

GUACAMOLE

made fresh to order, serves two

12

BOCADITOS *starters*

TORTILLA SOUP

grilled chicken, tomato and red chile broth, queso fresco, and avocado

10

CAZUELA DE QUESO FUNDIDO *served with warm flour tortillas*

mexican three cheese fondue

roasted garlic, artichoke hearts, spinach

chorizo and roasted chiles

wild mushrooms, huitlacoche, fresh epazote

11

12

14

15

ROASTED PLANTAIN EMPANADAS

cotija cheese, black beans and chipotle aioli

10

MEXICAN CHOPPED SALAD

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette

grilled chicken

grilled shrimp

11

14

17

RED CHILED CAESAR SALAD

hearts of romaine lettuce, smoked chile croutons, and shaved manchego cheese

grilled chicken

crispy calamari

10

14

15

SHRIMP EMPANADAS

jicama-citrus slaw, tomatillo morita chile salsa

12

CEVICHE

TUNA CEVICHE

soy lime marinade, sesame, chiles torreados

13

SEAFOOD CAMPECHANA

shrimp, lobster and crab in a tomato lime marinade, pickled jalapeños, cilantro and avocado

15

LOBSTER CEVICHE

coconut, lime, habanero, fresh mint

16

CEVICHE TRIO

a tasting of all three ceviches

19

TACOS

served on handmade corn tortillas with a trio of salsas.

please note our tacos are listed from mildest to hottest.

POLLO

pastor marinated chicken, tomatillo-avocado salsa

13

AL CARBON

grilled chicken breast, citrus-chile, guacamole, orange salsa

14

PESCADO

crispy mahi-mahi, spicy slaw, chile aioli, warm flour tortillas

16

CARNITAS

slow roasted pork, green chile salsa, aged cotija cheese

14

ASADA

grilled kobe beef, caramelized onions, cotija cheese, guacamole

16

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

18% gratuity may be added to parties of 8 or more

ENSALADAS Y TORTAS *sandwiches and salads*

- DOS CAMINOS CHICKEN COBB SALAD** 15
grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion and queso fresco, cilantro-basil vinaigrette
- GRILLED MARINATED SKIRT STEAK SALAD** 17
heirloom tomatoes, arugula, queso fresco vinaigrette, crispy tortillas
- HAMBURGER TORTA** 14
8 oz grilled certified angus burger, guacamole, refried black beans, pickled jalapeños mole ketchup

QUESADILLAS

- CHICKEN QUESADILLA** 16
chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo
- LA CUBANA QUESADILLA** 15
herb roasted pork, serrano ham, chihuahua cheese, pickled peppers
- FARMER'S MARKET VEGETABLE QUESADILLA** 15
grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa
- GRILLED SHRIMP QUESADILLAS** 19
chile marinated shrimp, open faced flour tortilla, mexican cheeses, smoked wild mushrooms and oven dried tomato

PLATILLOS TRADICIONALES *traditional plates*

- DOS ENCHILADAS** 18
roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde
- CHIPOTLE BRAISED BEEF BRISKET TAQUITOS** 14
crumbled queso fresco, shaved lettuce, refried pinto beans, tomatillo-avocado salsa
- TURKEY PICADILLO BURRITO** 14
baked en cazuela with roasted tomato chipotle salsa and chihuahua cheese
- ANCHO CHILE SEARED TUNA TOSTADA** 17
green papaya mango slaw, black beans, roasted peanuts, minted jalapeño vinaigrette

DESAYUNO *breakfast*

- DOS CAMINOS RANCHEROS** 14
crisp tortillas, fried eggs, black beans, serrano ham, queso fresco
- CHILAQUILES** 13
baked tortilla casserole, sunny-side up eggs, chihuahua cheese, tres chiles salsa
- BURRITO CON CHORIZO Y HUEVOS** 13
breakfast burrito, mexican sausage, scrambled eggs, chihuahua cheese, avocado, pico de gallo
- PAN TORREJAS** 14
mexican style brioche french toast with mixed berry salsita and piloncillo syrup
- OMELET DE QUESO CON CHILE VERDE** 13
three mexican cheeses, spinach, avocado, roasted green chile salsa