

DOS CAMINOS

MEXICAN KITCHEN

ABOUT TEQUILA

WITH OVER 100 SELECTIONS, we have assembled the most extensive collection of Tequila in New York City, many of which come from small, artisan distillers. These Tequilas represent what we think are the finest available. Not all Tequilas are the same. Some Tequila, called mixtos, use only 51% Tequila with sugar and water added. Although mixtos are fine for margaritas, we highly recommend Tequilas made from 100% blue agave. These Tequilas are the finest Jalisco has to offer.

Producing quality Tequila is a labor of love. Blue agave plants are harvested after being in the fields for eight to twelve years. The long spear-like leaves are then cut off leaving the large, fleshy cores which have the look of enormous pineapples. "Piñas" can range in size and weight, weighing anywhere from 80lbs up to 300lbs. The Piña cores are then slow roasted or steamed. Slow pressing releases a juice known as aguamiel (honey water). The aguamiel is then fermented and double distilled.

Aging Tequila provides different flavors. Blanco Tequila, which is unaged, shows the agave in its natural state, with flavors of smoke, herb, chamomile and white pepper. A Reposado Tequila (actual translation, meaning rested), aged anywhere from two months to one year in oak, gives a mix of vanilla and agave flavors. Añejo Tequilas are aged in wood from one to three years and Extra Añejo Tequilas are aged a minimum of three years. The result of this oak aging is a smooth spirit with strong vanilla and spice flavors.

All of our margaritas (and cocktails too) are made with fresh hand squeezed juices never using syrupy mixes...always producing a truly superior product! Any of our specialty Tequilas can be used for a Margarita, although we recommend either Blanco or Reposado for margaritas. Some choices within our Tequila collection are to be savored as "sipping Tequila." Introduce yourself to some new agave nectars by sampling one of our flight selections.

Our servers will be happy to help you select the perfect Tequila.



MARGARITAS

EL CAMINO MARGARITA	11
Milagro Blanco, Triple Sec, Hand Squeezed Lime Juice	
PASSION FRUIT MARGARITA	12
Sauza Hornitos, Triple Sec, Passion Fruit	
BLUEBERRY POMEGRANATE MARGARITA	13
Gran Centenario Plata, Blueberry Pomegranate, Hand Squeezed Lime Juice	
SCARLETINA	12
Don Nacho Blanco, Pomelo, Blackberry Liqueur	
CAMINO DE ORO	15
El Tesoro Reposado, Hand Squeezed Lime Juice, Cointreau Float	

FROZEN MARGARITAS

TRADITIONAL FROZEN	11
Sauza Hornitos Blanco, Triple Sec, Hand Squeezed Lime Juice	
PRICKLY PEAR CACTUS FROZEN	11
Our traditional, Blended with Cactus Fruit and Strawberry	

— Add Guava, Passionfruit or Blood Orange for 1 Dollar —

SPECIALTY COCKTAILS

BUCCANEER	12
Gosling's Black Seal Rum, Almond Syrup, Mango	
RUM PUNCH	12
Pyrat XO, Cointreau, Nutmeg	
COSMO DEL DIABLO	12
Skyy Vodka infused with 5 Chiles, Pineapple, Passion Fruit	
MOJITO	12
The Classic, with Cruzan Rum	

FALL REFRESHER

Spiced Cider	4
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SEASONAL SANGRIA

Glass 9 / Pitcher 32

Esteban's blends of fruits macerated in wine & Spanish brandy

RED SANGRIA

Red Delicious, Red Grape, Orange

WHITE SANGRIA

Asian Pear, Pineapple, Lemon

BEER

In Mexico the traditional lighter style beers are usually enjoyed with a few cubes of ice and fresh lime juice in a salt-rimmed glass (known as a Michelada).

INTERESTED IN YOUR BEER SERVED WITH EXTRA BITE?

Have your beer served Mordida style. Add 3

LIGHTER STYLE 6

Bohemia

Corona

Pacifico

Modelo Especial

Tecate Can

Corona Light

Dos Equis Lager

Clausthaler non-alcoholic

DARKER STYLE 6

Dos Equis Amber

Negra Modelo

INTERNATIONAL

Stella Artois 7

WINES BY THE GLASS

	Gl	Btl
SPARKLING AND CHAMPAGNE		
Llopart, Brut Rosé, Cava 2004	13	65
Gardet, Brut, Champagne NV	17	83
WHITE		
Pinot Grigio, Ca'Donini, Italy 2008	9	34
Chardonnay, Vega Sindoa, Navarra, Spain 2007	11	42
Riesling, Pikes, Claire Valley, Australia 2007	11	42
Chenin Blanc, Soucherie, Anjou, Loire 2008	11	42
Sauvignon Blanc, Lauerjat, Sancerre 2007	13	50
Chardonnay, Letitia, "Estate" 2007	14	52
ROSÉ		
Grenache, Chateau D'Esclans, Provence, France 2008	12	46
RED		
Malbec, Urban Uco, Mendoza, Argentina 2007	9	34
Shiraz, Wishing Tree, Western Australia 2006	10	34
Cabernet Sauvignon, Montes, Colchagua Valley 2007	10	38
Rioja, Sierra Cantabria, Spain 2007	10	38
Pinot Noir, Mandolin, Monterey 2008	12	46
Cabernet Sauvignon, Twenty Bench, Napa 2006	14	54

TEQUILA FLIGHTS

We invite you to sample a tasting of 3 different tequilas.
Served with Chile Salt, Sangrita and Lime. ½ oz tasting of each.

BLANCO	14
Casa Noble, Arette, and El Tesoro	
REPOSADO	15
Cazadores, Siembra Azul, and Chamucos	
ANEJO	16
1800, Partida, and La Certeza	
TOP SHELF	40
Milagro Select Barrel Reposado, Milagro Select Barrel Anejo, and Cabo Uno Extra Anejo	

WINE

CHAMPAGNE AND SPARKLING

Moët & Chandon, "Dom Pérignon," Champagne 1999	250
Perrier-Jouët, "Fleur," Champagne 1996	230
Veuve Clicquot, Brut, Champagne NV	105

WHITE

Albariño, Pazo de Señorans, Rías Baixas 2007	40
Chardonnay, Wolffer "Reserve," Hamptons 2006	40
Chardonnay, Mer Soleil, Central Coast 2005	75
Chardonnay, Pine Ridge "Dijon Clones," Carneros 2007	65
Chardonnay, Caillot, Bourgogne Blanc, Burgundy 2005	44
Chardonnay, Luli, Santa Lucia Highlands 2007	52
Chardonnay, Merlin, Macon-La Roche Vineuse, France 2006	49
Gewurztraminer Spatlese, Pfeffingen, Pfalz 2005	47
Grenache Blanc Blend, Perrin, Côtes du Rhône 2006	35
Godello, Vina Godeval, Valdeorras, Spain 2006	51
Pinot Blanc Blend, Robert Sinskey "Abraxas," Napa 2007	58
Riesling Spatlese, Monchhof, "Urziger Wurzgarten," Mosel 2007	55
Riesling Kabinett, Weins-Prüm, Mosel 2004	65
Sauvignon Blanc, Bernardus, Monterey 2007	40
Sauvignon Blanc, Centauri, Chile 2008	44

ROSÉ

Syrah, Planeta, Sicily 2008	44
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RED

Cabernet Franc, Lang & Reed, Napa 2006	45
Cabernet Sauvignon, Crios de Balbo, Mendoza 2007	38
Cabernet Sauvignon, Honig, Napa 2006	70
Cabernet Sauvignon, Clos Pegase, Napa 2005	82
Malbec, Terrazas de los Andes, Mendoza 2007	35
Mencia, Descendientes de J Palacios, Bierzo 2006	58
Merlot, Nelms Road, Columbia Valley 2006	45
Merlot Blend, Chateau Mangot, Saint Emilion 2001	65
Pinot Noir, Torii Mor, Willamette Valley 2006	66
Pinot Noir, Copain, Anderson Valley 2007	75
Sangiovese, Toscolo, Chianti Classico, Tuscany 2006	35
Syrah, Chapoutier, Crozes Hermitage, Rhone 2005	50
Syrah, Rosemount "Balmoral," Australia 2001	85
Syrah, Kingston Family Vineyards, "Bayo Oscuro," Chile 2004	88
Syrah, Gramercy Cellars "Lagniappe," Columbia Valley 2006	75
Tempranillo, Allende, Rioja 2004	61
Tempranillo, San Vicente, Rioja 2000	76
Tempranillo, Artadi "Pagos Viejos," Rioja 2005	125
Zinfandel, Kunin "Westside" Paso Robles 2007	58

BLANCO TEQUILA

True tequila connoisseurs revere this type of tequila. Blancos embody the natural flavors of the blue agave plant as well as the flavor of the Mexican soil. Blanco tequilas are marked by flavors of pepper, spice, flowers and herbs.

Cabo Wabo	caramelized fruit	10
Don Nacho	honeysuckle and pepper	10
Herradura	tangerine nose, distinctive clay finish	10
San Matias	pepper, spice and intense agave	10
Corazón	battered popcorn, cotton candy	10
Pueblo Viejo	pepper, smooth, floral	10
Pura Sangre	citrus, pepper, honeysuckle	10
1800	smooth, smoke and citrus	10
Cabrito	pepper and spice	10
Cazadores	rich and spicy	10
Siembra Azul	licorice, green papaya	10
Oro Azul	smoke and spice	10
Arette	evergreen and creamsicle	11
Corralejo	pink peppercorns and spearmint	11
Chinaco	cinnamon and fire, think red hots	11
Milagro	pepper, spice, citrus; very elegant	11
El Tesoro	lime rind and beef jerky	11
Don Julio	wildflowers with rich mouth feel	11
Tanteo Jalapeno	integrated spice	11
Casa Noble	almost creamy, small hints of fruit	11
La Certeza	spearmint and rainwater	11
Sauza Tres Generaciones	smooth, pepper, smoke and floral	12
Tres Rios	crisp menthol and eucalyptus	12
Don Eduardo	strong, elegant flavors; citrus	12
El Mayor Reserve	crisp with light pepper	12
Hacienda del Cristero	bright, clean and smooth	12
Siete Leguas	green peppercorn and mesquite	12
Luna Sueno	honeysuckle and sweet agave	13
El Diamante Cielo	coconut and tangerine	13
Frida Kahlo	oily petrol, white pepper and raw cocoa nibs	13
Trago	floral and sweet	13
Gran Centenario	fresh flowers; calendula	13
Patrón	delicate and smooth	13
Corzo	sweet, citrus, pepper	14
Inocente	reduced coconut, all natural	14
Partida	clean, herbal, and refreshing	15
4 Copas	lemon verbena and kaffir - Organic	16
Cuervo Reserva Familia	full-bodied, passionfruit & marshmallow	16
Milagro Select Barrel Reserve	herbaceous; maple syrup	19
Gran Patron Platinum	ultra smooth, triple distilled	45

REPOSADO TEQUILA

Reposado, meaning rested, refers to a tequila that is aged anywhere from two months to a year in oak. This is a great choice for those who do not frequently drink Tequila. Aging the Tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish.

Cuervo Traditional	loads of vanilla	10
Cabrito	oak, smoke and pepper	10
Don Nacho	toffee and cinammon	11
Herradura	sweet oak, pepper and flowers	11
Siembra Azul	light and spicy; kosher	11
Pueblo Viejo	light; passion fruit seeds	11
1800	smoke with aggressive agave flavors	11
Chamucos	intense mesquite smoke	12
Don Julio	flinty with a long finish	12
Milagro	pepper, citrus and spice	12
Cabo Wabo	agave, dill and oak with light pepper	12
Arette	bell pepper and candy canes	12
Corazón	smoke, spice and pepper with oak	12
El Tesoro	pepper, agave, vanilla, and spice	12
Corralejo	light oak, very smooth	12
Sauza Hornitos	fresh sage	12
Chinaco	exquisite with some sweetness	12
Oro Azul	vanilla, smooth	13
Cazadores	intense pepper, nice balance	13
El Mayor Reserve	citrus, smoke, pepper and caramel	13
Tres Rios	chai latte, grilled beef fat	13
Siete Leguas	citrus, light pepper and vanilla	13
Don Eduardo	tropical flowers with brown spiciness	13
La Certeza	heavy with roasted poblano chiles	13
Gran Centenario Rosangel	hibiscus infused reposado	13
Los Arango	bubblegum, sweet agave and menthol	13
Sauza Tres Generaciones	lavender pastilles and bacon fat	13
Maestro Dobel Diamond	earthy, butterscotch, honey	14
Patrón	delicate bourbon	14
Trago	milk chocolate	14
Tenoch	vanilla and sweet caramel	14
Gran Centenario	subtle pine with lots of vanilla	14
Luna Sueno	tropical fruit with spiced honey	13
Vida	popcorn; smoked meats	15
Frida Kahlo	vanilla ice cream and sasparilla	15
Doña Carlota	fresh green pepper and sage	16
Casa Noble	light agave, white pepper	16
Zafarrancho	sweet oak and lingering spice	16
Partida	smooth, sweet caramel	16
Corzo	brown sugar and cloves	16
4 Copas	macadamia and marzipan - Organic	20
Milagro Select Barrel Reserve	mellow honey, vanilla and spice	20
Charrería	herbal with sweet vanilla	28

AÑEJO TEQUILA

Añejo refers to tequila that is aged for at least one year and up to three years. These tequilas are characterized by their darker color and smoothness, with smoky, woody notes and lots of vanilla.

Sauza Conmemorativo	creamy and earthy	11
1800	sweet vanilla and smooth complexity	12
Milagro	sweet spice with smoke and pepper	12
El Tesoro	intense agave, smoke and caramel	13
Sauza Hornitos	golden raisins, cinammon and molasses	13
Herradura	fresh sage with hints of vanilla	13
Siete Leguas	smooth agave flavor, light smoke	14
Arette	raisins, chewing tobacco, honeydew melon	14
Oro Azul	smoke, pepper, caramel and floral	14
El Mayor Reserve	cinnamon, honey, vanilla	14
Don Eduardo	sweet from bourbon cask aging	14
Chinaco	pepper, citrus, chamomile, caramel	14
Don Julio	cinnamon, pepper and caramel	14
Cabo Wabo	battered pecans	14
Cazadores	sweet with a peppery finish	14
La Certeza	dry for an añejo; smoked ham	14
Corralejo	smoky, clean finish	14
Patron	pepper, strong agave, hints of oak	15
El Diamante Cielo	roasted peppers	16
Gran Centenario	like vanilla ice cream	16
Trago	black licorice and toffee; smooth	16
Corazon	minty and sweet	16
Partida	rich vanilla and hints of chocolate	17
Corzo	spearmint, bergamot, bitter cherries	17
Frida Kahlo	warm baking spices	19
4 Copas	turbinado sugar; dried tobacco leaf - Organic	27
Tezon	vanilla, oak with a smooth finish	28
Don Julio 1942	pepper, hint of caramel, smooth finish	35

EXTRA AÑEJO TEQUILA

Extra añejo is the most recent classification of tequila and is reserved for tequilas that have been aged in small oak barrels for at least three years. However, most connoisseurs believe that 4 or 5 years is the maximum aging tequila should undergo. Most extra añejo tequilas tend to have layers of caramel, tobacco, and molasses.

Sauza Tres Generaciones	aged 3 yrs; oak and butterscotch	14
San Matias Gran Reserva	clover honey and perfume	19
Cuervo Reserva Familia	lots of oak with some spice	20
El Tesoro Paradiso	flawless balance of agave and oak	20
Milagro Select Barrel Reserve	caramel and butterscotch	24
Casa Noble	roasted banana and bitter almond	29
San Matias Rey Sol	aged 5 yrs; ripe bananas and nettles	39
Cabo Uno	lemony butterscotch, rye whiskey-like finish	40
Gran Centenario Leyenda	woody; roasted almonds and cloves	42
Herradura Sel. Suprema	aged 5 yrs; raisins and tobacco	45
Don Julio Real	delicate citrus; extremely smooth	52
Partida Elegante	fantastic butter pecan	65
Patron Burdeos	stunningly rich, cognac style	110
1800 Coleccion	the louis XIII of tequila	200

MEZCAL

Mezcal, made near the city of Oaxaca, can be made from multiple varieties of agave, although typically 5 different types of agave are favored, especially the Espadin variety. All Del Maguey are from single villages and display subtle differences as results of climate and earth. Look for smoke, citrus, pepper and spice.

Monte Alban	12
Sombra	12
Del Maguey Crema de Mezcal	10
Del Maguey Chichicapa	12
Del Maguey Minero	12
Del Maguey San Luis Rio	12
Del Maguey Santo Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22