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

✓ Indicates Spicy (New Mexico Chile)

BOTANAS

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Cheese Crisp with NM red or green chile add any meat	\$9.00 \$11.00 \$14.00	Large Guacamole & Chips Crispy Chorizo Pizza crispy tortilla covered with chorizo, melted cheese, & tomatoes	\$13.00 \$15.00
Mexican Pizza crispy tortilla with melted cheese, NM red chile & tomatoes Machaca Pizza	\$12.00 \$15.00	 Chorizo Dip homemade sausage dip topped with melted cheese, a dab of sour crean flour tortilla chips 	\$11.00 and a side of
crispy tortilla with melted cheese, NM red chile, tomatoes & machaca beef Deluxe Pizza - with Ground Beef crispy tortilla with melted cheese, NM red chile, tomatoes & ground beef	\$14.00	 Spicy Nacho Cheeezy Dip served with corn tortilla chips add spicy chorizo 	\$8.00 +\$5.00
Nachos add meat	\$10.00 +\$4.00	Los Dos Fries Cut to order french fries topped with your choice of	\$10.00
Kids Cheese Crisp add meat	\$8.00 +\$2.00	NM red or green chile, melted cheese & pico add any meat	+\$4.00

TACO SALADS

Taco Salad \$15.00

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, cilantro, cheese, and sour cream & guacamole on the side Shrimp Taco Salad (4 Shrimp) - \$19.00

BURROS

Served in a flour tortilla, topped with cheese

Bean & Cheese	\$8.00	→ NM Red Chile with Shredded Beef	\$10.00
Shredded Beef, Ground Beef, or Chicken	\$9.00	→ NM Green Chile with Shredded Beef	\$10.00
Grande Burro ground beef, beans, cheese, and sour cream on the side	\$13.00	Machaca, Carnitas or Chorizo	\$13.00
Deep Fried	+ \$1.50	Enchilada Style	+ \$3.50

ENCHILADAS

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	servet with eneese, termee, tomato & entitle				
→ NM Green or Red Chile Cheese	\$6.00	Bean Tostada		\$7.00	
NM Green or Red Chile	\$8.00	Guacamole		+ \$1.00	

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

your choice of shredded beef, chicken, ground beef, + \$3.00 garlic pork roast, carnitas, adovada or machaca

TAMALES

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

Hard Shell	\$5.00	Blue Corn Tamale	\$9.00
Soft Shell	\$6.00	→ NM Red Chile	\$8.00
Street Taco	\$3.00	→ Green Corn Tamale	\$8.00
		(1) Dozen - Advance Order (Frozen)	\$40.00

SIDE ORDERS

Rice, Beans, Black Beans, or Chile Beans	\$4.00	Guacamole	\$6.00
Beans & Rice	\$6.00	Sour Cream	\$3.00
Fried Egg*	\$3.00	Homemade Flour Tortilla	\$2.00
Extra Cheese	\$2.00	Side Of Potatoes	\$5.00
Salsa - Red or Green 1/2 Pint / Pint	\$6.00/\$10.00	French Fries	\$5.00
Chins 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
*Eggs are cooked to order, consuming raw or undercooked eggs may increase the risk of foodborne illness

House Specialties

→ SHRIMP VERACRUZ \$22.00

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

ADOVADA RIBS \$20.00 - 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 \$15.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$19.00

"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 \$16.00 A LA CARTE \$14.00

GARLIC SHRIMP \$22.00

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

CARNITAS \$20.00

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 \$16.00

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 \$19.00 A LA CARTE \$12.00 WITH MEAT \$15.00

◆RED OR GREEN CHILE PLATE \$18.00

vour 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 \$18.00

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 \$17.00

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

COMBINATIONS CO

NO SUBSTITUTIONS PLEASE - ALL TOPPED WITH CHEESE

1. Crisp Shell Beef Taco, NM Red Chile Cheese Enchilada, Rice & Beans	\$15.00
2. Crisp Shell Beef Taco, Red Tamale, Rice & Beans	\$15.00
3. Crisp Shell Beef Taco, Bean Tostada, Rice & Beans	\$15.00
4. Crisp Shell Beef Taco, Green Corn Tamale, Rice & Beans	\$15.00
5. Beef or Chicken, NM Red or Green Chile Burro (Enchilada Style), Rice & Beans	\$15.00
6. Machaca Burro (Enchilada Style), Rice, Beans & Sour Cream	\$15.00
7. Two Beef or Chicken Tacos (Soft or Hard), Rice & Beans	\$15.00

DESSERTS & BEVERAGES

Sopapilla add honey, powdered sugar, or cinnamo	Half \$5.00 / Full \$8.00 n (\$.50 Each)	Homemade Vanilla Flan Ask your server for our seasonal Fla	\$9.00 n specials (+\$1.00)
a la mode (Ice Cream) + \$2.00	,	Apple Sopapilla	Half \$7.00 / Full \$11.00
Sopa Bites	Half \$6.00 / Full \$9.00	Crispies	\$9.00
Bite-sized sopapillas, perfect for sharing!		Fruit Chimi Ala Mode	\$10.00
add honey, powdered sugar, or cinnamon (\$.50 Each)		Code Mills Coffee Load Too	62.00
a la mode (Ice Cream) + \$2.000		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

\$20.00

ADOVADA BURRITO DINNER

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

\$16.00

BURRITO A LA CARTE | \$13.00

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

\$16.00

BURRITO A LA CARTE | \$13.00

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 - \$2

\$14.00



POSOLE

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

\$14.00 SMALL BOWL - \$10.00

→ 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

> \$16.00 SMALL BOWL - \$12.00

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

\$17.00



GARLIC PORK ROAST SOFT TACOS

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

\$16.00

ADOVADA SOFT TACOS

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

\$16.00

GARLIC PORK ROAST TOSTADA & TACO DINNER

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

\$17.00

FISH TACO DINNER

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

\$19.00

A LA CARTE | \$9.00



NM = New Mexico

SPECIALTY COCKTAILS





FRESH MARGARITA | \$14

PITCHER | \$44

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

VIEW OUR TEQUILA MENU FOR PREMIUM OPTIONS



LA ROSA MARGARITA | \$13

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

ELDERFLOWER MARGARITA | \$15

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

NEW MEXICAN ASS | \$12

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

CLASSICS

THE "OG" MARGARITA | \$10

Frozen or On The Rocks
add prickly pear, strawberry, mango, peach, or raspberry - +\$1
Pitcher | \$29 (+\$2 to add flavor)

SANGRITA MARGARITA | \$13 Pitcher | \$35

BEERRITA MARGARITA | \$13

Dos Equis Lager, Modelo, Corona

SANGRIA | **\$9** *Pitcher* | **\$22**

Bruncherita | \$14

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

JALAPENO SHOT | \$7

tequila served straight up in a jalapeño

BUCKET OF BEER

\$14

BUCKET OF SIX 7^{oz} BOTTLES *Corona, Dos Equis Lager, Modelitos*

WINE BY THE GLASS | \$8

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

PINEAPPLE EXPRESS | \$13

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

ANGRY MARIA | \$8

a Bloody Mary with an extra spicy kick

HATCHELADA | \$11

michelada made with Rio Grande Pancho Verde Chile Cerveza



BEER

DRAFTS

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

Modelo Especial, Negra Modelo, Dos Equis Lager

PINT - \$7 | TALL - \$9 | PITCHER - \$20

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

BOTTLES AND CANS

MEXICAN - \$6

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

DOMESTIC - \$5

Michelob Ultra, Budweiser, Bud Light, Miller Lite, Coors Light, Heineken 0% (NA)

CRAFT - \$7

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



Experiencing great service?
Show some love!

\$10

MICHELADA | \$11