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	**$9.50**
with NM red or green chile	**$12.50**
add any meat	**$14.50**
Mexican Pizza	**$14.50**
crispy tortilla with melted cheese, NM red chile & tomatoes	
Machaca Pizza	**$18.00**
crispy tortilla with melted cheese, NM red chile, tomatoes & machaca beef	
Deluxe Pizza - with Ground Beef	**$18.00**
crispy tortilla with melted cheese, NM red chile, tomatoes & ground beef	
Nachos	**$11.50**
add meat	**+$5.00**
Kids Cheese Crisp	**$8.50**
add meat	**+$4.00**
Large Guacamole & Chips	**$15.50**
Crispy Chorizo Pizza	**$18.00**
crispy tortilla covered with chorizo, melted cheese,& tomatoes	
Chorizo Dip	**$12.50**
homemade NM chorizo dip topped with melted cheese, a dab of sour cream and a side of flour tortilla chips	
Spicy Nacho Cheeezy Dip	**$10.50**
served with corn tortilla chips	
add spicy chorizo	**+$6.00**
Los Dos Fries	**$13.00**
Cut to order french fries topped with your choice of NM red or green chile, melted cheese & pico	
add any meat	**+$6.00**

TACO SALADS

Taco Salad $17.00

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) **- $23.00** *Steak Taco Salad* **- $25.00**

BURROS

Served in a flour tortilla, topped with cheese

Bean & Cheese	**$9.50**
Shredded Beef, Ground Beef, or Chicken	**$10.50**
Grande Burro	**$14.50**
ground beef, beans, cheese, and sour cream on the side	
Deep Fried	**+ $2.00**
NM Red Chile with Shredded Beef	**$12.00**
NM Green Chile with Shredded Beef	**$12.00**
Machaca, Carnitas or Chorizo	**$15.50**
Enchilada Style	**+ $3.50**

ENCHILADAS

NM Green or Red Chile Cheese	**$7.00**
NM Green or Red Chile	**$11.00**
your choice of shredded beef, ground beef, chicken garlic pork roast, carnitas, adovada or machaca	

TACOS

served with cheese, lettuce, & tomato

your choice of shredded beef, chicken or ground beef garlic pork roast, carnitas, adovada or machaca

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	
your choice of shredded beef, chicken, ground beef, garlic pork roast, carnitas, adovada or machaca	**+ $4.00**

TAMALES

served enchilada style with cheese

NM Red Chile	**$9.00**
Green Corn Tamale	**$9.00**

SIDE ORDERS

Rice	**$4.50**
Beans, Black Beans, or Chile Beans	**$4.50**
Beans & Rice	**$6.50**
Fried Egg*	**$4.50**
Side Of Shrimp	**$12.50**
Salsa - Red or Green 1/2 Pint / Pint	**$6.50/$10.50**
Chips Refill	**$2.50**
Guacamole	**$6.50**
Sour Cream	**$2.50**
Homemade Flour Tortilla	**$2.50**
Side Of Potatoes	**$7.50**
Extra Cheese	**$2.50**
French Fries	**$7.50**
Salsa Refill	**$2.50**

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

Shrimp Veracruz $25.00

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

Adovada Ribs $23.00

- 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!***

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*

Only Cheese $19.00
shredded Beef, Chicken, Garlic Pork Roast, Ground Beef, Carnitas, Adovada or Machaca $23.00

"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

With Rice & Beans $18.00
a la carte $16.50

Garlic Shrimp $25.00

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

Carnitas $23.00

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 $19.00

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

Add shredded Beef, Chicken, Garlic Pork Roast, Ground Beef, Carnitas, Adovada or Machaca $21.00

a la carte $14.50 with meat $18.00

Red or Green Chile Plate $22.00

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

Victoria's Chicken Chile Plate $22.00

your choice of NM red or green chile served over chicken breast, topped wih 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 $21.00

shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca or Bean $17.00

Combinations

NO SUBSTITUTIONS PLEASE - ALL TOPPED WITH CHEESE

1. Crisp Shell Beef Taco, NM Red Chile Cheese Enchilada, Rice & Beans	**$16.50**
2. Crisp Shell Beef Taco, Red Tamale, Rice & Beans	**$16.50**
3. Crisp Shell Beef Taco, Bean Tostada, Rice & Beans	**$16.50**
4. Crisp Shell Beef Taco, Green Corn Tamale, Rice & Beans	**$16.50**
5. Beef or Chicken, NM Red or Green Chile Burro (Enchilada Style), Rice & Beans	**$16.50**
6. Machaca Burro (Enchilada Style), Rice, Beans & Sour Cream	**$16.50**
7. Two Beef or Chicken Tacos (Soft or Hard), Rice & Beans	**$16.50**

Desserts & Beverages

Sopapilla *Half* **$6.50** / *Full* **$9.50**
add honey, powdered sugar, or cinnamon ($.50 Each)
a la mode (Ice Cream) + $2.00

Sopa Bites *Half* **$7.50** / *Full* **$10.50**
add honey, powdered sugar, or cinnamon ($.50 Each)
a la mode (Ice Cream) + $2.00

Homemade Vanilla Flan **$10.50**
Ask your server for our seasonal Flan specials (+$1.00)

Apple Sopapilla *Half* **$8.50** / *Full* **$12.50**

Crispies **$10.50**

Fruit Chimi Ala Mode **$11.50**

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

$23.00

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

$19.00

Burrito A La Carte | $15.50

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

$19.00

Burrito A La Carte | $15.50

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 - $4

$17.00

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

$21.00

A La Carte | $9.50

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

$17.00

Small Bowl - $14.00

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

$17.00

Small Bowl - $14.00

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*

$20.00

*NM = New Mexico

Steak Burrito
New York Strip Steak diced with beans and cheese, choice of sauce on top, served a la carte

$20.00

Steak Soft Tacos
three tacos topped with cheese, lettuce,tomatoes, with rice and beans

$20.00

Garlic Pork Roast Soft Tacos
two tacos topped with cheese, lettuce, tomatoes, with rice and beans

$19.00

Adovada Soft Tacos
two tacos topped with cheese, lettuce,tomatoes, with rice and beans

$19.00

Garlic Pork Roast Tostada & Taco Dinner
topped with cheese, lettuce,tomatoes, with rice and beans

$20.00

SPECIALTY COCKTAILS

MAKE ANY MARGARITA A **CADILLAC**
Top Any Margarita with Grand Marnier
+$4

FRESH MARGARITA | $15.50
PITCHER | $52
fresh lime juice, Campo Bravo Reposado & agave nectar
served in the famous square glass.

VIEW OUR TEQUILA MENU FOR PREMIUM OPTIONS

MAKE IT SPICY!
Spice up your Fresh margarita with our blanco tequila infused in-house with fresh jalapeños
+$1

LA ROSA MARGARITA | $15.50
our frozen margarita swirled with raspberry liqueur served in the famous square glass

PINEAPPLE EXPRESS | $15.50
Campo Bravo Blanco infused in-house with fresh pineapple, fresh ginger & ginger beer

NEW MEXICAN ASS | $13.50
our version of the Moscow Mule! Made with vodka, muddled cucumbers, ginger, mint, lime juice, agave, bitters, & ginger beer

PRIMA | $15.50
muddled ginger, orange, & cucumber with Campo Bravo Reposado, agave nectar & fresh lime juice

MEZCAL FRESH MARG | $15.50
Mezcal, fresh lime juice & agave nectar

ROLLS ROYCE MARGARITA | $25.00
Celaya Reposado, fresh lime juice, agave, a splash of orange juice, with a Gran Marnier float

CHINGADERA | $15.50
frozen mango margarita with chamoy swirl, tajin rim, and a tamarindo straw

RED-HEADED STEP CHILD | $15.50
Jameson Irish Whiskey, banana liqueur, lime juice, muddled strawberry & ginger beer

ELDERFLOWER MARGARITA | $15.50
St. Germain Elderflower liqueur, Campo Bravo Reposado, lime juice, agave nectar, muddled cucumber

Manor Margarita | $15.50
prickly pear, fresh lime juice, Campo Bravo Reposado & agave nectar. served in the famous square Manor glass.

CLASSICS

THE "OG" MARGARITA | $10.50
On The Rocks - Frozen +$3
add prickly pear, strawberry, mango, peach, or raspberry - +$1
Pitcher | $37 (+$2 to add flavor)

SANGRITA MARGARITA | $14.50
Pitcher | $45

BEERRITA MARGARITA | $14.50

SANGRIA | $10.50
Pitcher | $35

BRUNCHERITA | $15
The "OG" Margarita served frozen and topped with Prosecco
add prickly pear, strawberry, mango, peach, or raspberry - +$1

MAKE ANY BEER AN **ICEBERG**
Top Any Draft Beer with our Frozen Margarita
+$3

BEER

DRAFTS
PINT - $6.50 | TALL - $10.50 | PITCHER - $20
Ask server for what's featured

CRAFT DRAFTS
PINT - $7.50 | TALL - $11.50 | PITCHER - $22
Seasonal & Locals - ask server for what's featured

IMPORTED BOTTLES
$6
Ask server for what's featured

DOMESTIC BOTTLES
$6
Ask server for what's featured

MICHELADA
$13

Value BEER
Ask Server For Draft Options
$4

WINE
BY THE GLASS | $8.50
Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Prosecco, Sauvignon Blanc

BUY THE Staff A BEER

Experiencing great service? Show some love!
$10.50