

# DOS CAMINOS

## Upper Midtown East - Beverages

### Beer

Enjoy Your Beer Served with Extra Bite: Michelada - over ice with lime, hot sauce & maggi;  
Palomino - lime juice and salt; Mordita - shot of frozen margarita add \$3

### Bottled

Corona Extra	\$8.00
Corona Light	\$8.00
Dos Equis Ambar	\$8.00
Dos Equis Lager	\$8.00
Bohemia	\$8.00
Sol	\$8.00
Negra Modelo	\$8.00
Pacifico	\$8.00
Tecate (Can)	\$8.00

<b>Modelo Especial (Can)</b>	\$8.00
<b>Clausthaler (Non-Alcoholic)</b>	\$8.00
<b>Bud Light</b>	\$8.00
<b>Heineken</b>	\$8.00
<b>Stella Artois</b>	\$9.00
<b>Montauk Wave Chaser IPA (Can)</b>	\$8.00
<b>Wine</b>	
<b>Prosecco, Zardetto, Veneto, NV</b>	GI - \$11.00 Btl - \$51.00
<b>Cava, Poema "Brut", Penedes, NV</b>	Btl - \$41.00
<b>Champagne, Veuve Cliquot 'Yellow Label', Riems, NV</b>	Btl - \$128.00
<b>Riesling, Hooked!, Nahe, 2011</b>	Btl - \$38.00
<b>Albarino, Mendez "Do Ferreiro", Rias Baixas, 2014</b>	GI - \$12.00 Btl - \$44.00
<b>Albarino, Mendez "Do Ferreiro", Rias Baixas, 2014</b>	Btl - \$58.00
<b>Pinot Grigio, Torresella, Veneto, 2014</b>	Btl - \$39.00

<b>Pinot Grigio, Ca' Donini, Delle Venezie, 2015</b>	GI - \$11.00 Btl - \$42.00
<b>Sauvignon Blanc, Sancerre, Chateau de Sancerre, Loire, 2014</b>	GI - \$15.00 Btl - \$58.00
<b>Sauvignon Blanc, Kim Crawford, Marlborough, 2016</b>	GI - \$13.00 Btl - \$50.00
<b>Sauvignon Blanc, Bernardus, Monterey County, 2014</b>	Btl - \$49.00
<b>Chardonnay, Sanford Winery, Sta. Rita Hills, 2014</b>	Btl - \$58.00
<b>Chardonnay, Greystone, California, 2014</b>	GI - \$12.00 Btl - \$46.00
<b>Chardonnay, Cakebread Cellars, Napa Valley, 2013</b>	Btl - \$98.00
<b>Pinot Noir, Cloudfall, Monterey County, 2015</b>	GI - \$13.00 Btl - \$50.00
<b>Barbera, Mauro Veglio, Barbera d'Alba, 2013</b>	Btl - \$51.00
<b>Tempranillo, CVNE, Crianza, Rioja, 2012</b>	GI - \$12.00 Btl - \$46.00
<b>Merlot, Markham Vineyards, Napa Valley, 2013</b>	Btl - \$55.00
<b>Malbec, Bodega Tamari "Reserva", Mendoza, 2014</b>	GI - \$12.00 Btl - \$46.00
<b>Cabernet Sauvignon, Joel Gott, California, 2014</b>	Btl - \$48.00

<b>Cabernet Sauvignon, Castle Rock, Paso Robles, 2013</b>	GI - \$12.00 Btl - \$46.00
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley, 2010</b>	Btl - \$143.00
<b>Syrah Blend Rose Chateau de Brigue, Provence, 2015</b>	GI - \$11.00 Btl - \$42.00

## **Margaritas**

<b>El Camino</b>	\$13.00
milagro blanco, triple sec, fresh lime juice	
<b>Calle Fresca</b>	\$14.00
cazadores blanco, mango, cucumber, ancho salt rim	
<b>Cadillac</b>	\$15.00
espolon reposado, fresh lime juice, grand marnier float	
<b>Grilled Grapefruit</b>	\$15.00
riazul blanco tequila, grilled grapefruit, agave	
<b>Dos Caminos Organic</b>	\$15.00
casa noble blanco, agave syrup, fresh lime juice	
<b>Passion Fruit Margarita</b>	\$15.00
avion reposado, passion fruit puree, fresh lime, agave	

**Blackberry Ginger** \$17.00

casamigos reposado tequila, blackberries, fresh lime juice, ginger, sugarcane

**The Millionaire** \$45.00

don julio 1942, grand marnier 100, fresh lime juice

## **Frozen Margaritas**

**Traditional** \$13.00

Sauza blue silver tequila, triple sec, fresh lime juice. Add Strawberry, Mango, Passion Fruit or Blood Orange For \$1

**Prickly Pear Cactus** \$14.00

our traditional with cactus fruit and a hint of strawberry

## **Specialty Cocktails**

**Street Vendor** \$15.00

appleton estate signature blend rum, hibiscus tea syrup, dragonfruit oleo, pineapple juice, fresh lime

**Durango** \$14.00

3 chili infused el jimador blanco tequila, fresh lime juice, agave & papaya puree

**Smoking Pina** \$15.00

peloton de la muerte mezcal, st. elder elderflower liqueur, ancho reyes ancho chil liqueur, fresh lime, pineapple juice and agave

**Blood Orange Mule** \$15.00

don julio silver tequila, fresh lime juice & ginger beer

**Wicker Man** \$14.00

VIVA XXXII joven tequila, VIVA XXXII reposado tequila, honey syrup, fresh lime, soda water, angostura bitters

**Mojito** \$13.00

cruzan light rum, mint, fresh lime juice

**Mexican Star** \$14.00

partida blanco, fresh strawberries, fresh lime, simple syrup, prosecco

## **Seasonal Sangria**

**White or Red** GI - \$11.00  
Pitcher - \$35.00

our blend of fruits macerated in wine and spanish brandy

## **Blanco**

Pure agave flavors with notes of pepper, spice, flowers, herbs and citrus

**Casa Dragones** \$18.00

**VIVA XXXII Joven Tequila** \$15.00

**1800** \$13.00

<b>Chinaco</b>	<b>\$15.00</b>
<b>Gran Centenario</b>	<b>\$13.00</b>
<b>Herradura</b>	<b>\$15.00</b>
<b>Ocho</b>	<b>\$16.00</b>
<b>Santera</b>	<b>\$14.00</b>
<b>Sauza Tres Generaciones</b>	<b>\$16.00</b>
<b>Siembra Azul</b>	<b>\$15.00</b>
<b>Tanteo Jalapeno</b>	<b>\$15.00</b>
<b>Inocente</b>	<b>\$16.00</b>
<b>El Jimador</b>	<b>\$12.00</b>
<b>Cuervo Traditional</b>	<b>\$15.00</b>
<b>Azunia</b>	<b>\$15.00</b>
<b>Corazon</b>	<b>\$13.00</b>
<b>DeLeon Diamante</b>	<b>\$25.00</b>

<b>Don Eduardo</b>	<b>\$14.00</b>
<b>Don Julio</b>	<b>\$16.00</b>
<b>El Tesoro</b>	<b>\$15.00</b>
<b>Sauza Hornitos</b>	<b>\$12.00</b>
<b>Milagro</b>	<b>\$15.00</b>
<b>Partida</b>	<b>\$15.00</b>
<b>Patron</b>	<b>\$15.00</b>
<b>Peligroso</b>	<b>\$13.00</b>
<b>Roca Patron</b>	<b>\$21.00</b>
<b>Tanteo Tropical</b>	<b>\$14.00</b>
<b>123 Organic</b>	<b>\$12.00</b>
<b>Avion</b>	<b>\$16.00</b>
<b>Baron</b>	<b>\$15.00</b>
<b>Casa Noble</b>	<b>\$15.00</b>



<b>Casamigos</b>	\$15.00
<b>Cazadores</b>	\$15.00
<b>Cimarron</b>	\$13.00
<b>Corralejo</b>	\$13.00
<b>Corzo</b>	\$17.00
<b>El Mayor</b>	\$13.00
<b>Espolon</b>	\$13.00
<b>Riazul</b>	\$16.00
<b>Siete Leguas</b>	\$14.00
<b>Tromba</b>	\$13.00
<b>Reposado</b>	
Aged from two months to a year in oak. Aging mellows the flavors and oak imparts a smooth finish	
<b>Herradura</b>	\$15.00
<b>1800</b>	\$13.00

<b>Riazul</b>	<b>\$15.00</b>
<b>El Tesoro</b>	<b>\$15.00</b>
<b>Don Julio</b>	<b>\$17.00</b>
<b>Cimarron</b>	<b>\$13.00</b>
<b>Casa Noble</b>	<b>\$15.00</b>
<b>Santera</b>	<b>\$16.00</b>
<b>Corzo</b>	<b>\$17.00</b>
<b>Milagro Select Barrel</b>	<b>\$20.00</b>
<b>Patron</b>	<b>\$16.00</b>
<b>Roca Patron</b>	<b>\$22.00</b>
<b>Espolon</b>	<b>\$15.00</b>
<b>San Matias Carmesi</b>	<b>\$13.00</b>
<b>Azunia</b>	<b>\$16.00</b>
<b>123 Organic</b>	<b>\$13.00</b>

<b>Allaire "Aged Crystal"</b>	<b>\$25.00</b>
<b>Corralejo</b>	<b>\$13.00</b>
<b>Sauza Hornitos</b>	<b>\$13.00</b>
<b>Casamigos</b>	<b>\$15.00</b>
<b>ArteNom 1414</b>	<b>\$15.00</b>
<b>Maestro Dobel</b>	<b>\$16.00</b>
<b>Siete Leguas</b>	<b>\$15.00</b>
<b>Gran Centenario</b>	<b>\$13.00</b>
<b>Siembra Azul</b>	<b>\$15.00</b>
<b>Tromba</b>	<b>\$13.00</b>
<b>Avion</b>	<b>\$16.00</b>
<b>Corazon</b>	<b>\$13.00</b>
<b>Cazadores</b>	<b>\$17.00</b>
<b>El Mayor Reserve</b>	<b>\$13.00</b>

<b>Sauza Tres Generaciones</b>	\$16.00
<b>Ocho</b>	\$17.00
<b>Partida</b>	\$15.00
<b>Chinaco</b>	\$15.00
<b>Don Eduardo</b>	\$15.00
<b>VIVA XXXII Reposado Tequila</b>	\$16.00
<b>Anejo</b>	
Aged from one to three years, with a darker color and smooth, woody finish	
<b>123 Organic</b>	\$17.00
<b>Herradura</b>	\$14.00
<b>Chinaco</b>	\$16.00
<b>Cazadores</b>	\$15.00
<b>Corralejo</b>	\$15.00
<b>Patron</b>	\$17.00

<b>Sauza Hornitos</b>	<b>\$13.00</b>
<b>1800</b>	<b>\$13.00</b>
<b>Milagro</b>	<b>\$15.00</b>
<b>Corazon</b>	<b>\$14.00</b>
<b>Sauza Tres Generaciones</b>	<b>\$16.00</b>
<b>Casamigos</b>	<b>\$15.00</b>
<b>Tromba</b>	<b>\$15.00</b>
<b>Don Julio 1942</b>	<b>\$27.00</b>
<b>Corazon George T. Stagg Barrel</b>	<b>\$18.00</b>
<b>Corazon Sazerac Barrel</b>	<b>\$18.00</b>
<b>Centinela</b>	<b>\$14.00</b>
<b>El Mayor Reserve</b>	<b>\$13.00</b>
<b>ArteNOM Seleccion 1146</b>	<b>\$17.00</b>
<b>Gran Centenario Leyenda</b>	<b>\$47.00</b>

<b>Casa Noble</b>	\$17.00
<b>Cabo Wabo</b>	\$15.00
<b>Azunia</b>	\$18.00
<b>Gran Patron Burdeos</b>	\$95.00
<b>Riazul</b>	\$16.00
<b>Pueblo Viejo</b>	\$13.00
<b>Luna Sueno</b>	\$15.00
<b>Los Trejos</b>	\$15.00
<b>Oro Azul</b>	\$14.00
<b>Santera</b>	\$16.00
<b>Trago</b>	\$17.00
<b>Olmecca Tezon</b>	\$17.00
<b>Don Julio</b>	\$17.00
<b>Siete Leguas</b>	\$15.00

<b>Ocho</b>	\$18.00
<b>Partida</b>	\$17.00
<b>Corzo</b>	\$16.00
<b>El Tesoro</b>	\$16.00
<b>Don Eduardo</b>	\$16.00
<b>Avion</b>	\$16.00
<b>Extra Anejo</b>	
Aged in small oak barrels for at least 3 years	
<b>El Tesoro Paradiso</b>	\$23.00
<b>Avion 44</b>	\$27.00
<b>Herradura Seleccion Suprema</b>	\$60.00
<b>Partida Elegant</b>	\$65.00
<b>Milagro Unico</b>	\$60.00
<b>Casa Dragones Joven</b>	\$47.00

<b>El Tesoro 70th Anniversary</b>	\$48.00
<b>San Matias Rey Sol</b>	\$37.00
<b>Cabo Wabo</b>	\$32.00
<b>Mezcal</b>	
<b>El Buho</b>	\$13.00
<b>Del Maguey Tobala</b>	\$22.00
<b>Tres Papalote Joven</b>	\$15.00
<b>Ilegal Anejo</b>	\$21.00
<b>Del Maguey Pechuga</b>	\$29.00
<b>Ilegal Joven</b>	\$15.00
<b>Ilegal Reposado</b>	\$18.00
<b>Sombra Joven</b>	\$15.00

## **Flights**

Served with Chile Salt, Sangrita & Lime. Â½ oz tasting each



**Blanco**

\$14.00

artenom 1549 chinaco, gran centenario

**Anejo**

\$17.00

sauza tres generaciones, casa noble, ocho

**Staff Favorites**

\$16.00

casamigos blanco, partida reposado, riazul anejo

**Top Shelf**

\$40.00

deleon diamante, milagro select barrel reposado, don julio 1942