

DINNER

GUACAMOLE made fresh to order, serves two 12

BOCADITOS starters

CHICKEN TORTILLA SOUP GRATINADO creamy roasted tomato pasilla negro broth, chihuahua cheese, crispy tortilla	8
BABY ICEBERG WEDGE SALAD cesar verde dressing, cabrales, bacon chicharron, lime cured onions	10
CAZUELA DE QUESO FUNDIDO served with warm flour tortillas mexican three cheese fondue, artichoke hearts, spinach, pico de gallo	12
SALSA CON CHAPULINES roasted tomatillos, smoked chiles, oaxacan grasshoppers	10
WARM BLACK BEAN AND CHORIZO CHILE EN FUNDIDO melted mexican cheeses, salsa roja, crema mexicana	11
ROASTED PLANTAIN EMPANADAS cotija cheese, black beans and chipotle aioli	9
SMOKED CHICKEN FLAUTAS mole coloradito, ginger pickled cabbage, crema	11
MEXICAN CHOPPED SALAD grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette	10
CRAB EMPANADAS papaya-citrus slaw, tomatillo morita chile salsa	12

CEVICHE

TUNA CEVICHE soy-lime marinade, sesame, chiles torreados	13
SHRIMP CEVICHE cucumber-lime aguachile, radish, spring onions	12
LOBSTER CEVICHE coconut, lime, habanero, fresh mint	15
CEVICHE TRIO a tasting of all three ceviches	18

TACOS served on handmade corn tortillas with a trio of salsas *please note our tacos are listed from mildest to hottest*

AL CARBON	grilled chicken breast, citrus-chile, guacamole, orange salsa	13
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 kobe beef, caramelized onions, cotija cheese, guacamole	15

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

DINNER

ESPECIALIDADES DE LA CASA *house specialties*

BLACK ANGUS SKIRT STEAK marinated grilled beef with frijoles borrachos, roasted tomato and caramelized onion salsita	24.5
RIBEYE STEAK ALAMBRE skewered with applewood smoked bacon, cipollini onions, poblano chilies, arroz con crema and chimichurri sauce	28
ADOBO RUBBED GRILLED LAMB LOIN mint rice, cumin glazed baby carrots, jalapeño-mint recado	24
AVOCADO LEAF CRUSTED BIG EYE TUNA habanero papaya salsa, coconut ginger jasmine rice	27
CAMARONES EN CAZUELA sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice	27
FARMER'S MARKET VEGETABLE QUESADILLA grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	18

PLATILLOS TRADICIONALES *traditional plates*

DOS ENCHILADAS roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	19.5
GRILLED SHRIMP QUESADILLA open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	21
TACOS EN CAZUELA CHIPOTLE CHILE ROASTED CHICKEN TINGA TAMARIND BRAISED BEEF SHORT RIB served with mexico city street corn, charro beans, spicy cabbage slaw, warm corn tortillas	19 21
SUSTAINABLE SCOTTISH SALMON AL PASTOR grilled pineapple salsa, lemon-basil rice	26
POMEGRANATE MUSTARD GLAZED BABY BACK RIBS mexican street style creamed corn, radicchio-bacon slaw	25
PESCADO VERACRUZANO whole boneless mediterranean seabass in a traditional sauce of tomato, garlic, spanish olives, jalapeño, mexican oregano	29

SIDES 5

CUMIN FRIES	REFRIED BEANS
SWEET POTATO FRIES	SAUTÉED SPINACH WITH PEPITAS & RAISINS
MEXICAN RED RICE	SAUTÉED SWEET PLANTAINS
SPICY CHILE TASTING	MEXICO CITY STREET CORN

