

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	\$9.00	Large Guacamole & Chips	\$15.00
👉 with NM red or green chile	\$12.00	👉 Crispy Chorizo Pizza	\$17.00
add any meat	\$15.00	crispy tortilla covered with chorizo, melted cheese, & tomatoes	
👉 Mexican Pizza	\$14.00	👉 Chorizo Dip	\$12.00
crispy tortilla with melted cheese, NM red chile & tomatoes		homemade NM chorizo dip topped with melted cheese, a dab of sour cream and a side of flour tortilla chips	
👉 Machaca Pizza	\$17.00	👉 Spicy Nacho Cheeezy Dip	\$10.00
crispy tortilla with melted cheese, NM red chile, tomatoes & machaca beef		served with corn tortilla chips	
👉 Deluxe Pizza - with Ground Beef	\$17.00	👉 add spicy chorizo	+\$6.00
crispy tortilla with melted cheese, NM red chile, tomatoes & ground beef		👉 Los Dos Fries	\$12.00
Nachos	\$11.00	Cut to order french fries topped with your choice of	
add meat	+\$5.00	NM red or green chile, melted cheese & pico	
Kids Cheese Crisp	\$8.00	add any meat	+\$6.00
add meat	+\$2.00		

TACO SALADS

Taco Salad \$16.00

crispy flour tortilla shell, with one of the following: shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca with beans, lettuce, tomatoes, cheese, and sour cream & guacamole on the side
Shrimp Taco Salad (4 Shrimp) - \$22.00

BURROS

Served in a flour tortilla, topped with cheese

Bean & Cheese	\$9.00	👉 NM Red Chile with Shredded Beef	\$11.50
Shredded Beef, Ground Beef, or Chicken	\$10.00	👉 NM Green Chile with Shredded Beef	\$11.50
Grande Burro	\$14.00	👉 Machaca, Carnitas or Chorizo	\$15.00
ground beef, beans, cheese, and sour cream on the side			
Deep Fried	+\$2.00	👉 Enchilada Style	+\$3.50

ENCHILADAS

👉 NM Green or Red Chile Cheese	\$7.00
👉 NM Green or Red Chile	\$9.00
your choice of shredded beef, ground beef, chicken garlic pork roast, carnitas, adovada or machaca	+\$3.00

TACOS

served with cheese, lettuce, & tomato
your choice of shredded beef, chicken or ground beef
garlic pork roast, carnitas, adovada or machaca +\$1.00 (+\$.50 for Street Tacos)

Hard Shell	\$6.00
Soft Shell	\$7.00
Street Taco	\$4.00

TOSTADAS

served with cheese, lettuce, & tomato

Bean Tostada	\$8.00
Guacamole	+\$3.00
Add Protein	+\$3.00
your choice of shredded beef, chicken, ground beef, garlic pork roast, carnitas, adovada or machaca	

TAMALES

served enchilada style with cheese

👉 Blue Corn Tamale	\$9.00
👉 NM Red Chile	\$9.00
👉 Green Corn Tamale	\$9.00

SIDE ORDERS

Rice	\$4.00	Guacamole	\$6.00
Beans, Black Beans, or Chile Beans	\$4.00	Sour Cream	\$2.00
Beans & Rice	\$6.00	Homemade Flour Tortilla	\$2.00
Fried Egg*	\$4.00	Side Of Potatoes	\$7.00
Side Of Shrimp	\$12.00	Extra Cheese	\$2.00
Salsa - Red or Green 1/2 Pint / Pint	\$6.00/\$10.00	French Fries	\$7.00
Chips Refill	\$2.00	Salsa Refill	\$2.00

PLEASE NO SEPARATE CHECKS
Indicates Spicy (New Mexico Chile) *NM=New Mexico
20% Gratuity added to parties of 5 or more
2% Fee Added for Credit Cards
Sub Chile Beans for \$.50

*Eggs are cooked to order, consuming raw or undercooked eggs may increase the risk of foodborne illness

House Specialties

LAZY

SHRIMP VERACRUZ \$24.00

large shrimp in NM red chile topped with cheese served over rice with beans and a homemade flour tortilla

GARLIC SHRIMP \$24.00

large shrimp smothered in garlic sauce, topped with cheese, served over rice with beans and a homemade flour tortilla

ADOVADA RIBS \$22.00 - Signature Dish -

boneless country style pork ribs marinated in red chile topped with cheese and served with NM red chile, beans, rice and a homemade flour tortilla...A Los Dos Favorite!

CARNITAS \$22.00

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

ENCHILADA DINNER

thick homemade yellow or blue corn (+\$1.00) tortillas served open face covered with NM red or green chile & topped with cheese and a fried egg*. Served with beans & rice

RELLENO DINNER \$18.00

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

ONLY CHEESE \$17.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$21.00

ADD SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$21.00

A LA CARTE \$13.00 WITH MEAT \$17.00

"LOS DOS" FLAUTAS DINNER

- Adam's Favorite -

two flautas with your choice of shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca (one meat only) wrapped in a flour tortilla, deep fried and topped with cheese, side of sour cream & guacamole

RED OR GREEN CHILE PLATE \$20.00

your choice of NM red or green chile with beef, topped with cheese, served with rice, beans and a homemade flour tortilla

WITH RICE & BEANS \$17.00

A LA CARTE \$15.00

VICTORIA'S CHICKEN CHILE PLATE \$20.00

your choice of NM red or green chile served over chicken breast, topped with 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, topped with cheese, side of guacamole & sour cream

SERVED WITH BEANS AND RICE \$20.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA OR BEAN \$16.00

COMBINATIONS

NO SUBSTITUTIONS PLEASE - ALL TOPPED WITH CHEESE

1. Crisp Shell Beef Taco, NM Red Chile Cheese Enchilada, Rice & Beans \$16.00
2. Crisp Shell Beef Taco, Red Tamale, Rice & Beans \$16.00
3. Crisp Shell Beef Taco, Bean Tostada, Rice & Beans \$16.00
4. Crisp Shell Beef Taco, Green Corn Tamale, Rice & Beans \$16.00
5. Beef or Chicken, NM Red or Green Chile Burro (Enchilada Style), Rice & Beans \$16.00
6. Machaca Burro (Enchilada Style), Rice, Beans & Sour Cream \$16.00
7. Two Beef or Chicken Tacos (Soft or Hard), Rice & Beans \$16.00

DESSERTS & BEVERAGES

Sopapilla Half \$6.00 / Full \$9.00
add honey, powdered sugar, or cinnamon (\$.50 Each)
a la mode (Ice Cream) + \$2.00

Sopa Bites Half \$7.00 / Full \$10.00
add honey, powdered sugar, or cinnamon (\$.50 Each)
a la mode (Ice Cream) + \$2.00

Homemade Vanilla Flan \$10.00
Ask your server for our seasonal Flan specials (+\$1.00)

Apple Sopapilla Half \$8.00 / Full \$12.00

Crispies \$10.00

Fruit Chimi Ala Mode \$11.00

Soda, Milk, Coffee, Iced Tea \$3.00

LOS DOS MOLINOS FAMILY FAVORITES

➤ GARLIC PORK ROAST PLATTER

slow cooked in a dutch oven with rice and beans, small potato, topped with cheese and your choice of NM red or green chile

\$22.00

➤ ADOVADA BURRITO DINNER

enchilada style with NM red or green chile, topped with cheese, and side of rice and beans

\$18.00

BURRITO A LA CARTE | \$15.00

➤ GARLIC PORK ROAST BURRITO

slow cooked in a dutch oven topped with NM red or green chile, and topped with cheese, with a side small potato, rice and beans

\$18.00

BURRITO A LA CARTE | \$15.00

➤ RELLENO BURRITO

Our Chile Relleno stuffed with cheese and wrapped in a flour tortilla and smothered in your choice of NM red or green chile, served a la carte

Add one of the following: shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca - \$3

\$15.00

➤ POSOLE

with homemade tortilla, cilantro & your choice of NM red or green chile, pork or chicken

\$16.00

SMALL BOWL - \$13.00

➤ NEW MEXICO GREEN CHILE STEW

A Must Try!

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

\$19.00

SMALL BOWL - \$16.00

➤ GREEN CHILE CHEESEBURGER

cooked well, served open face and topped with our NM green chile sauce, melted cheese and a fried egg with a side of rice and beans or french fries with NM green chile sauce on top*

\$18.00

NM = New Mexico



GARLIC PORK ROAST SOFT TACOS

two tacos topped with cheese, lettuce, tomatoes, with rice and beans

\$18.00

➤ ADOVADA SOFT TACOS

two tacos topped with cheese, lettuce, tomatoes, with rice and beans

\$18.00

GARLIC PORK ROAST TOSTADA & TACO DINNER

topped with cheese, lettuce, tomatoes, with rice and beans

\$19.00

FISH TACO DINNER

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

\$20.00

A LA CARTE | \$9.00



SPECIALTY COCKTAILS



FRESH MARGARITA | \$15

PITCHER | \$50

fresh lime juice, Campo Bravo Reposado & agave nectar served in the famous square glass.

VIEW OUR TEQUILA MENU FOR PREMIUM OPTIONS



LA ROSA MARGARITA | \$15

our frozen margarita swirled with raspberry liqueur served in the famous square glass

PINEAPPLE EXPRESS | \$15

Campo Bravo Blanco infused in-house with fresh pineapple, fresh ginger & ginger beer

NEW MEXICAN ASS | \$14

our version of the Moscow Mule! Made with vodka, muddled cucumbers, ginger, mint, lime juice, agave, bitters, & ginger beer

PRIMA | \$15

muddled ginger, orange, & cucumber with Campo Bravo Reposado, agave nectar & fresh lime juice

MEZCAL FRESH MARG | \$16

Mezcal, fresh lime juice & agave nectar

CHINGADERA | \$15

frozen mango margarita with chamoy swirl, tajin rim, and a tamarindo straw

RED-HEADED STEP CHILD | \$15

Jameson Irish Whiskey, banana liqueur, lime juice, muddled strawberry & ginger beer

ELDERFLOWER MARGARITA | \$16

St. Germain Elderflower liqueur, Campo Bravo Reposado, lime juice, agave nectar, muddled cucumber

Manor Margarita | \$16

prickly pear, fresh lime juice, Campo Bravo Reposado & agave nectar served in the famous square Manor glass.

CLASSICS

THE "OG" MARGARITA | \$10

On The Rocks - Frozen +\$2
add prickly pear, strawberry, mango, peach, or raspberry - +\$1
Pitcher | \$35 (+\$2 to add flavor)

SANGRITA MARGARITA | \$15

Pitcher | \$45

BEERRITA MARGARITA | \$14

SANGRIA | \$10

Pitcher | \$25

BRUNCHERITA | \$16

The "OG" Margarita served frozen and topped with Prosecco add prickly pear, strawberry, mango, peach, or raspberry - +\$1



BEER

DRAFTS

PINT - \$7 | TALL - \$10 | PITCHER - \$20

Dos Equis Ambar, Dos Equis Lager, Negra Modelo, Modelo Especial, Pacifico

CRAFT DRAFTS

PINT - \$8 | TALL - \$11 | PITCHER - \$22

Seasonal & Locals - ask server for what's featured

IMPORTED BOTTLES

\$7

Corona Light, Corona Premier, Tecate, Tecate Light, Pacifico, Victoria, Carta Blanca, Bohemia, Corona 0% (NA), Seasonals (Ask Server)

DOMESTIC BOTTLES

\$6

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

MICHELADA

\$13



Experiencing great service?
Show some love!

\$10

WINE BY THE GLASS | \$9

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Prosecco

BY THE BOTTLE | \$25

Sauvignon Blanc