

LUNCH

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
PICADILLO EMPANADAS flaky beef filled pastry with tomatoes, almond spices, and our house hot sauce	11

CEVICHE

TUNA CEVICHE soy-lime marinade, sesame, chiles torreados	13
SHRIMP CEVICHE VERACRUZANA mexican white shrimp, lemon-herb salsa veracruzana, saladitas saltines	12
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

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TORTAS Y ENSALADAS *sandwiches and salads*

DOS CAMINOS CHICKEN COBB SALAD grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion and queso fresco, cilantro-basil vinaigrette	14
SESAME SEARED YELLOWFIN TUNA LETTUCE TACOS sushi grade tuna with hot papaya salsa, black bean pico de gallo	19
GRILLED SKIRT STEAK SALAD grilled portobello mushrooms, roasted beets, chayote, queso fresco vinaigrette	17
DON FRANCISCO BEEF BURGER pepper jack cheese, caramelized onions and mushrooms on toasted sourdough rye, smoked chile fries	14
CARNE ASADA BURRITO grilled marinated steak, chihuahua cheese, pico de gallo, baby arugula, spinach tortilla	17

PLATILLOS TRADICIONALES *traditional plates*

CHICKEN QUESADILLA chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo	16
DOS ENCHILADAS roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	18
LA CUBANA QUESADILLA herb roasted pork, smoked ham, chihuahua cheese, pickled peppers	15
DOS CAMINOS RANCHEROS crisp tortillas, fried eggs, refried pinto beans, smoked ham, queso fresco	14
TURKEY PICADILLO BURRITO baked in cazuela with roasted tomato chipotle salsa and chihuahua cheese	13
FARMER'S MARKET VEGETABLE QUESADILLA grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	15
DOS CAMINOS RELLENOS roasted poblano chile stuffed with beef picadillo and anaheim chile stuffed with queso oxaca, epazote	18
GRILLED SHRIMP QUESADILLA open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	19

TACOS EN CAZUELA

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

LAMB BARBACOA tender lamb barbeque with chiles, citrus juice and twelve spices	17
COCHINITA PIBIL yucatecan pit-barbecue style pork, habanero pickled red onions	16
CHICKEN TINGA chicken roasted with chipotles, oregano and sweet onions	16
SHORT RIBS TAMARINDO braised beef short ribs, tamarind, white wine, chile de árbol	18

SIDES 5

CUMIN FRIES	VEGETARIAN REFRIED BLACK BEANS
SWEET POTATO FRIES	REFRIED PINTO BEANS
MEXICAN RED RICE	SAUTÉED SPINACH WITH PEPITAS & RAISINS
SPICY CHILE TASTING	SAUTÉED SWEET PLANTAINS
SKILLET POBLANO CORN BREAD	MEXICO CITY STREET CORN

