

BRUNCH

GUACAMOLE made fresh to order, *serves 2 \$12 serves 4-6 \$22*

—YOUR CHOICE OF ONE OF THE FOLLOWING, COMPLIMENTS OF DOS CAMINOS, —
frozen prickly pear or frozen traditional margarita, bloody mary,
screwdriver, mimosa or champagne
orange or grapefruit juice and coffee or tea

WILD MUSHROOM AND HUITLACOCHÉ OMELETTE goat cheese, epazote and salsa verde	13
DOS CAMINOS RANCHEROS crisp tortillas, fried eggs, refried pinto beans, smoked ham, queso fresco	14
BREAKFAST QUESADILLA scrambled eggs, bacon, chihuahua cheese, warm handmade tortillas	13
CHILAQUILES baked tortilla casserole, sunny side-up eggs, chihuahua cheese, tres chiles salsa	12
GRILLED MARINATED SKIRT STEAK two eggs, salsa chipotle, home fries, beans	16
CHORIZO CON HUEVOS scrambled eggs, spicy mexican sausage, refried pinto beans	14
MACHACADO BREAKFAST TACOS machaca style beef tacos, scrambled eggs, salsa a la mexicana, vermont cheddar	13
BREAKFAST TORTA two pan fried eggs, smoked bacon, refried pinto beans, pickled jalapeño, avocado, soft torta roll	13
LEMON-BLUEBERRY PANCAKES lemon zest sugar, warm blueberry syrup	13
MEXICAN FRENCH TOAST pan de huevo topped with rum and cajeta caramel roasted bananas	12
TROPICAL FRUIT GRANOLA PARFAIT vanilla low-fat yogurt, homemade granola, tropical fruits	11
MEXICO CITY STYLE MIGAS poached eggs in a spicy chipotle broth, mexican chorizo, toasted rustic bread	14
MEXICAN EGGS BENEDICT jalapeño-cheddar biscuits, nopales, green chile and chorizo gravy	13
SMOKED SALMON AND AVOCADO BENEDICT cornbread, chipotle hollandaise	14
QUESADILLA BENEDICT ham, cheese and black bean quesadilla, poached eggs, roasted poblano hollandaise	13
SIDE of bacon, chorizo, turkey bacon, mexican home fries or fresh fruit	5



BRUNCH

CEVICHE

TUNA CEVICHE soy-lime marinade, sesame, chiles torreados, mint, cilantro	12
SHRIMP & LOBSTER CEVICHE citrus and habanero marinated mexican white shrimp and maine lobster, oranges, avocado, mexican saltines	14
TEQUILA CURED SALMON CEVICHE roasted mango-habanero salsa, mango pico de gallo, orange sea salt	11
CEVICHE TRIO a tasting of all three ceviches	16

TACOS *served with mexican rice and refried beans with a trio of salsas* ***please note our tacos are listed from mildest to hottest***

POLLO seared chicken breast, torreado marinade, poblano peppers, cotija, crema	15
CARNITAS slow roasted pork, green chile salsa, aged cotija cheese	15
PESCADO grilled mahi-mahi, spicy slaw, smoked chile aioli, warm flour tortillas	17
ASADA grilled chipotle marinated sirloin steak, caramelized onions, cotija, guacamole	18
LANGOSTA maine lobster, jicama slaw, avocado	19

PLATILLOS

CAZUELA DE QUESO FUNDIDO <i>served with warm flour tortillas</i> mexican three cheese fondue, rajas, chorizo, fingerling potatoes	12
MEXICAN CHOPPED SALAD grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette <i>add chicken \$6 add shrimp \$8</i>	10
DOS CAMINOS CHICKEN COBB SALAD grilled chicken breast, tomato, avocado, chorizo, corn, onion-queso fresco, cilantro-basil vinaigrette	14
GRILLED SHRIMP QUESADILLA open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	19
DOS ENCHILADAS roasted chicken rolled in corn tortillas, chihuahua cheese, two sauces; mole poblano and tomatillo verde	18
CHICKEN QUESADILLA chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo	16
FARMER'S MARKET VEGETABLE QUESADILLA grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	15

BURGERS *8 ounces of ground chuck served with smoked chile fries*

CLASSICO cheddar cheese	12
EI MEXICANO jalapeño chile relleno, guacamole, roasted tomato mayonnaise	13
DON FRANCISCO BEEF BURGER pepper jack cheese, caramelized onions, mushrooms, chile torreados on griddled sourdough rye	14

