

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 Reposado, Triple Sec, Passion Fruit	
BLUEBERRY POMEGRANATE MARGARITA	13
Herradura Blanco, 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
Sauza Hornitos 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

WATERMELON PALOMA	12
Milagro Blanco, Grapefruit Jarritos	
MEXICO CITY MULE	12
Absolut Ruby Red, Ginger, Lime, Guava Jarritos	
COSMO DEL DIABLO	12
Svedka Vodka Infused with 5 Chiles, Pineapple, Passion Fruit	
MOJITO	12
The Classic, with Myer's Silver	

SPRING REFRESHERS N/A

SANDIA LEMONADE	5
Watermelon, Mint Salt	

SEASONAL SANGRIA

Glass 9 / Pitcher 32

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

RED SANGRIA

Apples, Pears, Oranges

WHITE SANGRIA

Mangos, Pineapples, Lemons

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

Corona Light

Dos Equis Lager

Modelo Especial

Pacifico

Sol

Tecate Can

Clausthaler *non-alcoholic*

DARKER STYLE 6

Dos Equis Amber

Negra Modelo

INTERNATIONAL 7

Sam Adams Summer Ale

Stella Artois

MEXICAN SODAS

Jarritos 3

Ask Your Server For the Flavors of the Day!

WINES BY THE GLASS

	Gl	Btl
SPARKLING AND CHAMPAGNE		
Prosecco, Mionetto, Italy NV	9	42
Champagne, Gardet, Brut, France N/V	14	70
WHITE		
Pinot Grigio, Valbella, Umbria 2006	9	34
Chardonnay, Lincourt, Santa Barbara 2005	11	42
Sauvignon Blanc, Seifried, Marlborough 2007	13	50
Riesling Spatlese, Gunderloch "Diva," Rhein 2006	13	50
ROSÉ		
Grenache, Bonny Doon "Vin Gris de Cigare," Santa Cruz 2007	12	46
RED		
Cabernet Sauvignon, Montes, Colchagua, Chile 2006	9	34
Tempranillo, Sierra Cantabria, Rioja 2006	10	38
Pinot Noir, Stoneleigh, Marlborough, New Zealand 2006	11	42
Merlot, Apex II, Washington 2004	11	42
Cabernet/Grenache, Rotllan Torra Reserva, Priorat 2001	13	46

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, Oro Azul, 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
De Los Altos	<i>smooth, silky spice</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
Sol Dios	<i>orange creamsicle</i>	10
Quita Penas	<i>cinnamon and honeysuckle</i>	10
Corazón	<i>battered popcorn, cotton candy</i>	10
1800	<i>smooth, smoke and citrus</i>	10
Cabrigo	<i>pepper and spice</i>	10
Cazadores	<i>rich and spicy</i>	10
Siembra Azul	<i>licorice, green papaya</i>	10
Pura Sangre	<i>citrus, pepper and honeysuckle</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
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
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
Gran Centenario	<i>fresh flowers; calendula</i>	13
Patrón	<i>delicate and smooth</i>	13
Vida	<i>flowers and cinammon candy</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
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
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.

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
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
Cazadores	<i>intense pepper; nice balance</i>	13
Casta	<i>medium agave flavors, sweet oak</i>	13
Oro Azul	<i>vanilla, smooth</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
Patrón	<i>delicate bourbon</i>	14
El Diamante Cielo	<i>fiery with strong oak</i>	14
Trago	<i>milk chocolate</i>	14
Tenoch	<i>vanilla and sweet caramel</i>	14
Zaffarancho	<i>sweet oak and lingering spice</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
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
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
4 Copas	<i>macadamia and marzipan - Organic</i>	16
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20
Arette Suave	<i>burly notes of cassia</i>	22
Orgullo de Jalisco	<i>pear, smoke, spice and some vanilla</i>	26
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
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
30-30	<i>caramel apples</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
Arette	<i>raisins, chewing tobacco, honeydew melon</i>	14
Oro Azul	<i>smoke, pepper, caramel and floral</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
La Fogata	<i>pine forest</i>	15
Los Arango	<i>roasted bananas</i>	15
Patron	<i>pepper, strong agave, hints of oak</i>	15
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
Trago	<i>black licorice and toffee; smooth</i>	16
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; roasted bananas and nettles</i>	39
Cabo Wabo 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
El Tesoro 70th Anniversario	<i>wintergreen and roasted plaintains</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 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
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 2002	45
Veuve Clicquot, Rose, Champagne NV	115
Perrier-Jouët, “Fleur,” Champagne 1999	255
Moët et Chandon, “Dom Perignon,” Champagne 1999	295

WHITE

Albariño, Pazo de Señorans, Rías Baixas, Spain 2006	57
Muscadet, Domaine de La Fruitiere, Nantais-France 2005	27
Xarel-lo, Bolet, Penedes 2003	34
Riesling, Leitz “Dragonstone,” Rheingau 2005	36
Riesling Italiceo, Fuchs, Austria 2003	35
Riesling, Wegeler “Pure,” Rheingau 2005	43
Riesling Kabinett, Robert Weil “Estate,” Rheingau 2006	56
Grüner Veltliner, Holzapfel, Wachau, Austria 2003	39
Sancerre, La Croix St-Laurent, Loire, France 2006	44
Pinot Grigio, La Cadalora, Vallagarina 2006	42
Pinot Blanc, Josmeyer, Alsace 2004	50
Pinot Blanc Blend, Robert Sinskey “Abraxas,” Napa 2005	65
Gewurztraminer, Julien Meyer “Heissenberg,” Alsace 2004	58
Chardonnay, Belvedere, Russian River, California 2004	42
Chardonnay, Louis Michel, Chablis 2006	59
Chardonnay, Luli, Santa Lucia, California 2007	52
Chardonnay, Ramey, California 2005	79

RED

Pinot Noir, Tabali, Limari Valley, Chile 2005	49
Pinot Noir, Buena Vista, Carneros 2005	82
Tempranillo, Artadi “Orobio,” Rioja 2004	42
Grenache, Domaine Grand Nicolet, Rasteau, Rhone 2004	40
Grenache, Betts & Scholl, Barossa Valley 2004	65
Cabernet Sauvignon, Vino De Piedra, Baja, Mexico 2002	98
Cabernet Sauvignon, Honig, Napa 2005	75
Cabernet/Monastrell, Castillo “Las Gravas,” Jumilla 2001	56
Syrah, Ogier “Cuvee La Rosine,” Rhône 2004	67
Syrah, Chapoutier “Les Meysonniers,” Crozes Hermitage 2005	54
Syrah, Rosemount “Balmoral,” Australia 2000	85