

Un Día a la Vez

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Everybody asks us, "Is Molinos your last name?" A very simple question with lots of history behind it.

When I opened our little place in Springerville, over thirty years ago, my husband Eddie and I were sitting around thinking, "What should we call our little place?" On display we had two old chile grinders; one belonging to Eddie's Great Grandmother and the other given to me by my Grandmother.

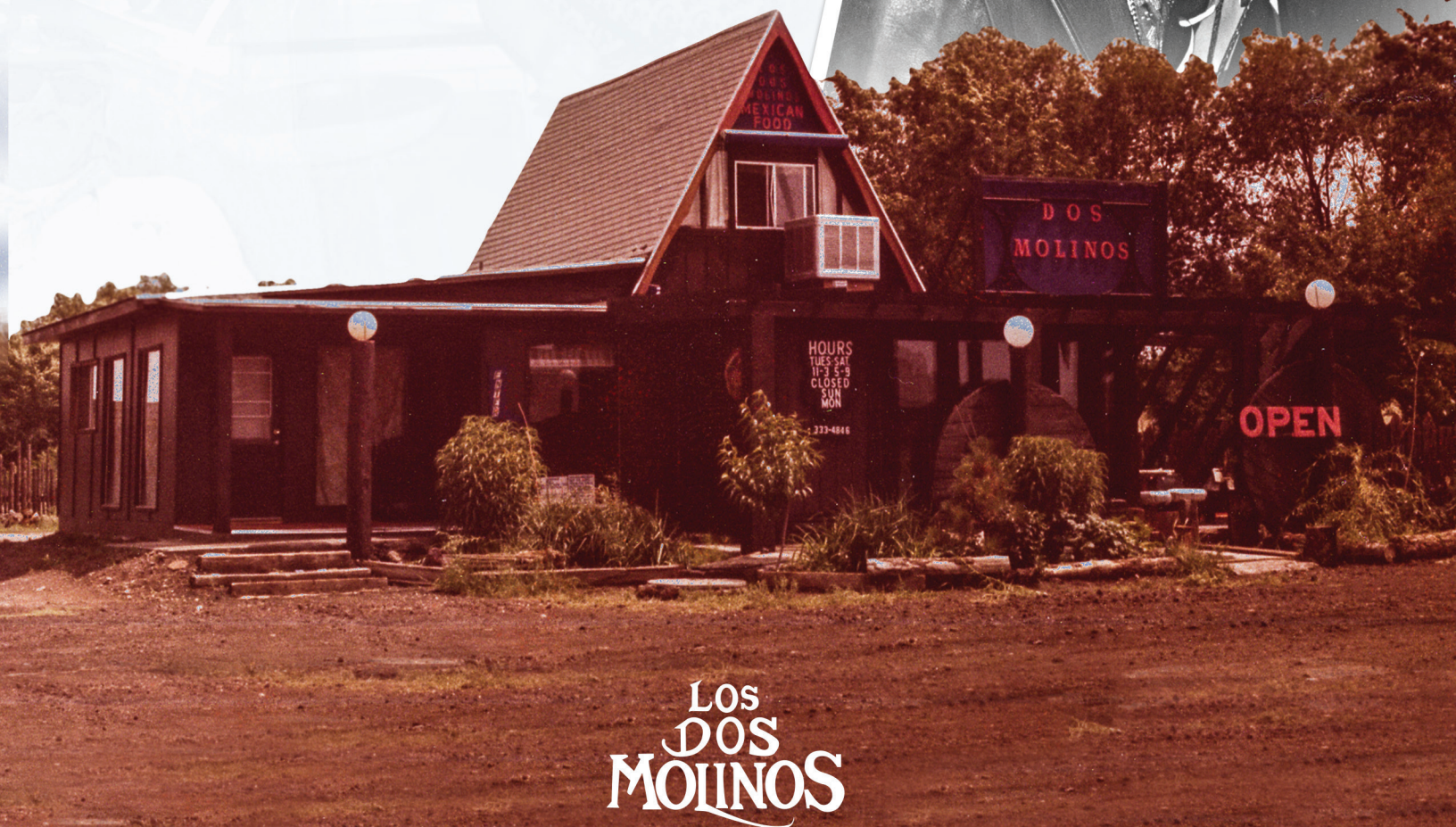
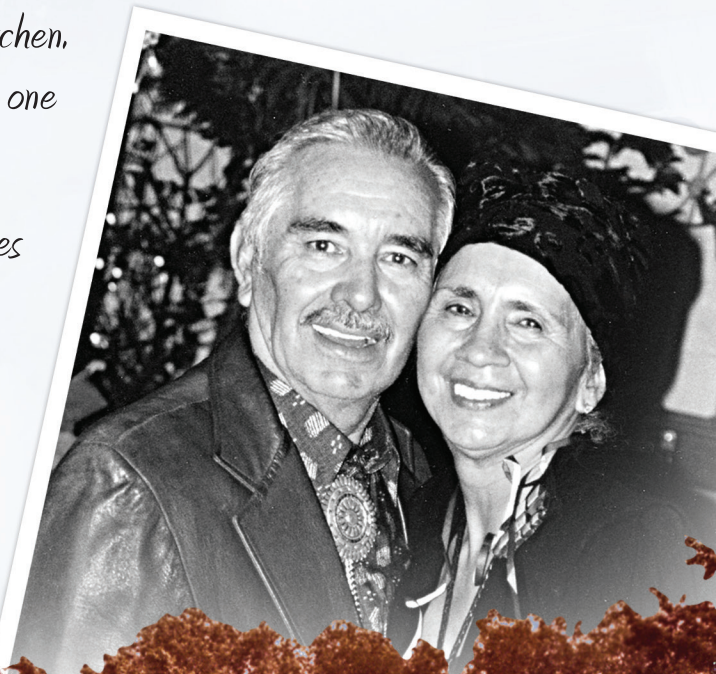
The "Molinos" (grinders) were used by all the family at Eddie's ranch in St. Johns and my family's ranch in New Mexico. From there, came the recipes that I have turned into "Los Dos Molinos." When we saw the Molinos we could not think of a more appropriate name than "Los Dos Molinos." So there it is, "The Two Grinders."

When you read our menu and see the word "chile" keep in mind we use New Mexico Chiles, which means "Hot" with the best flavor this side of the Rio Grande. If you know "Hot," put us to the test; if you don't, we suggest you try one of our other wonderful dishes that don't have any "Heat." I am sorry we do not provide mild sauce, I do not know how to make "Mild."

Keep in mind we do not have a line of cooks in our kitchen. Each dish is prepared by myself or my daughters, with only one helper. There is no assembly line here!

So relax and enjoy the flavors of New Mexico and my recipes made especially for you.

Thank You,
Chef Victoria, Eddie & Family



LOS
DOS
MOLINOS

LOS DOS MOLINOS

FAMILY FAVORITES

🔥 **GARLIC PORK ROAST PLATTER**
slow cooked in a dutch oven with rice and beans, small potato, cheese, and topped with your choice of NM red or green chile

\$16.95

🔥 **ADOVADA BURRITO DINNER**
enchilada style with NM red or green chile, cheese, with rice and beans

\$14.50

BURRITO A LA CARTE | \$11.50

🔥 **GARLIC PORK ROAST BURRITO**
slow cooked in a dutch oven topped with NM red or green chile, and cheese, a side small potato, rice and beans

\$14.50

BURRITO A LA CARTE | \$11.50



GARLIC PORK ROAST SOFT TACOS

two tacos with lettuce, cheese, tomatoes, & cilantro with rice and beans

\$13.00

🔥 **ADOVADA SOFT TACOS**
two tacos with lettuce, cheese, tomatoes, & cilantro with rice and beans

\$13.00

GARLIC PORK ROAST TOSTADA & TACO DINNER

with lettuce, cheese, tomatoes, & cilantro with rice and beans

\$14.00

FISH TACO DINNER

two soft corn blue corn crusted white fish tacos with cabbage, tomatoes, and cilantro side of rice and beans and our secret sauce

\$13.95



🔥 **POSOLE**
with homemade tortilla and your choice of NM red or green chile, pork or chicken

LARGE BOWL - \$12.00

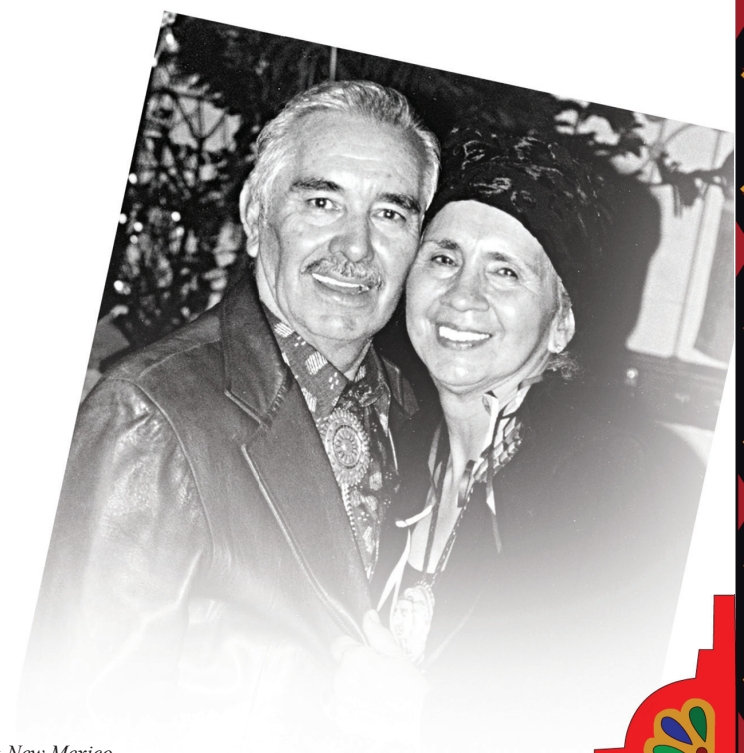
SMALL BOWL - \$8.00

🔥 **NEW MEXICO GREEN CHILE STEW**
A Must Try!

slow cooked pork, potatoes, and carrots in spicy NM green chile with a side of rice and beans and choice of sopapillas or tortilla

LARGE BOWL - \$16.00

SMALL BOWL - \$12.00



*NM = New Mexico

All Our Food Is Prepared Fresh
At The Moment You Order It



Please Be Patient And Enjoy Our Food
Thanks For Your Patronage

NEW MEXICO RED & GREEN CHILE
FOOD IS SPICY! YOU ORDER IT, YOU OWN IT.

🌶 Indicates Spicy (New Mexico Chile)

BOTANAS

Cheese Crisp	\$7.00	Crispy Chorizo Pizza	\$11.00
🌶 <i>with NM red or green chile</i>	\$9.00	<i>crispy tortilla covered with chorizo, melted cheese, tomatoes, & cilantro</i>	
Mexican Pizza	\$9.00	Chorizo Dip	\$8.00
<i>crispy tortilla with melted cheese, NM red chile & tomatoes</i>		<i>housemade spicy sausage dip topped with melted cheese and a dab of sour cream</i>	
Machaca Pizza	\$11.00	Spicy Nacho Cheeezy Dip	\$6.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes & machaca beef</i>		<i>with chips</i>	
Deluxe - with Ground Beef	\$11.00	<i>with spicy chorizo</i>	\$10.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes & ground beef</i>		Large Guacamole & Chips	\$7.00
		Kids Cheese Crisp	\$4.00

TACO SALADS

Taco Salad \$12.00

crispy flour tortilla shell, with one of the following: shredded beef, chicken, roast, ground beef, carnitas, adovada or machaca with beans, lettuce, tomatoes, cilantro, cheese, and sour cream & guacamole on the side
with Shrimp Additional \$4.00

BURROS

served in a flour tortilla with cheese

Bean & Cheese	\$7.00	NM Red Chile with Shredded Beef	\$9.00
Shredded Beef, Ground Beef, or Chicken	\$8.50	NM Green Chile with Shredded Beef	\$9.00
Grande Burro	\$10.00	Carne Adovada	\$10.00
<i>ground beef, beans, cheese, and sour cream on the side</i>		<i>chunks of pork marinated in NM red chile</i>	
Deep Fried	+ \$1.50	Enchilada Style	+ \$2.25

ENCHILADAS

NM Green or Red Chile Cheese	\$5.00
NM Green or Red Chile	\$6.50
<i>with shredded beef, ground beef or chicken</i>	

TOSTADAS

served with beans, lettuce, cheese, tomato, and cilantro

Bean	\$5.00
Bean & Shredded or Ground Beef	\$6.00
Guacamole	\$6.00
Bean & Chicken	\$6.00
Bean, Chicken or Shredded Beef, & Guacamole	\$7.00

TACOS

served with lettuce, cheese, tomato, cilantro

Shredded or Ground Beef	\$4.00
Chicken	\$4.00
Soft Shell	\$4.50

TAMALES

served enchilada style with cheese

Blue Corn Tamale	\$6.00
NM Red Chile	\$6.00
Green Corn Tamale	\$6.00
(1) Dozen - Advance Order (Frozen)	\$30.00

SIDE ORDERS

Rice, Beans, Black Beans, or Chile Beans	\$2.50	Guacamole	\$4.00
Beans & Rice	\$4.00	Sour Cream	\$2.00
Fried Egg	\$1.50	Homemade Flour Tortilla	\$1.00
Extra Cheese	\$0.95	Salsa - Red or Green	1/2 Pint - \$4.50 Pint - \$7.00
Chips Refill	\$1.00	Salsa Refill	\$1.00

*\$2.00 upgrade for premium meats on tacos, enchiladas, and tostadas

PLEASE NO SEPARATE CHECKS

🌶 Indicates Spicy (New Mexico Chile)

18% Gratuity added to parties of 6 or more

*NM = New Mexico

LAZY

House Specialties

🔥 **SHRIMP VERACRUZ \$16.95**
large shrimp in NM red chile served with cheese over rice with beans and a homemade flour tortilla

🔥 **ADOVADA RIBS \$16.95**
- Signature Dish -
boneless country style pork ribs marinated and served with NM red chile, cheese, beans, rice and a homemade flour tortilla...Los Dos Favorite!

🔥 **ENCHILADA DINNER**
thick homemade yellow or blue corn tortillas served open face covered with NM red or green chile & cheese, topped with a fried egg. Served with beans & rice
ONLY CHEESE \$13.00
SHREDDED BEEF, CHICKEN, ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$16.00

“LOS DOS” FLAUTAS DINNER
- Adam's Favorite -
two flautas with your choice of shredded beef, chicken, roast, ground beef, carnitas, adovada or machaca wrapped in a flour tortilla, cheese and deep fried, with sour cream & guacamole.
WITH RICE & BEANS \$14.00
A LA CARTE \$12.95

GARLIC SHRIMP \$16.95
large shrimp seasoned in garlic, with cheese, served over rice with beans and a homemade flour tortilla

CARNITAS \$16.95
pork slow cooked in a dutch oven until tender and flavorful, topped with cheese, served with rice, beans and a homemade flour tortilla

🔥 **RELLENO DINNER \$14.95**
whole NM green chile wrapped in an egg batter stuffed with cheese, smothered in spicy NM green chile, served with rice, beans and a homemade flour tortilla
🔥 **ADD SHREDDED BEEF, CHICKEN, ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$16.95**
A LA CARTE \$11.00 WITH MEAT \$13.95

🔥 **RED OR GREEN CHILE PLATE \$15.00**
your choice of NM red or green chile with beef, cheese, served with rice, beans and a homemade flour tortilla

🔥 **VICTORIA'S CHICKEN CHILE PLATE \$15.00**
your choice of NM red or green chile served over chicken breast, cheese, served with rice, beans and a homemade flour tortilla

🔥 **CHIMICHANGA**
your choice of one of the following deep-fried burros topped with our homemade NM red or green chile, cheese, guacamole & sour cream
SERVED WITH BEANS AND RICE \$15.00

SHREDDED BEEF, CHICKEN, ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA OR BEAN \$13.00

COMBINATIONS

NO SUBSTITUTIONS PLEASE - ALL TOPPED WITH CHEESE

- | | |
|---|---------|
| 🔥 1. Crisp Shell Beef Taco, NM Red Chile Cheese Enchilada, Rice & Beans | \$12.00 |
| 🔥 2. Crisp Shell Beef Taco, Red Tamale, Rice & Beans | \$12.00 |
| 3. Crisp Shell Beef Taco, Bean Tostada, Rice & Beans | \$12.00 |
| 🔥 4. Crisp Shell Beef Taco, Green Corn Tamale, Rice & Beans | \$12.00 |
| 🔥 5. Beef or Pollo, NM Red or Green Chile Burro (Enchilada Style), Rice & Beans | \$12.00 |
| 🔥 6. Machaca Burro (Enchilada Style), Rice, Beans & Sour Cream | \$12.00 |
| 7. Two Beef or Pollo Tacos (Soft or Hard), Rice & Beans | \$12.00 |

DESSERTS & BEVERAGES

Sopapilla <i>with honey or powdered sugar or cinnamon & sugar</i>	<i>Half \$4.00 / Full \$6.00</i>	Apple Sopapilla <i>Half \$6.00 / Full \$10.00</i>	
Sopapilla <i>with everything</i>	<i>Half \$5.00 / Full \$7.00</i>	Crispies	\$7.00
Sopapilla <i>a la mode (Ice Cream)</i>	<i>Half \$6.00 / Full \$9.00</i>	Homemade Vanilla Flan <i>ask your server for our seasonal Flan specials</i>	\$7.00
		Fruit Chimi Ala Mode	\$9.00

Soda, Milk, Coffee, Iced Tea, Lemonade \$2.00

Ask about the Military/Service Discount
**NM = New Mexico*



SPECIALTY COCKTAILS

FRESH MARGARITA | \$12

Fresh lime juice, Olmeca Altos Plata Tequila & agave nectar

JALPEÑO - + \$1 | PITCHER - \$42

RUMCHATA | \$12

Horchata on the rocks. Yes, there is rum in it!

HATCHELADA | \$8

Michelada made Rio Grande Pancho Verde Chile Cerveza

JALAPENO SHOT | \$7

Tequila served straight up in a jalapeño

ANGRY MARIA | \$8

A Bloody Mary with an extra spicy kick

LA ROSA MARGARITA | \$12

Our frozen margarita topped with St. George raspberry liqueur

ELDERFLOWER MARGARITA | \$14

St. Germain Elderflower Liqueur, Olmeca Altos Plata Tequila, lime juice, organic agave nectar, muddled cucumber

CLASSICS

HOUSE MARGARITA | \$9

Pitcher | \$21

KICK ASS MARGARITA | \$10

Pitcher | \$29

PRICKLY PEAR MARGARITA | \$10

Pitcher | \$29

SANGRITA MARGARITA | \$12

Pitcher | \$35

CORONARITA MARGARITA | \$12

FROZEN MARGARITA | \$10

Raspberry, Strawberry, Mango, & Peach

Pitcher | \$21

SANGRIA | \$8

Pitcher | \$21

WINE

CAVIT | \$7

Pinot Grigio, Pinot Noir

SANTA RITA | \$7

Sauvignon Blanc, Cabernet, Chardonnay

BEER

IMPORTED DRAFTS

PINT - \$6 | TALL - \$8 | PITCHER - \$17

Modelo Especial, Negra Modelo, Dos Equis Lager

CRAFT DRAFTS

PINT - \$7 | TALL - \$9 | PITCHER - \$17

*Papago Orange Blossom, Copper State IPA,
Seasonal (Ask Server)*

MEXICAN

BOTTLES - \$6

*Dos Equis Amber, Dos Equis Lager, Corona, Corona
Light, Tecate, Tecate Light, Pacifico, Victoria, Sol,
Carta Blanca, Modelo Especial, Negra Modelo,
Bohemia*

DOMESTIC

BOTTLES - \$5

*Michelob Ultra, Budweiser, Bud Light, Miller Lite,
Coors Light, Odouls*

CRAFT

\$6

*Marble Red Ale (From Albuquerque), Santa Fe Pale
Ale, Santa Fe Happy Camper IPA, Rio Grande
Pancho Verde Chile Cerveza, Four Peaks Kiltlifter*

BUCKET OF BEER

\$12

BUCKET OF SIX 7oz BOTTLES
*Corona
Dos Equis*



HAPPY HOUR

TUESDAY - FRIDAY

3PM - 6PM

DRINK SPECIALS

FRESH MARGARITA | \$7

ROSA MARGARITA | \$7

HOUSE MARGARITA | \$4

WELL DRINKS | \$4

ALL BEER | \$3

FOOD SPECIALS

MEXICAN PIZZA | \$5

CHEESE CRISP | \$4

LOS DOS MOLINOS WOULD LOVE TO
HOST YOUR NEXT EVENT!

Ask a manager for details.

Be our Friend and keep up to date with our specials!

facebook

/ LOSDOSMOLINOS



@LOSDOS_SOUTHCENTRAL

UPTOWN

1044 E. Camelback Rd.

(602) 528 - 3535

SOUTH CENTRAL

8646 S. Central Ave.

(602) 243 - 9113

MESA

260 S. Alma School Rd.

(480) 969 - 7475

HOURS

Tuesday - Saturday

11am - 9pm