

DOS CAMINOS

MEXICAN KITCHEN

ABOUT TEQUILA

WITH OVER 100 SELECTIONS, we have assembled the most extensive collection of Tequila in Las Vegas, 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

EL CAMINO 11

Milagro Blanco, Triple Sec, Hand Squeezed Lime

MIRABELLA 11

Chinaco Verde, Agave Nectar, Mirabelle Puree

BLUEBERRY POMEGRANATE 12

Partida Blanca, Blueberry Pomegranate, Fresh Lime

CAMINO DE ORO 15

El Tesoro Reposado, Lime Juice, Gran Marnier Float

QUATRO CAMINOS (SEASONAL ORGANIC) 15

4 Copas Blanco, Agave Nectar, Organic Clementine

RED CADILLAC 15

Patron Reposado, Aperol, Red Pepper Puree

FROZEN MARGARITAS

TRADITIONAL 11

Sauza Hornitos Blanco, Triple Sec, Hand Squeezed Lime

PRICKLY PEAR 11

Our Traditional with Cactus Fruit and Strawberry

-Add white peach, mango or raspberry for 2.00-

SPECIALTY COCKTAILS

COSMO DEL DIABLO 12

Belvedere Cytruso, Triple Sec, Chiles and Passionfruit

PERFECT STORM 12

10 Cane Rum, Pineapple and Ginger Beer

PALOMINO 12

Absolut Grapefruit, Epazote, Grapefruit Soda, Kumquats

MOJITO 12

Cruzan Rum, Mint and Lime Foam

TEQUILA FLIGHTS

We invite you to sample a tasting of 3 different tequilas.

Served with Chile Salt, Sangrita and Lime. ½ oz tasting of each.

NACIDO – BLANCO 14

Milagro, Chinaco and El Tesoro

JOVEN – REPOSADO 15

Don Julio, Patron, and Corazon

VIEJO – AÑEJO 16

Don Eduardo, Partida, and Espolon

EL REY – EXTRA AÑEJO 50

Don Julio 1942, Gran Centenario Leyenda & Herradura Seleccion

BLANCO TEQUILA

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.

1800	<i>smooth, smoke and citrus</i>	10
Cabo Wabo	<i>caramelized fruit</i>	10
Cabrito	<i>pepper and spice</i>	10
Cazadores	<i>rich and spicy</i>	10
Corazón	<i>battered popcorn, cotton candy</i>	10
Don Fernando	<i>flinty and spirited</i>	10
Herradura	<i>tangerine nose, distinctive clay finish</i>	10
Sol Dios	<i>orange creamsicle</i>	10
Casa Noble	<i>almost creamy, small hints of fruit</i>	11
Chinaco	<i>cinnamon and fire, think red hots</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Don Julio	<i>wildflowers with rich mouth feel</i>	11
El Mayor Reserve	<i>crisp with light pepper</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
Espolón	<i>very pure intense agave flavors</i>	11
Milagro	<i>pepper, spice, citrus; very elegant</i>	11
Sauza Hornitos Plata	<i>clover and green apple</i>	11
Tres Rios	<i>fresh and ripe; great value</i>	11
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Oro Azul	<i>smoke and spice</i>	12
Partida	<i>clean, herbal and refreshing</i>	12
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Siete Leguas	<i>green peppercorn and mesquite</i>	12
Don Alejo	<i>citrus, white pepper and smoke</i>	13
El Diamante Cielo	<i>coconut and tangerine</i>	13
Gran Centenario	<i>fresh flowers; calendula</i>	13
Patrón	<i>delicate and smooth</i>	13
Trago	<i>floral and sweet</i>	13
Corzo	<i>sweet, citrus and pepper</i>	14
Tezon	<i>mezcal nose and smooth mineral finish</i>	14
4 Copas	<i>organic, pure and clean</i>	15
Asombroso	<i>cotton candy</i>	15
Cuervo Reserva Familia	<i>full-bodied, passionfruit and marshmallow</i>	16
Porfidio	<i>tropical fruits with a soft finish</i>	16
Milagro Select Barrel Reserve	<i>herbaceous; maple syrup</i>	22
Acumbara	<i>pancetta and mango peel</i>	24
Canicas	<i>bursting with honeysuckle and stonefruits</i>	30
Gran Patron Platinum	<i>ultra smooth, triple distilled</i>	45

REPOSADO TEQUILA

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.

1800	<i>smoke with aggressive agave flavors</i>	11
Cabrito	<i>oak, smoke and pepper</i>	11
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	11
Don Fernando	<i>white chocolate and pipe tobacco</i>	11
Herradura	<i>sweet oak, pepper and flowers</i>	11
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	11
Cazadores	<i>intense pepper; nice balance</i>	11
Casa Noble	<i>light agave with white pepper</i>	12
Chinaco	<i>exquisite with some sweetness</i>	12
Corazón	<i>smoke, spice and pepper with oak</i>	12
Corralejo	<i>light oak, very smooth</i>	12
Don Julio	<i>flinty with a long finish</i>	12
El Mayor Reserve	<i>citrus, smoke, pepper and caramel</i>	12
El Tesoro	<i>pepper, agave, vanilla and spice</i>	12
Espolón	<i>screaming spearmint</i>	12
Milagro	<i>pepper, citrus and spice</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Tres Rios	<i>chai latte, grilled beef fat</i>	12
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
Siete Leguas	<i>citrus, light pepper and vanilla</i>	13
Casa Noble	<i>light agave and pepper</i>	14
El Diamante Cielo	<i>fiery with strong oak</i>	14
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Oro Azul	<i>smooth vanilla</i>	14
Patrón	<i>delicate bourbon</i>	14
Trago	<i>milk chocolate</i>	14
Corzo	<i>brown sugar and cloves</i>	15
4 Copas	<i>organic, spiced pears and violet</i>	16
Asombrosa La Rosa (11months)	<i>red fruits, earthy finish</i>	16
Partida	<i>smooth, sweet caramel</i>	16
Tezon	<i>faint oak, smooth with light caramel</i>	16
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	18
Don Camilo	<i>wet rainforest</i>	20
Acumbara	<i>grilled sweet peppers</i>	30
Penca Azul	<i>macadamia brittle</i>	30
Canicas	<i>bitter orange rind and milk chocolate</i>	32

AÑEJO TEQUILA

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.

Sauza Commemorativo	<i>creamy and earthy</i>	11
1800	<i>sweet vanilla and smooth complexity</i>	12
Cabrito	<i>smoked pineapple</i>	12
Don Fernando	<i>banana and butterscotch</i>	12
Herradura	<i>fresh sage with hints of vanilla</i>	12
Chinaco	<i>pepper, citrus, chamomile, caramel</i>	13
Corralejo	<i>smoky, clean finish</i>	13
Don Julio	<i>cinnamon, pepper and caramel</i>	13
El Tesoro	<i>intense agave, smoke and caramel</i>	13
Espolón	<i>roses and acacia honey</i>	13
Milagro	<i>sweet spice with smoke and pepper</i>	13
Cabo Wabo	<i>battered pecans</i>	14
Cazadores	<i>sweet with a peppery finish</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Sauza Hornitos	<i>golden raisins, cinnamon and molasses</i>	14
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
Tres Rios	<i>black licorice jelly beans</i>	14
Gran Centenario	<i>like vanilla ice cream</i>	15
Patron	<i>pepper, strong agave, hints of oak</i>	15
Trago	<i>black licorice and toffee; smooth</i>	15
Corzo	<i>spearmint, bergamot, bitter cherries</i>	16
Corazon	<i>minty and sweet</i>	16
El Diamante Cielo	<i>roasted peppers</i>	16
El Mayor Reserve	<i>cinnamon, honey, vanilla</i>	16
4 Copas	<i>roasted poblano chiles</i>	17
Partida	<i>rich vanilla and hints of chocolate</i>	17
Tonala	<i>sherry and pickling spices</i>	20
Don Camilo	<i>fruit filled pancakes</i>	24
Stallion	<i>strong, slightly briny, douglas fir</i>	25
Tezon	<i>vanilla, oak with a smooth finish</i>	28
Penca Azul	<i>dolce de leche</i>	40

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING

Scharffenberger, Anderson Valley, California, Brut NV	14
Perrier Jouet, Champagne, Brut NV	22
Moët & Chandon, Brut Rose NV	28

WHITE

Pinot Grigio, Santa Maddalena, Italy 2006	11
Chardonnay, Summerland, Santa Barbara 2006	12
Riesling, Wegeler, Rheingau, Germany 2004	12
Sauvignon Blanc, Markham, Napa 2006	13
Chenin Blanc, Chateau du Montfort, Vouvray 2005	14

RED

Pinot Noir, Cono Sur 'Vision', Colchagua, Chile 2007	12
Tempranillo, Mi Puerto Colorado, Rioja, Spain 2005	12
Cabernet Sauvignon, Terrazas de los Andes, Mendoza 2006	13
Zinfandel, Green and Red, Chiles Valley, Napa 2005	15
Merlot, Flora Springs, Napa 2004	16

WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING

Scharffenberger, Brut, Anderson Valley	50
Raventos, Blanc 'Gran Reserva', Cava, Brut Nature 1999	68
Perrier-Jouët, English Cuvée, Grand Brut NV	75
Veuve Clicquot, Yellow Label NV	120
Bellavista, Brut Rose NV	141
Ruinart, Blanc de Blancs, Brut NV	180
Larmandier, Brut Rose, Vertus NV	165
Billecart Salmon, Brut Rosé NV	200
Alfred Gratien 'Cuvée Paradis' NV	265
Moët & Chandon, Dom Perignon 1999	450
Veuve Clicquot, La Grande Dame 1998	400
Krug, Grande Cuvée NV	500

EXTRA AÑEJO TEQUILA

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.

Sauza Tres Generaciones	<i>aged 3 yrs; oak and butterscotch</i>	15
Casa Noble	<i>roasted banana and bitter almond</i>	22
Milagro Select Barrel Reserve	<i>caramel and butterscotch</i>	22
Cuervo Reserva Familia	<i>lots of oak with some spice</i>	25
El Tesoro Paradiso	<i>flawless balance of agave and oak</i>	30
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	35
Asombroso	<i>dark cherry cola, velvety</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
Cabo Uno	<i>lemony butterscotch, rye whiskey finish</i>	50
Chinaco Emperador	<i>aged 7 yrs; sweet sherry, amazing depth</i>	50
Partida Elegante	<i>fantastic butter pecan</i>	65
Don Julio Real	<i>delicate citrus; extremely smooth</i>	70
Patron Burdeos	<i>stunningly rich, cognac style</i>	110
Chinaco Negro	<i>decadently rich with vanilla cream</i>	115
1800 Coleccion	<i>the louis XIII of tequila</i>	140

MEZCAL

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 Crema	10
Del Maguey Chichicapa	12
Del Maguey Minero	12
Del Maguey Santo Domingo	12
Danzantes (Oak-aged)	14
Del Maguey Tobala	21
Del Maguey Pechuga	22

WINE

WHITE

Albariño, Bodegas Pablo Padin 2005	50
Arneis, Giacosa, Roero 2006	70
Arneis, Palmina, Santa Ynez 2005	58
Chadonnay, Domaine Leflaive, Bougogne Blanc 2004	70
Chardonnay, Raveneau 'Montée de Tonnerre, Chablis 2005	275
Chardonnay, Au Bon Climat, Santa Barbara 2006	50
Chardonnay, Cape Mentelle, Margaret River, Western Australia 2005	65
Chardonnay, El Molino, Rutherford 2004	140
Chardonnay, Francois Mikulski, Meursault Charmes 2002	250
Chardonnay, Jordan, Russian River Valley 2005	78
Chardonnay, Kistler 'Les Noisetiers, Sonoma Coast 2006	140
Chardonnay, Kongsgaard, Napa 2005	225
Chardonnay, Newton 'Red Label', Napa 2005	45
Chardonnay, Niellon 'Maltroie', Chassagne Montrachet 2003	225
Chardonnay, Peter Michael 'La Carriere, Knights Valley 2003	175
Chardonnay, Ramey, Russian River Valley 2004	85
Chardonnay, Ramonet 'Enseignerres', Puligny Montrachet 2005	145
Chardonnay, Stuhlmuller, Alexander Valley 2005	65
Chardonnay, Vocoret, Chablis 2004	50
Chenin Blanc, Foreau 'Clos Naudin', Vouvray Sec 2003	75
Gewurztraminer, Schleret 'Herrenweg', Alsace 2002	65
Grüner Veltliner, Brundlmayer, 'Kamtaler Terrasen', Kamtal 2003	55
Moschofilero, Domaine Skouras, Peloponnese 2006	45
Pinot Grigio, Livio Felluga, Colli Orientali del Friuli 2006	65
Pinot Grigio, Tieffenbrunner, Delle Venezie 2006	40
Pinot Gris, Margerum Wine Company 'Alisos', Santa Ynez 2006	60
Riesling, Betts & Scholl, Eden Valley 2006	65
Riesling, Dönnhoff, Oberhäuser Brücke, Spätlese, Nahe 2005	110
Riesling, J.J. Prum, Wehlener Sonnenuhr, Kabinett, Mosel 2002	65
Riesling, Prager, Smaragd 'Steinriegl', Wachau 2003	98
Riesling, Trimbach 'Clos St Hune', Alsace 1999	350
Riesling, Von Buhl, Forsteiner Jesuitengarten, Spätlese, Pfalz 2004	50
Riesling, Weinbach 'Cuvée Théo', Alsace 2006	120
Sauvignon Blanc, Angelo Gaja, Piedmont 2004	180
Sauvignon Blanc, Cloudy Bay, Marlborough 2007	70
Sauvignon Blanc, Honig, Napa 2006	55
Sauvignon Blanc, Lucien Crochet, Sancerre 2005	65
Sauvignon Blanc, Peter Michael 'L'Après-Midi', Sonoma 2006	120
Sauvignon Blanc, Wattle Creek, Mendocino 2006	40
Sauvignon Blanc, Westerly, Santa Ynez 2005	60
Sauvignon Blanc Blend, Carbonnieux, Pessac Leognan 2004	100
Semillon Blend, Delille 'Chaleur Estate', Columbia Valley 2006	85
Tocai Friuliano, Bastianich, Colli Orientali del Friuli 2006	45
Torrontes, Crios de Susana Balbo, Cafayate 2006	45
Viognier/Marsanne, D'Arenberg, 'Hermit Crab', S Australia 2005	40
Vermentino, Bibi Graetz 'Bianco di Casamatta', Tuscany 2004	38

RED

Bonarda/Malbec, Tikal 'Patriota', Mendoza 2005	55
Cabernet Blend, Betz 'Clos de Betz', Columbia Valley 2003	80
Cabernet Blend, Cain Five, Napa 1999	175
Cabernet Blend, Chappellet 'Mountain Cuvee', Napa 2004	65
Cabernet Blend, Château Beycheville, St-Julien 2003	185
Cabernet Blend, Château Cos d'Estournel, St-Estephe 1996	365
Cabernet Blend, Château Mouton-Rothschild, Pauillac 1990	1,100
Cabernet Blend, Opus One, Napa 2003	365
Cabernet Franc, Jouget 'Cuvee Terroir', Chinon 2005	48
Cabernet Franc, Sirita, Napa 2003	120
Cabernet Sauvignon, Araujo 'Eisele Vineyard', Napa 1997	1,000
Cabernet Sauvignon, Dalle Valle, Napa 1997	450
Cabernet Sauvignon, Rubicon 'Cask', Rutherford 2004	165
Corvina Blend, Bussola 'TB', Amarone della Valpolicella 2001	235
Grenache Blend, Château La Nerthe, Châteauneuf-du-Pape 1998	115
Grenache, Betts & Scholl, Barossa 2004	65
Grenache/Syrah Blend, Torbreck 'Cuvee Juveniles', Barossa 2005	50
Malbec, Montes, Colchagua 2006	40
Mencia, Dominio de Tares, Exaltos-Cepas Viejas, Bierzo 2003	70
Merlot Blend, Château Angelus, St-Émilion 2003	550
Merlot, Hall, Napa 2003	68
Merlot, Pepper Bridge, Walla Walla 2002	110
Merlot, Shafer, Napa 2000	85
Monastrell, Juan Gil, Jumilla 2004	35
Nebbiolo, Gaja, Barbaresco 2001	400
Nebbiolo, Giacosa 'Villero', Barolo 1996	225
Petite Syrah, Frog's Leap, Napa 2005	85
Pinot Noir, Anne Gros, Bourgogne Rouge 2003	65
Pinot Noir, Belle Glos, Sonoma 2006	60
Pinot Noir, Brewer Clifton 'Rio Vista', Santa Rita Hills 2005	105
Pinot Noir, Groffier 'Les Amoureuses', Chambolle Musigny	465
Pinot Noir, Hanzell, Sonoma 2005	200
Pinot Noir, J.K. Carriere, Willamette 2005	95
Pinot Noir, Lucia, Santa Lucia Highlands 2003	80
Sagrantino, Arnald-Caprai, Rosso di Montefalco 2003	60
Sangiovese, Antinori 'Solaia', Toscana 1997	950
Sangiovese, Castello di Monsanto, Chianti Classico Riserva 2003	60
Sangiovese, Montepeloso Rosso, Toscana 2005	38
Shiraz, Hazy Blur, McLaren Vale Australia 2004	75
Syrah, Clape, Cornas 2004	220
Syrah, Jasmin, Côte-Rôtie 2000	150
Syrah, Kunin 'Alisos', Santa Barbara 2001	80
Syrah/Cabernet Blend, Lewis Cellars 'Alec Blend, Napa 2005	145
Tempranillo, Contado de Haza, Ribera del Duero 2003	65
Tempranillo, Flor di Pingus Ribera del Duero 2004	135
Tempranillo, La Rioja Alta 'Vina Ardanza', Rioja 1999	90
Zinfandel, Rafanelli, Dry Creek Valley 2005	100
Zinfandel, Ridge 'Geyserville, Sonoma 2005	80