

GUACAMOLE

made fresh to order, serves two

13

BOCADITOS starters

TORTILLA SOUP

roasted tomato and red chile broth, grilled chicken, queso fresco, avocado, crispy tortilla strips

10

CAZUELA DE QUESO FUNDIDO

mexican three cheese fondue

11

roasted garlic, artichoke hearts and spinach

12

chorizo and roasted chiles

14

wild mushrooms, huitlacoche and fresh epazote

15

ROASTED PLANTAIN EMPANADAS

quesosón, black beans and chipotle aioli

9

RED CHILE CAESAR SALAD

hearts of romaine lettuce, smoked chile croutons, shaved manchego cheese

11

MEXICAN CHOPPED SALAD

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

11

SHRIMP EMPANADAS

green papaya slaw, tomatillo morita chile salsa

12

CEVICHE

TUNA CEVICHE

soy-lime marinade, grilled catus salad, chiles torreados

13

SEAFOOD CAMPECHANA

shrimp, lobster and crab in a tomato lime marinade, pickled jalapeños, cilantro and avocado

15

LOBSTER CEVICHE

coconut, lime, habanero, fresh mint

16

CEVICHE TRIO

a tasting of all three ceviches

19

TACOS

served on handmade corn tortillas with a trio of mild, hot and red hot salsas

please note our tacos are listed from mildest to hottest

POLLO

pastor marinated chicken, tomatillo-avocado salsa

11

AL CARBON

grilled chicken breast, citrus-chile, guacamole, orange salsa

12

PESCADO

grilled mahi-mahi, spicy slaw, chile aioli, warm flour tortillas

14

CARNITAS

slow roasted pork, green chile salsa, aged cotija cheese

12

ASADA

grilled marinated skirt steak, caramelized onions, cotija cheese, guacamole

15

Dos Caminos Mod Mex: Cooking Vibrant Fiesta Flavors at Home on sale now \$24.95

ESPECIALIDADES DE LA CASA house specialties

- FARMER'S MARKET VEGETABLE QUESADILLA** 18
grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa
- AVOCADO LEAF CRUSTED BIG EYE TUNA** 25
habanero papaya salsa, coconut ginger jasmine rice, smoked chile vinaigrette
- GRILLED SHRIMP QUESADILLA** 23
open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes
- CAMARONES AL AJILLO** 27
sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice

PLATILLOS TRADICIONALES traditional plates

- DOS ENCHILADAS** 19
roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde
- PESCADO VERACRUZANO** 29
achiote marinated chilean seabass in a traditional sauce of tomato, garlic, spanish olives, jalapeño, mexican oregano
- COCHINITA PIBIL** 24
slow roasted suckling pig, sautéed plantains, habanero pickled onions, achiote sauce

A LA PARILLA from the grill

- RIBEYE STEAK ALAMBRE** 29
skewered with applewood smoked bacon, cipollini onions, poblano chillies, arroz con crema and chimichurri sauce
- BLACK ANGUS SKIRT STEAK** 25
marinated grilled beef, frijoles borrachos, roasted tomato and caramelized onion salsita
- CHIPOTLE BARBECUE NIMAM RANCH RIBS** 26
black bean and chorizo chili, cumin braised cabbage, chipotle barbecue sauce

SIDES 5

- CUMIN FRIES
- SWEET POTATO FRIES
- MEXICAN RED RICE
- SPICY CHILE TASTING
- REFRIED BEANS
- SAUTÉED SPINACH WITH PEPITAS & RAISINS
- SAUTÉED SWEET PLANTAINS
- MEXICO CITY STYLE CORN ON THE COB