

DINNER

GUACAMOLE made fresh to order, serves two 12

BOCADITOS starters

CHICKEN TORTILLA SOUP GRATINADO roasted tomato pasilla negro broth, chihuahua cheese	8
ROASTED PLANTAIN EMPANADAS cotija cheese, black beans and chipotle aioli	9
BABY SPINACH & GRILLED PEAR SALAD pimenton crusted goat cheese, chipotle spiced pecans, warm bacon vinaigrette	10
CAZUELA DE QUESO FUNDIDO served with warm flour tortillas mexican three cheese fondue, rajas, chorizo, fingerling potatoes	12
SALSA CON CHAPULINES roasted tomatillos, smoked chiles, oaxacan grasshoppers	10
SMOKED CHICKEN FLAUTAS tomatillo-avocado salsa, crema	8
EMPANADAS DE RAJAS Y QUESO roasted pepper, queso fresco, pasilla de oaxaca salsa	8
MEXICAN CHOPPED SALAD grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette add chicken \$6 add shrimp \$8	10
BUTTERNUT SQUASH EMPANADAS roasted butternut squash, mole negro, toasted pepitas	10

CEVICHE

TUNA CEVICHE soy-lime marinade, sesame, chiles torreados	13
RED SNAPPER CEVICHE fresh tomato, cucumber, jalapeño, lime	11
TEQUILA CURED SALMON CEVICHE roasted mango-habanero salsa, mango pico de gallo, orange sea salt	12
CEVICHE TRIO a tasting of all three ceviches	16

TACOS

served on handmade corn tortillas with a trio of salsas
please note our tacos are listed from mildest to hottest

POLLO	seared chicken breast, torreado marinade, poblano peppers, pico de gallo	13
PESCADO	grilled mahi-mahi, spicy slaw, chile aioli, warm flour tortillas	14
CARNITAS	slow roasted pork, green chile salsa, aged cotija cheese	12
ASADA	grilled marinated sirloin steak, caramelized onions, cotija cheese, guacamole	15

Dos Caminos Mod Mex: Cooking Vibrant Fiesta Flavors at Home on sale now \$24.95

DINNER

ESPECIALIDADES DE LA CASA *house specialties*

BLACK ANGUS SKIRT STEAK marinated grilled beef with frijoles borrachos, roasted tomato and caramelized onion salsa	24
RIBEYE STEAK ALAMBRE skewered with applewood smoked bacon, cipollini onions, poblano chilies, arroz con crema and chimichurri sauce	28
POLLO A LA PLANCHA spiced roasted chicken over saffron fideos, toasted almonds, golden raisins	21
CAMARONES EN CAZUELA sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice	27
FARMER'S MARKET VEGETABLE QUESADILLA grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	18

PLATILLOS TRADICIONALES *traditional plates*

DOS ENCHILADAS roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	19
GRILLED SHRIMP QUESADILLA open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	21
SEARED SEA SCALLOPS grilled pineapple salsa, coconut jasmine rice, passion fruit mojo de ajo	24
DOS CAMINOS RELLENOS roasted poblano chile stuffed with beef picadillo and anaheim chile stuffed with queso oaxaca, epazote	19
ANCHO CRUSTED SWORDFISH gingered sweet potato mash, seared greens, mango mojo de ajo	24

TACOS EN CAZUELA

served with mexico city street corn, charro beans, spicy cabbage slaw, warm corn tortillas

LAMB BARBACOA tender lamb barbeque with chiles, citrus juice and twelve spices	20
COCHINITA PIBIL yucatecan pit-barbecue style pork, habanero pickled red onions	19
CHICKEN TINGA chicken roasted with chipotles, oregano and sweet onions	19
SHORT RIBS TAMARINDO braised beef short ribs, tamarind, white wine, chile de árbol	21

SIDES 5

CUMIN FRIES	REFRIED BEANS
SWEET POTATO FRIES	SAUTÉED SPINACH WITH PEPITAS & RAISINS
MEXICAN RED RICE	SAUTÉED SWEET PLANTAINS
SPICY CHILE TASTING	MEXICO CITY STREET CORN
BLACK BEAN CHORIZO CHILI	

