

# DOS CAMINOS

MEXICAN KITCHEN

## ABOUT TEQUILA

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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

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<b>EL CAMINO</b>	11
Milagro Blanco, Triple Sec, Fresh Lime	
<b>CALLE FRESCA</b>	11
Cazadores Blanco, Mango, Cucumber, Ancho Salt Rim	
<b>THE CRUISER</b>	11
Don Julio Blanco, Muddled Brown Sugar	
<b>BLUE POM</b>	13
Gran Centenario Plata, Blueberry Pomegranate, Fresh Lime	
<b>WATERMELON</b>	13
Espolon Silver	
<b>CAMINO DE ORO</b>	14
El Tesoro Reposado, Hand Squeezed Lime Juice, Cointreau Float	

## FROZEN MARGARITAS

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<b>TRADITIONAL</b>	11
Sauza Hornitos Plata, Triple Sec, Hand Squeezed Lime Juice	
<b>PRICKLY PEAR</b>	11
Our Traditional, Blended with Cactus Fruit and Strawberry	
<i>— Add Guava, Passion Fruit, Mango or Blood Orange for 1 Dollar —</i>	

## SPECIALTY COCKTAILS

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<b>LA SPF</b>	12
Herradura Blanco, Aloe Vera, Jarritos Toronja	
<b>DEL DIABLO</b>	12
SKYY Vodka infused with 5 Chiles, Pineapple, Passion Fruit	
<b>BIG BRIGHT</b>	12
Pisco and Prickly Pear Mojito	
<b>MOJITO</b>	13
The Classic, with Myer's Silver	

# SEASONAL SANGRIA

Glass 9 / Pitcher 32

*Esteban's blend of fruits macerated in wine & Spanish brandy*

## RED SANGRIA

Strawberry, Blueberry, Lemon

## WHITE SANGRIA

Mango, Orange

## ROSÉ SANGRIA

Tangerine, Pear and Red Grapes

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# BEER

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## LIGHTER STYLE

6

Corona

Sol

Pacifico

Bohemia

Modelo Especial

Tecate Can

Corona Light

Dos Equis Lager

Budweiser

Bud Light

Clausthaler *non-alcoholic*

## DARKER STYLE

6

Dos Equis Amber

Negra Modelo

Blue Point Toasted Lager

## INTERNATIONAL

7

Sam Adams Seasonal

Stella Artois

## INTERESTED IN YOUR BEER SERVED WITH EXTRA BITE?

Michelada: Beer on the rocks with lime, hot sauce and Maggi.

Palomino: Lime juice and salt

Mordita: With a shot of Traditional Frozen Margarita

Add 3

## TRY ALSO...

The Paloma: Tequila of your choice with muddled pink grapefruit and Grapefruit Soda

Add 2

# WINES BY THE GLASS

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Gl Btl

## SPARKLING AND CHAMPAGNE

Marques de Gelida, Cava, 2005	9	45
Moet et Chandon, "Imperial," Champagne NV(375ml)	14	32

## WHITE

Pinot Grigio, Vigneti del Sole, Italy 2009	9	34
Gewurztraminer, Cartagena, San Antonio Valley 2007	10	38
Chardonnay, Hanging Vine, California 2008	11	42
Riesling, Fritz, Rheinhessen, Germany 2008	12	46
Txakolina, Ameztoi, Getaria, Spain 2008	12	46
Sauvignon Blanc, L.A. Cetto, Mexico 2008	8	30
Sauvignon Blanc, Michael Redde, Sancerre 2008	14	54

## ROSÉ

Cinsault Blend, Triennes, Provence 2009	12	46
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## RED

Merlot, Kenwood, California 2007	9	34
Cabernet Sauvignon, Twenty Rows, Napa 2007	12	46
Malbec, Dona Paula, Mendoza 2008	12	46
Tempranillo, Vina Herminia, Rioja 2008	12	46
Pinot Noir, Loring, Russian River Valley 2008	13	50

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## TEQUILA FLIGHTS

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*We invite you to sample a tasting of 3 different tequilas.  
Served with Chile Salt, Sangrita and Lime. 1/2 oz tasting of each.*

<b>NACIDO — BLANCO</b>	14
Casa Noble, Oro Azul, and El Tesoro	
<b>JOVEN — REPOSADO</b>	15
Cazadores, Chamucos, and Chinaco	
<b>VIEJO — AÑEJO</b>	16
Don Eduardo, Partida, and El Tesoro	
<b>EL REY — EXTRA AÑEJO</b>	40
Milagro Select Barrel Reposado, Milagro Select Barrel Anejo, and Herradura Seleccion Suprema	

## BLANCO TEQUILA

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*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	<i>caramelized fruit</i>	10
Herradura	<i>tangerine nose, distinctive clay finish</i>	10
Don Nacho	<i>honeysuckle and pepper</i>	10
Cazadores	<i>rich and spicy</i>	10
Siembra Azul	<i>licorice, green papaya</i>	10
Sol Dios	<i>orange creamsicle</i>	10
Quita Penas	<i>cinnamon and honeysuckle</i>	10
30-30	<i>lots of smoke, spice and citrus</i>	10
Corazón	<i>battered popcorn, cotton candy</i>	10
Oro Azul	<i>smoke and spice</i>	10
1800 Silver	<i>smooth, smoke and citrus</i>	11
Tanteo Jalapeño	<i>integrated spice</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Don Julio	<i>wildflowers with rich mouth feel</i>	11
Arette	<i>evergreen and creamsicle</i>	11
Milagro	<i>pepper, spice, citrus; very elegant</i>	11
Casa Noble	<i>almost creamy, small hints of fruit</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
Chinaco	<i>cinnamon and fire, think red hots</i>	11
La Certeza	<i>spearmint and rainwater</i>	11
Tanteo Chocolate	<i>pineapple, pepper, chocolate</i>	11
Alma	<i>cool mint and minerality</i>	12
El Mayor Reserve	<i>crisp with light pepper</i>	12
Tres Rios	<i>fresh and ripe; great value</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Inocente	<i>reduced coconut, all natural</i>	12
Frida Kahlo	<i>petrol, white pepper and cocoa nibs</i>	13
Gran Centenario	<i>fresh flowers; calendula</i>	13
El Diamante Cielo	<i>coconut and tangerine</i>	13
Luna Sueno	<i>honeysuckle and sweet agave</i>	13
Trago	<i>floral and sweet</i>	13
Patrón	<i>delicate and smooth</i>	13
Tezon	<i>mezcal nose and smooth mineral finish</i>	14
Corzo	<i>sweet, citrus, pepper</i>	14
Riazul	<i>candied oranges and peppermint</i>	14
Partida	<i>clean, herbal and refreshing</i>	15
Cuervo Reserva Familia	<i>full-bodied, passionfruit &amp; marshmallow</i>	16
Milagro Select Barrel Reserve	<i>herbaceous; maple syrup</i>	19
Gran Patron Platinum	<i>ultra smooth, triple distilled</i>	45

# REPOSADO TEQUILA

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*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.*

Campo Azul	<i>crushed wintergreen</i>	10
Don Nacho	<i>toffee and cinammon</i>	11
Pueblo Viejo	<i>light; passion fruit seeds</i>	11
Herradura	<i>sweet oak, pepper and flowers</i>	11
30-30	<i>smoke, pepper and caramel</i>	11
Chamucos	<i>intense mesquite smoke</i>	11
Siembra Azul	<i>light and spicy; kosher</i>	11
De Los Altos	<i>cola and white pepper</i>	11
1800	<i>smoke with aggressive agave flavors</i>	11
Centinela	<i>citrus and spice</i>	11
Milagro	<i>pepper, citrus and spice</i>	12
El Tesoro	<i>pepper, agave, vanilla and spice</i>	12
Arette	<i>bell pepper and candy canes</i>	12
Gran Centenario Roseangel	<i>hibiscus infused</i>	12
Corralejo	<i>light oak, very smooth</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	12
Chinaco	<i>exquisite with some sweetness</i>	12
Corazón	<i>smoke, spice and pepper with oak</i>	12
Don Julio	<i>flinty with a long finish</i>	12
Alma	<i>kiwi, grilled stone fruit</i>	13
Tres Rios	<i>chai latte, grilled beef fat</i>	13
El Mayor Reserve	<i>citrus, smoke, pepper and caramel</i>	13
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
Cazadores	<i>intense pepper; nice balance</i>	13
La Certeza	<i>heavy with roasted poblano chiles</i>	13
Luna Sueno	<i>tropical fruit and spiced honey</i>	13
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
Patrón	<i>delicate bourbon</i>	14
El Diamante Cielo	<i>fiery with strong oak</i>	14
Maestro Dobel Diamond	<i>reposado, anejo and extra anejo</i>	14
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Trago	<i>milk chocolate</i>	14
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Casa Noble	<i>light agave with pepper</i>	16
Partida	<i>smooth, sweet caramel</i>	16
Corzo	<i>brown sugar and cloves</i>	16
Tezon	<i>faint oak, smooth with light caramel</i>	16
San Matias Carmesi	<i>lime rind and caramel</i>	17
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20

# AÑEJO TEQUILA

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*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.*

Campo Azul	<i>roasted poblano chiles</i>	11
Sauza Conmemorativo	<i>creamy and earthy</i>	11
De Los Altos	<i>vanilla and ginger</i>	12
1800	<i>sweet vanilla and smooth complexity</i>	12
Pueblo Viejo	<i>smoke and pemmican</i>	12
Sol Dios	<i>bourbon cask and green tea</i>	12
Milagro	<i>sweet spice with smoke and pepper</i>	12
El Jimador	<i>bananas foster</i>	12
Herradura	<i>fresh sage with hints of vanilla</i>	12
30-30	<i>caramel apples</i>	12
El Tesoro	<i>intense agave, smoke and caramel</i>	13
El Charro	<i>butterscotch, honey</i>	13
Alma	<i>dried dates and figs</i>	14
Tres Rios	<i>black licorice jelly beans</i>	14
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
El Mayor Reserve	<i>cinnamon, honey, vanilla</i>	14
Oro Azul	<i>smoke, pepper, caramel and floral</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Chinaco	<i>pepper, citrus, chamomile, caramel</i>	14
Don Julio	<i>cinnamon, pepper and caramel</i>	14
Pura Sangre	<i>honey, caramel, and gingerbread</i>	14
Cabo Wabo	<i>battered pecans</i>	14
La Certeza	<i>dry for an añejo; smoked ham</i>	14
Cazadores	<i>sweet with a peppery finish</i>	14
Corralejo	<i>smoky, clean finish</i>	14
Patron	<i>pepper, strong agave, hints of oak</i>	15
El Diamante Cielo	<i>roasted peppers</i>	16
Corazon	<i>minty and sweet</i>	16
Riazul	<i>chocolate, licorice, peppermint, sarsaparilla</i>	16
Trago	<i>black licorice and toffee; smooth</i>	16
Partida	<i>rich vanilla and hints of chocolate</i>	17
Corzo	<i>spearmint, bergamot, bitter cherries</i>	17
Frida Kahlo	<i>warm baking spices</i>	19
Tezon	<i>vanilla, oak with a smooth finish</i>	28

## EXTRA AÑEJO TEQUILA

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*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.*

Centinela 3 Year	<i>chocolate ice cream</i>	14
Sauza Tres Generaciones	<i>aged 3 yrs; oak and butterscotch</i>	14
San Matias Gran Reserva	<i>clover honey and perfume</i>	19
Cuervo Reserva Familia	<i>lots of oak with some spice</i>	20
El Tesoro Paradiso	<i>flawless balance of agave and oak</i>	20
Milagro Select Barrel Reserve	<i>caramel and butterscotch</i>	24
Casa Noble	<i>roasted banana and bitter almond</i>	29
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	35
San Matias Rey Sol	<i>aged 5 yrs; roasted bananas and nettles</i>	39
Cabo Wabo Uno	<i>lemony butterscotch; rye whiskey-like finish</i>	40
Gran Centenario Leyenda	<i>woody; roasted almonds and cloves</i>	42
Herradura Sel. Suprema	<i>aged 5 yrs; raisins and tobacco</i>	45
El Tesoro 70th Anniversary	<i>wintergreen and roasted plaintains</i>	48
Don Julio Real	<i>delicate citrus; extremely smooth</i>	52
Partida Elegante	<i>fantastic butter pecan</i>	65
Patron Burdeos	<i>stunningly rich, cognac style</i>	110
1800 Collection	<i>the Louis XIII of tequila</i>	200

## MEZCAL

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*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 Espadín 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.*

Del Maguey Minero	12
Sombra	12
Del Maguey San Luis Rio	12
Danzantes (Oak-aged)	14
Del Maguey Tobala	21
Del Maguey Pechuga	22

# WINE

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## CHAMPAGNE AND SPARKLING

Mionetto “Il Prosecco,” Prosecco, Italy NV	40
Bellavista, Franciacorta, Brut NV	85
Veuve Clicquot, Brut, Champagne NV	105
Moët & Chandon, “Dom Pérignon,” Champagne 1999	250

## WHITE

Albariño, Do Ferreiro, Rías Baixas 2006	57
Chardonnay, Louis Michel, Chablis Burgundy 2007	48
Chardonnay, Dierberg, Santa Maria Valley 2005	68
Chardonnay, Mer Soleil, Central Coast 2005	85
Chardonnay, Jordan, Russian River 2006	70
Chenin Blanc, Foreau, Demi Sec, Vouvray 2003	66
Gewurztraminer Spatlese, Pfeffingen “Unstein,” Pfalz 2005	46
Pinot Blanc Blend, Sinskey, “Abraxas,” Carneros 2005	60
Riesling, Monchhof “Urziger Wurzgarten,” Mosel 2008	59
Riesling, S Donabaum “Brandstatt,” Wachau 2006	59
Sauvignon Blanc, Lucien Crochet “Le Chene,” Sancerre 2006	60

## ROSÉ

Syrah, Domaine Faillenc, “Sainte Marie,” Languedoc 2009	38
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## RED

Cabernet Franc, Lieb, North Fork 2005	45
Cabernet Sauvignon, Amavi, Columbia Valley 2006	56
Cabernet Sauvignon, Honig, Napa 2006	73
Cabernet Sauvignon, Stag’s Leap Wine Cellars, Napa 2005	125
Carinena/Garnacha Blend, Can Blau, Montsant 2007	44
Pinot Noir, Buena Vista, Carneros 2006	75
Pinot Noir, Belle Glos, Santa Maria Valley 2007	102
Syrah Blend, Brusquières, Chateauneuf-du-Pape 2004	81
Syrah, Gramercy Cellars “Lagniappe,” Columbia Valley 2005	73
Syrah, Kingston Family Vineyards, “Bayo Oscuro,” Chile 2004	88
Syrah, Chapoutier, Crozes- Hermitage 2006	60
Tempranillo, Remelluri, Rioja 2003	75
Tempranillo, Viña Sastre “Crianza,” Ribera del Duero 2007	45
Zinfandel, Dashe, Dry Creek 2005	51