

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

Spiced Calabaza + Bacon Guacamole

Small - \$18.00
Large -
\$29.00

Our signature guacamole topped with sweet and salty spiced winter squash, smoked bacon, queso fresco, and toasted pepitas

Chapulines (Oaxacan Grasshoppers)

\$19.00

pasilla oaxaca chiles

Warm Tortilla Chips and Salsa Trio

\$5.00

house made salsa verde, roasted tomato and habanero

Street Veggies**

\$8.00

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	\$11.00
grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles	
Avocado Caesar Salad	\$12.00
baby romaine, corn bread croutons, pepitas, avocado caesar dressing	
Market Chopped Salad	\$13.00
corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette	

"The BFT" Taco Salad \$17.00

giant crispy taco shell, chopped romaine, frisee, black beans, Mexican cheese, olives, grilled chicken, avocado, jalapeno ranch dressing

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 \$11.50

stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa

Tlacoyos "Mexican Hot Pockets" \$13.00

Griddled masa cakes stuffed with refried black beans and Mexican cheeses, topped with stewed beef picadillo, queso fresco, crema, and cilantro

Taquitos de Pollo \$13.00

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

Empanadas de Platano \$11.50

roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions

Bocadito Trio \$19.00

two pieces: chicken taquitos, empanadas potosinas, plantain empanadas

Chorizo Pambazo Flatbread \$14.50

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* - \$31.00
Chicken* - \$28.00
Shrimp* - \$29.00
Combo of Any
Two - \$30.00

Pescado a la Talla Gabriela

\$25.00

chile adobo + aji verde rubbed grilled butterflied branzino, scallion + mint churri sauce, pineapple pico, frisee salad, charred lime

Especialidades de la Casa

house specialties

Dos Caminos Chicken Cobb Salad

\$19.00

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

Beef Birria "Mexican Hot Pot"

\$23.00

braised beef cheeks, rich bone broth, poblano mashed gold potatoes, cilantro, onions, citrus

Carne Machaca Burrito \$19.00

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

Pollo en Cacahuete \$27.00

supremo marinated cast iron roasted free range chicken*, spicy peanut salsa macha, sweet plantains and baby carrots, piloncillo carrot toffee

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

Salmon a la Pipian Verde** \$26.00

roasted Atlantic salmon, kumquat salsita, spaghetti squash and black kale, pipian verde suizas

Oaxacan Shrimp Quesadilla \$24.50

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	
Asada	\$22.00
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
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	
Mac 'n Chorizo	\$10.50

Skillet Poblano Cornbread	\$8.00
Papas Fritas	\$7.00
Refried Black Beans	\$6.00
Borracho Beans	\$7.00
Sweet Plantains	\$7.00
Mexico City Street Corn	\$8.50

on or off the cob