

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

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 (4 Shrimp) - \$25.00

BURROS

Served in a flour tortilla, topped with cheese

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

ENCHILADAS

🔥 NM Green or Red Chile Cheese	\$7.00
🔥 NM Green or Red Chile	\$11.00
<i>your choice of shredded beef, ground beef, chicken</i>	
<i>garlic pork roast, carnitas, adovada or machaca</i>	

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	
<i>your choice of shredded beef, chicken, ground beef,</i>	
<i>garlic pork roast, carnitas, adovada or machaca</i>	+\$4.00

TAMALES

served enchilada style with cheese

🔥 NM Red Chile	\$9.00
🔥 Green Corn Tamale	\$9.00

SIDE ORDERS

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

LAZY

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 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 \$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



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

STEAK SOFT TACOS

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

\$20.00

GARLIC PORK ROAST TOSTADA & TACO DINNER

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

\$20.00



SPECIALTY COCKTAILS



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



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

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 | \$12

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



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



Experiencing great service? Show some love!

\$10.50

WINE BY THE GLASS | \$8.50

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Prosecco, Sauvignon Blanc