

DOS CAMINOS

Upper Midtown East - Brunch

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

Go Bottomless!

\$18. For two hours or until 4 pm with purchase of an entree

Unlimited Frozen Margaritas

Bloody Marys

Mimosas

Screwdrivers

Sparkling Wine

Bocaditos & Street Food

for sharing

Queso Fundido

\$13.00

melted Mexican cheeses, dark beer, poblano rajas, warm corn tortillas

Sopa de Tortilla

\$11.00

grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles

Taquitos de Pollo

\$13.00

pulled free range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

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	
"The BFT" Taco Salad	\$17.00
giant crispy taco shell, chopped romaine, frisee, black beans, Mexican cheese, olives, grilled chicken, avocado, jalapeno ranch dressing	
Bocadito Trio	\$19.00
two pieces: chicken taquitos, empanadas potosinas, plantain empanadas	
Avocado Caesar Salad	\$12.00
baby romaine, corn bread croutons, pepitas, avocado caesar dressing	
Alitas de Pollo	\$13.00
crispy fried chicken wings, chiles toreados, cilantro, choice of chipotle BBQ or guava valentina	
Camarones Alambres	\$15.00
smoked bacon* wrapped stuffed shrimp*, Mexican cheeses, pickled jalapeno, pasilla oaxaca salsa, spicy chipotle aioli	
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

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

Brunch

We serve natural eggs. Includes coffee or tea and your choice of one of the following: frozen prickly pear or frozen traditional margarita, bloody mary, screwdriver, mimosa, sparkling wine, orange or grapefruit juice

Avocado Toast \$13.00

guacamole, pickled onions, poached egg*, chipotle hollandaise and toasted pepitas on grilled guajillo bread

Chilaquiles Verdes \$17.00

soft poached eggs*, tortilla chips simmered in salsa verde, queso oaxaca, crema mexicana

Dos Caminos Rancheros \$17.00

crisp tortillas, fried eggs*, borracho beans, smoked ham, queso fresco

Bread Pudding French Toast \$16.00

baked, battered, and fried bread pudding loaf, quince and fig compote, horchata creme anglaise, citrus zest, maple syrup

Machacado Breakfast Tacos	\$17.00
machaca-braised beef short rib, scrambled eggs*, melted Mexican cheeses, salsa molcajete, pico de gallo, corn tortillas	
Breakfast Quesadilla	\$17.00
scrambled eggs*, bacon, queso menonita, warm handmade tortillas	
Grilled Skirt Steak* & Eggs	\$22.00
two eggs* sunny side up, salsa chipotle, Abuelita's hash browns, beans	
Churro Pancakes	\$16.00
buttermilk pancakes topped with whipped crema, mini churro bites, dusted with cinnamon sugar and maple syrup	
Quesadilla Eggs Benedict	\$18.00
mini carnitas quesadillas, poached eggs*, poblano hollandaise, pico de gallo, crispy potato hash	
Smoked Salmon and Avocado Benedict	\$20.00
locally smoked salmon, poached eggs*, poblano cornbread, chipotle hollandaise	
Breakfast Pambazo Burrito	\$17.00
griddled guajillo-rubbed flour tortilla rolled with scrambled eggs*, Mexican cheeses, chorizo and roasted potatoes, topped with crema, pico de gallo, and avocado	
Mexico City Migas	\$15.00
spicy chorizo and tomato broth, poached and hard boiled eggs*, serrano chiles, epazote, cilantro, onion, toasted brioche bread, crispy tortilla chips	

Especialidades de la Casa

house specialties

Enchiladas de Queso

\$19.00

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

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

Pork Belly Yucatan

\$24.00

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

Dos Caminos Chicken Cobb Salad

\$19.00

grilled free range chicken* breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

Oaxacan Shrimp Quesadilla

\$24.50

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

Dos Enchiladas

\$21.00

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

Quesadilla de Pollo

\$19.00

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

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

Mas / Sides

Bacon or Turkey Bacon \$8.00

Chorizo \$8.00

Abuelita's Hash Browns \$8.00

Fresh Fruit \$8.00

Sweet Plantains \$7.00

Papas Fritas \$7.00

Mexico City Street Corn \$8.50

on or off the cob