

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	11
Milagro Blanco, Triple Sec, Hand Squeezed Lime Juice	
CALLE FRESCA	11
Cazadores Blanco, Mango, Cucumber, Ancho Salt Rim	
THE CRUISER	11
Don Julio Blanco, Muddled Brown Sugar, Pineapple	
BLUE POM	13
Herradura Blanco, Blueberry Pomegranate, Hand Squeezed Lime Juice	
WATERMELON	13
Espolon Blanco	
CAMINO DE ORO	14
El Tesoro Reposado, Hand Squeezed Lime Juice, Cointreau Float	

FROZEN MARGARITAS

TRADITIONAL FROZEN	11
Sauza Hornitos Blanco, Triple Sec, Hand Squeezed Lime Juice	
<i>— Add Guava, Mango, Raspberry, Strawberry, Passionfruit or Blood Orange for 1 Dollar —</i>	
<i>— Add Blueberry Pomegranate for 2 Dollars —</i>	
PRICKLY PEAR CACTUS FROZEN	11
Our Traditional, Blended with Cactus Fruit and Strawberry	

SPECIALTY COCKTAILS

LA SPF	12
Herradura Blanco, Aloe Vera, Jarritos Toronja	
DEL DIABLO	12
SKYY Vodka infused with 5 Chiles, Pineapple, Passion Fruit	
BIG BRIGHT	12
Pisco and Prickly Pear Mojito	
MOJITO	13
The Classic, with Cruzan Light	
SUMMER COOLER N/A	
GREEN TEA AGAVE LEMONADE	4
BLUEBERRY LEMONADE	4

SEASONAL SANGRIA

Glass 9 / Pitcher 32

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

RED SANGRIA

Strawberries, Lemons

WHITE SANGRIA

Peaches, Mangos, Oranges, Lemons

ROSÉ SANGRIA

Plums, Cherries, Oranges

BEER

LIGHTER STYLE

6

Corona

Corona Light

Dos Equis Lager

Modelo Especial

Pacifico

Sol

Tecate Can

Clausthaler *non-alcoholic*

DARKER STYLE

6

Dos Equis Amber

Negra Modelo

INTERNATIONAL

Sam Adams Seasonal

6

Stella Artois

7

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

Gl Btl

SPARKLING AND CHAMPAGNE

Prosecco, Zardetto, Italy NV	9	42
Champagne, Gardet, Brut, France N/V	14	70

WHITE

Sauvignon Blanc, Redde, "Tuilleries" Sancerre 2009	12	46
Pinot Grigio, Vigneti del Sole, Veneto 2009	9	34
Chardonnay, Tangle Oaks, Santa Barbara 2006	10	38
Gruner Veltliner, Gustav, Austria 2007	10	38
Riesling, Monchhof "Estate," Mosel 2008	13	50
Garnacha Blanco, Ostatu Blanco, Rioja 2009	10	38

ROSE

Syrah, Faillenc Saint Marie, France 2009	10	38
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RED

Tempranillo, Vina Herminia, Rioja 2005	12	46
Cabernet Sauvignon, Twenty Bench, Napa 2007	14	54
Malbec, Dona Paula, Mendoza 2009	10	38
Tempranillo, Sierra Cantabria, Rioja 2007	10	38
Pinot Noir, Loring Wine, Russian River Valley 2008	13	50
Merlot, Apex II, Washington 2004	11	42

TEQUILA FLIGHTS

We invite you to sample a tasting of 3 different tequilas. Please choose one of the pre-selected tequila flights that interest you and receive a 1/2 oz. tasting of each tequila or mescal.

THE BLANCO FLIGHT 14

Herradura, Hacienda del Cristero, and El Tesoro

THE REPOSADO FLIGHT 15

Cazadores, Chamucos, and Chinaco

THE AÑEJO FLIGHT 16

Don Eduardo, Tierras, and El Tesoro

MEZCAL FLIGHT – DEL MAGUEY 16

Chichicapa, Tobala, and Crema de Mezcal

FEATURED DISTILLER 17

Casa Noble Blanco, Reposado and Añejo

THE TOP SHELF FLIGHT 40

Milagro Select Barrel Reposado, Milagro Select Barrel Añejo, 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
Sol Dios	<i>orange creamsicle</i>	10
Corazón	<i>battered popcorn, cotton candy</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
Aficionado	<i>sweet, pepper and spice</i>	11
Arette	<i>evergreen and creamsicle</i>	11
Sauza Hornitos	<i>clover and green apple</i>	11
Espolón	<i>very pure intense agave flavors</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Chinaco	<i>cinnamon and fire; like Red Hots</i>	11
Milagro	<i>pepper, spice, citrus — very elegant</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
El Diamante Cielo	<i>coconut and tangerine</i>	11
Lapis	<i>citrus and floral, white pepper</i>	11
Tanteo Jalapeno	<i>integrated spice</i>	11
Tanteo Tropical	<i>mango, pineapple, guanabana infusion</i>	11
Don Julio	<i>wildflowers with rich mouth feel</i>	11
La Certeza	<i>spearmint and rainwater</i>	11
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Alma	<i>cool mint and minerality</i>	12
Los Trejos	<i>fresh and bright</i>	12
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
Tres Rios	<i>crisp menthol and eucalyptus</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Siete Leguas	<i>green peppercorn and mesquite</i>	12
Luna Sueno	<i>honeysuckle and sweet agave</i>	13
Trago	<i>floral and sweet</i>	13
Frida Kahlo	<i>oily petrol, white pepper and cocoa nibs</i>	13
Casa Noble	<i>almost creamy, small hints of fruit</i>	13
Gran Centenario	<i>fresh flowers; calendula</i>	13
Patrón	<i>delicate and smooth</i>	13
Vida	<i>flowers and cinammon candy</i>	13
Azunia	<i>citrus, melon, black pepper</i>	14
Tezon	<i>mezcal nose and smooth mineral finish</i>	14
Corzo	<i>sweet, citrus, pepper</i>	14
Tierras	<i>organic, earthy and complex</i>	14
Inocente	<i>reduced coconut, all natural</i>	14
Ocho	<i>from the high elevation single estate Pomez</i>	14
Riazul	<i>candied oranges and wintergreen</i>	14
Partida	<i>clean, herbal, and refreshing</i>	15
Cuervo Reserva Familia	<i>full-bodied, passionfruit & marshmallow</i>	16
4 Copas	<i>lemon verbena and kaffir - Organic</i>	16
Milagro Select Barrel Reserve	<i>herbaceous; maple syrup</i>	19

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.

Cabrito	<i>oak, smoke and pepper</i>	10
Cuervo Traditional	<i>loads of vanilla</i>	10
Herradura	<i>sweet oak, pepper and flowers</i>	11
30-30	<i>smoke, pepper and caramel</i>	11
Centinela	<i>citrus and spice</i>	11
Quita Penas	<i>pipe tobacco and coffee</i>	11
Pueblo Viejo	<i>light; passion fruit seeds</i>	11
De Los Altos	<i>cola and white pepper</i>	11
1800	<i>smoke with aggressive agave flavors</i>	11
Siembra Azul	<i>light and spicy; kosher</i>	11
Chamucos	<i>intense mesquite smoke</i>	11
Don Nacho	<i>toffee and cinammon</i>	11
Corralejo	<i>light oak, very smooth</i>	12
Corazón	<i>smoke, spice and pepper with oak</i>	12
Milagro	<i>pepper, citrus and spice</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
El Tesoro	<i>pepper, agave, vanilla, and spice</i>	12
Tres Rios	<i>chai latte, grilled beef fat</i>	12
Arette	<i>bell pepper and candy canes</i>	12
Don Julio	<i>flinty with a long finish</i>	12
Cabo Wabo	<i>agave, dill and oak with light pepper</i>	12
Chinaco	<i>exquisite with some sweetness</i>	12
El Mayor Reserve	<i>citrus, smoke, pepper and caramel</i>	13
Siete Leguas	<i>citrus, light pepper and vanilla</i>	13
Alma	<i>kiwi, grilled stone fruit</i>	13
Cazadores	<i>intense pepper; nice balance</i>	13
Casta	<i>medium agave flavors, sweet oak</i>	13
Oro Azul	<i>vanilla, smooth</i>	13
Gran Centenario Rosangel	<i>hibiscus infused reposado</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>firey with strong oak</i>	14
Maestro Dobel Diamond	<i>reposado, anejo and extra anejo</i>	14
Patrón	<i>delicate bourbon</i>	14
Trago	<i>milk chocolate</i>	14
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Luna Sueno	<i>tropical fruit with spiced honey</i>	13
Vida	<i>popcorn; smoked meats</i>	15
Ocho	<i>from the high elevation single estate Pomez</i>	15
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Tierras	<i>organic, bright and delicate</i>	15
Azunia	<i>spicy agave and banana</i>	16
Doña Carlota	<i>fresh green pepper and sage</i>	16
Casa Noble	<i>light agave, white 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

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
Sol Dios	<i>bourbon cask and green tea</i>	12
Milagro	<i>sweet spice with smoke and pepper</i>	12
Centinela	<i>citrus and caramel</i>	12
Sauza Hornitos	<i>golden raisins, cinnamon and molasses</i>	13
El Tesoro	<i>intense agave, smoke and caramel</i>	13
El Charro	<i>butterscotch, honey</i>	13
Herradura	<i>fresh sage with hints of vanilla</i>	13
Tres Rios	<i>black licorice jelly beans</i>	14
Alma	<i>dried dates and figs</i>	14
Arette	<i>raisins, chewing tobacco, honeydew melon</i>	14
Corralejo	<i>smoky, clean finish</i>	14
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Chinaco	<i>pepper, citrus, chamomile, caramel</i>	14
Lapis	<i>smooth, light earth and caramel finish</i>	14
Don Julio	<i>cinnamon, pepper and caramel</i>	14
Espolón	<i>roses and acacia honey</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
Los Trejos	<i>peanut butter</i>	14
Los Arango	<i>roasted bananas</i>	15
Patron	<i>pepper, strong agave, hints of oak</i>	15
El Mayor	<i>dark and vibrant</i>	15
Ocho	<i>from the high elevation single estate Carrizel</i>	16
El Diamante Cielo	<i>roasted peppers</i>	16
Gran Centenario	<i>vanilla ice cream</i>	16
Corazon	<i>minty and sweet</i>	16
Partida	<i>rich vanilla and hints of chocolate</i>	16
Corzo	<i>spearmint, bergamot, bitter cherries</i>	16
Riazul	<i>chocolate, licorice, peppermint, sarsaparilla</i>	16
Tierras	<i>organic, cinnamon granola</i>	16
Trago	<i>black licorice and toffee; smooth</i>	16
Azunia	<i>buttery agave, citrus</i>	18
Frida Kahlo	<i>warm baking spices</i>	19
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	25
4 Copas	<i>turbinado sugar, dried tobacco leaf - Organic</i>	27
Tezon	<i>vanilla, oak with a smooth finish</i>	28

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	aged 3 yrs; oak and butterscotch	14
San Matias Gran Reserva	clover honey and perfume	19
Cuervo Reserva Familia	lots of oak with some spice	20
El Tesoro Paradiso	flawless balance of agave and oak	20
Milagro Select Barrel Reserve	caramel and butterscotch	24
Casa Noble	roasted banana and bitter almond	29
Ancestra Supremo	smoked meat, pepper, cream soda	32
Cabo Wabo Uno	lemony butterscotch; rye whiskey-like finish	40
Gran Centenario Leyenda	woody; roasted almonds and cloves	42
Herradura Sel. Suprema	aged 5 yrs; raisins and tobacco	45
El Tesoro 70th Anniversario	wintergreen and roasted plaintains	45
Chinaco Emperador	aged 7 yrs; sweet sherry & amazing depth	50
Don Julio Real	delicate citrus; extremely smooth	52
Partida Elegante	fantastic butter pecan	65
Patron Burdeos	stunningly rich, cognac style	110
1800 Coleccion	the louis XIII of tequila	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 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 de Mezcal	10
Monte Alban	12
Del Maguey Chichicapa	12
Del Maguey Minero	12
Sombra	12
Del Maguey San Luis Rio	12
Del Maguey Santo Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22

WINE

CHAMPAGNE AND SPARKLING

Juve y Camps, Reserva de la Familia, Cava, Spain 2003	45
Perrier-Jouët, “Fleur,” Champagne 1999	255
Moet et Chandon, “Dom Perignon,” Champagne 2000	295

WHITE

Albariño, Pazo de Señorans, Rías Baixas, Spain 2006	57
Riesling, Leitz “Dragonstone,” Rheingau 2005	36
Riesling, Dr F. Weins Prüm, “Estate,” Mosel 2008	44
Riesling, Wegeler “Pure,” Rheingau 2005	50
Riesling Kabinett, Robert Weil “Estate,” Rheingau 2006	56
Grüner Veltliner, Gustav, Wachau, Austria 2007	39
Sauvignon Blanc, Urban Uco, Argentina 2007	30
Sauvignon Blanc, Honig, Napa 2006	60
Sauvignon Blanc, L.A. Cetto, Baja, Mexico 2008	32
Sancerre, La Croix St-Laurent, Loire, France 2007	44
Pinot Blanc, Josmeyer, Alsace 2004	50
Pinot Blanc Blend, Robert Sinskey “Abraxas,” Napa 2005	65
Grenache Blanc, Perrin, Côtes du Rhone 2006	35
Chardonnay, Caillot, Bourgogne Blanc, Burgundy 2005	55
Chardonnay, Luli, Santa Lucia, California 2007	52
Chardonnay, Pine Ridge, Dijon Clones, Napa 2007	65

ROSÉ

Syrah, Domaine Faillenc, “Sainte Marie,” Languedoc 2009	38
Grenache, Chateau D’Esclans, Provence 2008	48

RED

Pinot Noir, Row Eleven, “Vinas III,” California 2007	45
Pinot Noir, Loring, Central Coast, California 2008	60
Pinot Noir, Buena Vista, Carneros 2005	82
Gamay, Durdilly Beaujolais 2009	35
Grenache Blend, Inedito, Rioja 2008	46
Malbec, Graffigna, Mendoza 2007	35
Merlot, Clot dels Oms, Penedes 2001	28
Nebbiolo, L.A. Cetto, Mexico 2004	52
Cabernet Sauvignon, Honig, Napa 2005	75
Cabernet/Monastrell, Castillo “Las Gravas,” Jumilla 2003	56
Syrah, Project 3000, Red Hills 2004	34