a la Plancha** \$27.00

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

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| Mole Short Ribs | \$28.00 |
| slow roasted short ribs, mole negro, arroz con crema, green pico de gallo | |
| Pan-Seared Free Range Chicken** | \$27.00 |
| chipotle and spice rubbed boneless half chicken*, seville oranges, jicama, radishes, ancient grains, smoked mushrooms | |
| 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 | |
| Pescado Sarten | \$26.00 |
| pan-roasted grouper filet*, warm white and ayocote bean salad, avocado and pistachio green sauce, roasted garlic oil, charred onions, chili-lime oaxacan sea salt | |
| 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 |
| bacon, poblano, tequila blanco, chorizo | |

Sweet Plantains

\$7.00

Mexico City Street Corn

\$8.00

on or off the cob