

LUNCH

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

BOCADITOS *starters*

CHICKEN TORTILLA SOUP GRATINADO	7
roasted tomato and pasilla chile soup, chihuahua cheese, avocado	
MEXICAN CHOPPED SALAD	10
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>	
ENSALADA DE LA CALLE	8
watercress, cucumber, melon, jicama, papaya, pineapple in jalapeño-lime vinaigrette <i>add chicken \$6 add shrimp \$8</i>	
MEXICO CITY STYLE QUESADILLAS	8
corn masa turnover filled with roasted red peppers, mexican cheeses, pasilla de oaxaca salsa	
JALAPEÑOS RELLENOS	8
tomatillo-avocado salsa, citrus crema, herb salad	
PICADILLO EMPANADAS	10
flaky beef filled pastry with dried fruits, almonds, spices, and our house hot sauce	
ROASTED PLANTAIN EMPANADAS	9
cotija cheese, black beans and chipotle aioli	
CAZUELA DE QUESO FUNDIDO <i>served with warm flour tortillas</i>	12
mexican three cheese fondue, rajas, chorizo, fingerling potatoes	

CEVICHE

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

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 cheese, 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 cheese, guacamole	18
LANGOSTA	maine lobster, jicama slaw, avocado	19

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

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



LUNCH

TORTAS Y ENSALADAS *sandwiches and salads*

SESAME SEARED YELLOWFIN TUNA LETTUCE TACOS sushi grade tuna with hot papaya salsa, black bean pico de gallo	19
DOS CAMINOS CHICKEN COBB SALAD grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion and queso fresco, cilantro-basil vinaigrette	14
CARNE ASADA BURRITO grilled marinated steak, chihuahua cheese, pico de gallo, baby arugula, spinach tortilla	17
SHORT RIB TORTA chile and beer braised short ribs, chihuahua cheese, baby arugula	14

PLATILLOS TRADICIONALES *traditional plates*

FARMER'S MARKET VEGETABLE QUESADILLA grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	15
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 with chihuahua cheese and two sauces; mole poblano and tomatillo verde	18
DOS CAMINOS RANCHEROS crisp tortillas, fried eggs, refried pinto beans, smoked ham, queso fresco	14
CHICKEN QUESADILLA chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo	16
LA CUBANA QUESADILLA herb roasted pork, smoked ham, chihuahua cheese, pickled peppers	15

TACOS EN CAZUELA

served with mexico city street corn, refried pinto beans, spicy cabbage slaw, warm corn tortillas

CHICKEN TINGA chicken simmered with chipotles, sweet and spicy roasted tomato sauce	16
COCHINITA PIBIL yucatecan pit-barbecue style pork, achiote, habanero pickled red onions	16
CARNE PARRILLADA grilled sirloin, smoked bacon, poblano chilies, guacamole, cotija cheese	17
LAMB BARBACOA tender lamb barbeque with pasilla chiles, citrus juice and twelve spices	17
SHORT RIBS TAMARINDO braised beef short ribs, tamarind, chile de árbol, lime cured onions	18

SIDES 5

CUMIN FRIES	VEGETARIAN REFRIED BLACK BEANS
SWEET POTATO FRIES	REFRIED PINTO BEANS
MEXICAN RED RICE	SAUTÉED SPINACH WITH PEPITAS & RAISINS
SPICY CHILE TASTING	SAUTÉED SWEET PLANTAINS
SKILLET POBLANO CORN BREAD	MEXICO CITY STREET CORN

