

GUACAMOLE

made fresh to order, serves two

13

BOCADITOS *starters*

TORTILLA SOUP

roasted tomato and red chile broth, grilled chicken, queso fresco, avocado, crispy tortilla strips

9

CAZUELA DE QUESO FUNDIDO

mexican three cheese fondue, chile rajas, grilled spanish chorizo, fingerling potatoes, artichoke hearts

13

ROASTED PLANTAIN EMPANADAS

requesòn, black beans and chipotle aioli

10

ENSELADA DE BETABELES

roasted beets, humbolt fog goat cheese, pan dulce croutons, toasted pumpkin seed vinaigrette

11

MEXICAN CHOPPED SALAD

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas, red chile and lime vinaigrette

11

BEEF PICADILLO EMPANADAS

wheat flour masa, ground beef, pine nuts, raisins, salsa de queso, pickled red cabbage

12

SALSA CON CHAPULINES

roasted tomatillo salsa made to order en molcajete, smoked pasilla chiles, toasted oaxacan grasshoppers, warm corn tortillas

12

CEVICHE

TUNA CEVICHE

soy lime marinade, pickled serrano chiles, fresh mint, roasted sweet potatoes

13

OYSTER CEVICHE

north pacific oysters on the half shell, blood orange, habanero mignonette, cilantro infused olive oil

15

LOBSTER CEVICHE

aji amarillo-roasted mango salsa, fresh mint, plantain chips

16

CEVICHE TRIO

a tasting of all three ceviches

18

TACOS

served with refried beans and mexican rice, on handmade corn tortillas and 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

15

PESCADO

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

16

CARNITAS

slow roasted pork, serrano chile salsa, aged cotija cheese

14

ASADA

grilled sirloin steak, caramelized onions, cotija cheese, guacamole

17

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

20% gratuity may be added to parties of 8 or more

ESPECIALIDADES DE LA CASA *house specialties*

- SHRIMP QUESADILLA** 22
open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, wild mushrooms and oven-dried tomatoes
- ANCHO CRUSTED SWORDFISH** 27
gingered sweet potato mash, seared greens, mango mojo de ajo
- SEARED SEA SCALLOPS** 27
grilled pineapple salsa, coconut jasmine rice, passion fruit mojo
- CAMARONES AL AJILLO** 28
sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice
- FARMER'S MARKET VEGETABLE QUESADILLA** 19
grilled vegetables and wild mushrooms layered with crisp tortillas, mexican cheeses, roasted tomato-arbol salsa

PLATILLOS TRADICIONALES *traditional plates*

- DOS ENCHILADAS** 20
roasted chicken rolled in corn tortillas with mexican cheeses and two sauces; tomatillo verde and mole poblano - *a complex sauce of chiles, chocolate and nuts*
- PESCADO VERACRUZANO** 29
tres chile marinated chilean sea bass in a traditional sauce of tomato, garlic, spanish olives, jalapeño, mexican oregano
- COCHINITA PIBIL** 24
slow roasted suckling pig, sautéed plantains, habanero pickled onions, achiote sauce
- POLLO ALA PLANCHA** 23
spice roasted natural chicken, saffron fideos, haricot vert, toasted almonds, golden raisins, tomato chimichurri
- TACOS EN CAZUELA**
served with warm corn tortillas, mexico city street corn, charro beans, spicy cabbage slaw
- SHORT RIBS TAMARINDO** 21
braised beef short ribs, tamarind, white wine, chile de arbol
- LAMB BARBACOA** 19
tender lamb barbecue with chiles, citrus juice and twelve spices

A LA PARRILLA *from the grill*

- GRILLED MARINATED SKIRT STEAK SALAD** 18
baby arugula, spinach, grilled portobello mushrooms, butternut squash, roasted jalapeño-blue cheese dressing
- RIBEYE STEAK ALAMBRE** 29
skewered with applewood smoked bacon, cipollini onions, poblano chilies, arroz con crema and chimichurri sauce
- BLACK ANGUS SKIRT STEAK** 25
cilantro and cumin marinated steak, frijoles borrachos, roasted tomato and caramelized onion salsita
- CHIPOTLE BARBECUE NIMAN RANCH RIBS** 26
black bean and chorizo chili, cumin braised cabbage, chipotle barbecue sauce
- ANCHO CRUSTED FILET MIGNON** 34
forked smashed fingerling potatoes, bacon seared swiss chard, chipotle garlic butter

SIDES 5

CUMIN FRIES
SWEET POTATO FRIES
MEXICAN RED RICE
SPICY CHILE TASTING

REFRIED BEANS
SPINACH WITH PEPITAS & RAISINS
SAUTÉED SWEET PLANTAINS
MEXICO CITY STYLE CORN ON THE COB