

GUACAMOLE

made fresh to order, serves two

13

BOCADITOS starters

TORTILLA SOUP 9

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

CAZUELA DE QUESO FUNDIDO 13

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

ROASTED PLANTAIN EMPANADAS 10

requeson, black beans and chipotle aioli

MEXICAN CHOPPED SALAD 10

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

grilled chicken 14

grilled shrimp 17

ENSELADA DE BETABELES 11

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

BEEF PICADILLO EMPANADAS 12

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

SALSA CON CHAPULINES 12

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

CEVICHE

TUNA CEVICHE 13

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

OYSTER CEVICHE 15

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

LOBSTER CEVICHE 16

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

CEVICHE TRIO 18

a tasting of all three ceviches

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

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
baby arugula, spinach, grilled portobello mushrooms, butternut squash, roasted jalapeño-blue cheese dressing
- HAMBURGER TORTA** 15
8 oz grilled certified angus burger, guacamole, refried black beans, pickled jalapeños, mole ketchup

QUESADILLAS

- CHICKEN QUESADILLA** 16
chicken breast, chipotle barbecue sauce, mexican cheeses, crema, pico de gallo
- LA CUBANA QUESADILLA** 15
herb roasted pork, smoked ham, mexican cheeses, pickled peppers
- FARMER'S MARKET VEGETABLE QUESADILLA** 16
grilled vegetables and wild mushrooms layered with crisp tortillas, mexican cheeses, roasted tomato-arbol salsa
- SHRIMP QUESADILLA** 20
chile marinated shrimp, open faced flour tortilla, mexican cheeses, wild mushrooms and oven dried tomato

PLATILLOS TRADICIONALES

traditional plates

- DOS ENCHILADAS** 19
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*
- DOS TAQUITOS** 15
pastor chicken, chipotle braised beef, tomatillo-avocado salsa, refried pinto beans, poblano rice
- CARNE ASADA BURRITO** 16
grilled marinated steak, mexican cheeses, pico de gallo, spinach tortilla
- 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

DESAYUNO

breakfast

- DOS CAMINOS RANCHEROS** 14
crisp tortillas, fried eggs, black beans, smoked ham, queso fresco
- CHILAQUILES** 13
baked tortilla casserole, sunny-side up eggs, mexican cheeses, tres chiles salsa
- CHORIZO AND EGG BURRITO** 14
refried beans, mexican cheeses, avocado, sweet potato fries
- OMELET DE QUESO CON CHILE VERDE** 13
three mexican cheeses, spinach, avocado, roasted green chile salsa