

DOS CAMINOS

MEXICAN KITCHEN

ABOUT TEQUILA

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

EL CAMINO MARGARITA	11
Milagro Blanco, Triple Sec, Hand Squeezed Lime Juice	
PASSION FRUIT MARGARITA	12
Sauza Hornitos, Triple Sec, Passion Fruit	
BLUEBERRY POMEGRANATE MARGARITA	13
Chinaco Verde, Blueberry Pomegranate, Hand Squeezed Lime Juice	
TROPICA	14
Herradura Reposado, Pineapple, Sorrel	
CAMINO DE ORO	15
El Tesoro Reposado, Hand Squeezed Lime Juice, Cointreau Float	

FROZEN MARGARITAS

TRADITIONAL FROZEN	11
1800 Blanco, Triple Sec, Hand Squeezed Lime Juice	
PRICKLY PEAR CACTUS FROZEN	11
Our traditional, Blended with Cactus Fruit and Strawberry	

— Add Guava, Passionfruit or Blood Orange for 1 Dollar —

SPECIALTY COCKTAILS

MEXICO CITY MULE	12
Absolut Ruby Red, Ginger, Lime, Guava Jarritos	
WATERMELON PALOMA	12
Milagro Blanco, Grapefruit Jarritos	
COSMO DEL DIABLO	12
Skyy Vodka infused with 5 Chiles, Pineapple, Passion Fruit	
MOJITO	12
The Classic, with Cruzan Rum	

SUMMER REFRESHER N/A

SANDIA LEMONADE	5
Watermelon, Mint Salt	

SEASONAL SANGRIA

Glass 9 / Pitcher 32

Esteban's blends of Summer fruits macerated in wine & Spanish brandy

RED SANGRIA

Black Plum, Canteloupe, Blood Orange

WHITE SANGRIA

Nectarine, Meyer Lemon, Sugarcane

BEER

In Mexico the traditional lighter style beers are usually enjoyed with a few cubes of ice and fresh lime juice in a salt-rimmed glass (known as a Michelada).

INTERESTED IN YOUR BEER SERVED WITH EXTRA BITE?

Have your beer served Mordida style. Add 3

LIGHTER STYLE 6

Corona

Sol

Pacifico

Modelo Especial

Tecate Can

Corona Light

Dos Equis Lager

Clausthaler *non-alcoholic*

DARKER STYLE 6

Dos Equis Amber

Negra Modelo

INTERNATIONAL 7

Sam Adams Summer Ale

Stella Artois

WINES BY THE GLASS

	Gl	Btl
SPARKLING AND CHAMPAGNE		
Cava, Aliguer, Spain 2004	9	45
Llopart, Brut Rosé, Cava 2004	13	65
Gardet, Brut, Champagne NV	17	83
WHITE		
Pinot Grigio, Le Coste, Venetie, Italy 2006	9	34
Chardonnay, Evans & Tate, Margaret River, Australia 2004 (375ml)	10	21
Verdejo, Naia, Rueda, Spain 2006	10	38
Chardonnay, Wolffer "Reserve," Hamptons 2004	11	42
Sauvignon Blanc, Siefried, Nelson, New Zealand 2006	12	46
Riesling, Wegeler "Pure Dry," Rheingau 2005	13	50
RED		
Malbec, Urban Uco, Mendoza, Argentina 2005	9	34
Shiraz, Wishing Tree, Western Australia 2006	9	34
Cabernet Sauvignon, Montes, Colchagua Valley 2006	10	38
Rioja, Sierra Cantabria, Spain 2006	10	38
Pinot Noir, Cartlidge & Brown, Napa 2006	12	46
Cabernet Sauvignon, Twenty Bench, Napa 2005	14	54

TEQUILA FLIGHTS

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

BLANCO	14
Casa Noble, Arette, and El Tesoro	
REPOSADO	15
Cazadores, 30-30, and Chamucos	
ANEJO	16
Lapis, Partida, and Pueblo Viejo	
TOP SHELF	40
Milagro Select Barrel Reposado, Milagro Select Barrel Anejo, and Herradura Seleccion Suprema	

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.

Cabo Wabo	<i>caramelized fruit</i>	10
Don Nacho	<i>honeysuckle and pepper</i>	10
Herradura	<i>tangerine nose, distinctive clay finish</i>	10
San Matias	<i>pepper, spice and intense agave</i>	10
30-30	<i>lots of smoke, spice and citrus</i>	10
Corazón	<i>battered popcorn, cotton candy</i>	10
Pueblo Viejo	<i>pepper, smooth, floral</i>	10
Pura Sangre	<i>citrus, pepper, honeysuckle</i>	10
1800	<i>smooth, smoke and citrus</i>	10
Cabrero	<i>pepper and spice</i>	10
Cazadores	<i>rich and spicy</i>	10
Siembra Azul	<i>licorice, green papaya</i>	10
Oro Azul	<i>smoke and spice</i>	10
El Conquistador	<i>clean, smooth with light spice</i>	11
Arette	<i>evergreen and creamsicle</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Chinaco	<i>cinnamon and fire, think red hots</i>	11
Milagro	<i>pepper, spice, citrus; very elegant</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
Don Julio	<i>wildflowers with rich mouth feel</i>	11
Casa Noble	<i>almost creamy, small hints of fruit</i>	11
La Certeza	<i>spearmint and rainwater</i>	11
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Tres Rios	<i>crisp menthol and eucalyptus</i>	12
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
El Mayor Reserve	<i>crisp with light pepper</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Siete Leguas	<i>green peppercorn and mesquite</i>	12
El Diamante Cielo	<i>coconut and tangerine</i>	13
Frida Kahlo	<i>oily petrol, white pepper and raw cocoa nibs</i>	13
Trago	<i>floral and sweet</i>	13
Gran Centenario	<i>fresh flowers; calendula</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
Partida	<i>clean, herbal, and refreshing</i>	15
4 Copas	<i>lemon verbena and kaffir - Organic</i>	16
Cuervo Reserva Familia	<i>full-bodied, passionfruit & 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

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.

Cuervo Traditional	<i>loads of vanilla</i>	10
Cabrito	<i>oak, smoke and pepper</i>	10
Don Nacho	<i>toffee and cinammon</i>	11
Herradura	<i>sweet oak, pepper and flowers</i>	11
30-30	<i>smoke, pepper and caramel</i>	11
Siembra Azul	<i>light and spicy; kosher</i>	11
Pueblo Viejo	<i>light; passion fruit seeds</i>	11
1800	<i>smoke with aggressive agave flavors</i>	11
Chamucos	<i>intense mesquite smoke</i>	12
Don Julio	<i>flinty with a long finish</i>	12
Milagro	<i>pepper, citrus and spice</i>	12
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	12
Arette	<i>bell pepper and candy canes</i>	12
Corazón	<i>smoke, spice and pepper with oak</i>	12
El Tesoro	<i>pepper, agave, vanilla, and spice</i>	12
Corralejo	<i>light oak, very smooth</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Oro Azul	<i>vanilla, smooth</i>	13
Cazadores	<i>intense pepper, nice balance</i>	13
El Mayor Reserve	<i>citrus, smoke, pepper and caramel</i>	13
Tres Rios	<i>chai latte, grilled beef fat</i>	13
Siete Leguas	<i>citrus, light pepper and vanilla</i>	13
Casta	<i>medium agave flavors, sweet oak</i>	13
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
La Certeza	<i>heavy with roasted poblano chiles</i>	13
Los Arango	<i>bubblegum, sweet agave and menthol</i>	13
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
El Diamante Cielo	<i>fiery with strong oak</i>	14
Patrón	<i>delicate bourbon</i>	14
Trago	<i>milk chocolate</i>	14
Tenoch	<i>vanilla and sweet caramel</i>	14
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Vida	<i>popcorn; smoked meats</i>	15
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Doña Carlota	<i>fresh green pepper and sage</i>	16
Casa Noble	<i>light agave, white pepper</i>	16
Zafarrancho	<i>sweet oak and lingering spice</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
4 Copas	<i>macadamia and marzipan - Organic</i>	20
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20
Charrería	<i>herbal with sweet vanilla</i>	28

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 Conmemorativo	<i>creamy and earthy</i>	11
1800	<i>sweet vanilla and smooth complexity</i>	12
Milagro	<i>sweet spice with smoke and pepper</i>	12
Pueblo Viejo	<i>smoke and pemmican</i>	12
El Tesoro	<i>intense agave, smoke and caramel</i>	13
Sauza Hornitos	<i>golden raisins, cinammon and molasses</i>	13
Herradura	<i>fresh sage with hints of vanilla</i>	13
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
Arette	<i>raisins, chewing tobacco, honeydew melon</i>	14
Oro Azul	<i>smoke, pepper, caramel and floral</i>	14
El Mayor Reserve	<i>cinnamon, honey, vanilla</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Lapis	<i>smooth, light earth and caramel finish</i>	14
Don Julio	<i>cinnamon, pepper and caramel</i>	14
Cabo Wabo	<i>battered pecans</i>	14
Cazadores	<i>sweet with a peppery finish</i>	14
La Certeza	<i>dry for an añejo; smoked ham</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
Gran Centenario	<i>like vanilla ice cream</i>	16
Trago	<i>black licorice and toffee; smooth</i>	16
Corazon	<i>minty and sweet</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
4 Copas	<i>turbinado sugar; dried tobacco leaf - Organic</i>	27
Tezon	<i>vanilla, oak with a smooth finish</i>	28
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	35

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.

Tonala	<i>lots of vanilla and sweet caramel</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
Ancestra Supremo	<i>smoked meat, pepper, cream soda</i>	32
San Matias Rey Sol	<i>aged 5 yrs; ripe bananas and nettles</i>	39
Cabo 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
Chinaco Emperador	<i>aged 7 yrs; sweet sherry & amazing depth</i>	50
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 Coleccion	<i>the louis XIII of tequila</i>	200

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 Espadin 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.

Monte Alban	12
Del Maguey Chichicapa	12
Del Maguey Minero	12
Del Maguey San Luis Rio	12
Del Maguey Santo Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22

WINE

CHAMPAGNE AND SPARKLING

Moët & Chandon, “Dom Pérignon,” Champagne 1999	250
Perrier-Jouët, “Fleur,” Champagne 1996	230
Veuve Clicquot, Brut, Champagne NV	105

WHITE

Albariño, Pazo de Señorans, Rías Baixas 2006	40
Chardonnay, Laetitia “Estate,” Santa Barbara 2005	45
Chardonnay, Mer Soleil, Central Coast 2005	75
Chardonnay, Luli, Santa Lucia Highlands 2007	52
Chardonnay, Powers, Columbia Valley 2007	38
Chardonnay, Merlin, Macon-La Roche Vineuse, France 2006	49
Gewurztraminer Spatlese, Pfeffingen, Pfalz 2005	47
Godello, Vina Godeval, Valdeorras 2006	38
Grenache Blanc Blend, Perrin, Côtes du Rhône 2006	35
Muscadet Sèvre Et Maine, Château de la Ragotière, Loire 2006	30
Pinot Blanc Blend, Robert Sinskey “Abraxas,” Napa 2005	58
Riesling, Pikes, Clare Valley 2005	40
Riesling, Schloss Koblenz, Borenheimer Adelberg, Germany 2006	34
Riesling Kabinett, Dr. F. Weins-Prüm, Mosel-Saar-Ruwer 2004	48
Sauvignon Blanc, Bernardus, Monterey 2006	40
Sauvignon Blanc, La Croix St. Laurent, Sancerre 2006	45

RED

Bonarda/Malbec, Tikal “Patriota,” Altos de Mendoza 2005	49
Cabernet Franc, Lang & Reed, Napa 2006	45
Cabernet Sauvignon, Crios de Balbo, Mendoza 2005	38
Cabernet Sauvignon, Honig, Napa 2005	63
Cabernet/Grenache, Les Terrasses, Palacios, Priorat 2005	52
Cabernet/Monastrell, Castano Solanera, Yecla, Spain 2004	45
Cabernet/Tempranillo, Vino de Piedra, Baja 2002	110
Malbec, Terrazas de los Andes, Mendoza 2006	35
Mencia, Descendientes de J Palacios, Bierzo 2006	58
Merlot, Nelms Road, Columbia Valley 2005	45
Merlot Blend, Chateau Mangot, Saint Emilion 2001	65
Pinot Noir, Foley, Santa Barbara 2006	72
Pinot Noir, Torii Mor, Willamette Valley 2006	66
Grenache, Betts and Scholl, Barossa Valley 2005	53
Sangiovese, Toscolo, Chianti Classico, Tuscany 2006	35
Syrah, Chapoutier “Les Meysonniers,” Crozes Hermitage 2005	54
Syrah, Rosemount “Balmoral,” Australia 2001	85
Syrah, Wattle Creek “The Triple Play,” Mendocino 2003	62
Syrah, Kingston Family Vineyards, “Bayo Oscuro,” Chile 2004	88
Syrah, Gramercy Cellars “Lagniappe,” Columbia Valley 2005	73
Tempranillo, Artadi “Viñas de Gain,” Rioja 2005	52
Tempranillo, San Vincente, Rioja 2000	76
Tempranillo, Torre Muga, Rioja 2003	125
Tempranillo, Artadi “Pagos Viejos,” Rioja 2002	145
Zinfandel, Dashe, Dry Creek Valley 2006	53