

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

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 & 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

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 \$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	
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	
Chorizo Pambazo Flatbread	\$14.50
crisp guajillo brushed flatbread topped with borracho beans, Mexican cheeses, chorizo, roasted potatoes, avocado, crema and pickled jalapenos	
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	
Empanadas de Platano	\$11.50
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

"The BFT" Taco Salad \$17.00

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

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 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

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

Lamb Shank Barbacoa \$28.00

braised lamb shank barbacoa, spicy beet mole, queso fresco, sesame, celeriac root, pomegranate seeds, shaved shishito peppers

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

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

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

Quesadilla de Pollo

\$19.00

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

Especialidades de la Casa

house specialties

Skirt Steak Asada	\$29.00
marinated-grilled skirt steak*, tomato chipotle salsita, borracho beans, queso, chile toreados, cilantro chimichurri, warm flour tortilla	
Beef Birria "Mexican Hot Pot"	\$23.00
braised beef cheeks, rich bone broth, poblano mashed gold potatoes, cilantro, onions, citrus	
Oaxacan Shrimp Quesadilla	\$24.50
open-faced crispy tortilla, chile-marinated shrimp*, Mexican cheeses, smoked wild mushrooms, oven-dried tomatoes	
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	
Salmon a la Pipian Verde**	\$26.00
roasted Atlantic salmon, kumquat salsita, spaghetti squash and black kale, pipian verde suizas	
Mole Short Ribs	\$28.00
slow roasted short ribs, mole negro, arroz con crema, green pico de gallo	
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	

Pork Belly Yucatan \$24.00

slow cooked caramelized pork belly, pickled onions, charred cauliflower and shishito peppers, cumin raisin mole, pineapple butter, hoja santa

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