

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

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 | \$13.00 | 👉 Machaca, Carnitas or Chorizo | \$13.00 |
| ground beef, beans, cheese, and sour cream on the side | | | |
| Deep Fried | + \$1.50 | 👉 Enchilada Style | + \$3.50 |

ENCHILADAS

| | |
|--|---------|
| 👉 NM Green or Red Chile Cheese | \$6.00 |
| 👉 NM Green or Red Chile | \$8.00 |
| your choice of shredded beef, ground beef, chicken | |
| garlic pork roast, carnitas, adovada or machaca | +\$3.00 |

TACOS

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 |
| Soft Shell | \$6.00 |
| Street Taco | \$3.00 |

TOSTADAS

served with cheese, lettuce, tomato & cilantro

| | |
|---|----------|
| Bean Tostada | \$7.00 |
| Guacamole | + \$1.00 |
| Add Protein | |
| your choice of shredded beef, chicken, ground beef, | |
| garlic pork roast, carnitas, adovada or machaca | + \$3.00 |

TAMALES

served enchilada style with cheese

| | |
|---|---------|
| 👉 Blue Corn Tamale | \$9.00 |
| 👉 NM Red Chile | \$8.00 |
| 👉 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 |
| 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

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

House Specialties

LAZY

SHRIMP VERACRUZ \$22.00

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

GARLIC SHRIMP \$22.00

large shrimp smothered in garlic sauce, 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!

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

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 \$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

ONLY CHEESE \$15.00

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

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

A LA CARTE \$12.00 WITH MEAT \$15.00

"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

RED OR GREEN CHILE PLATE \$18.00

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 \$18.00

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 \$17.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA OR BEAN \$14.00

COMBINATIONS

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 | Half \$5.00 / Full \$8.00 | Homemade Vanilla Flan | \$9.00 |
| add honey, powdered sugar, or cinnamon (\$.50 Each) | | Ask your server for our seasonal Flan 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) | | Soda, Milk, Coffee, Iced Tea | \$3.00 |
| a la mode (Ice Cream) + \$2.000 | | | |

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 beans

\$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

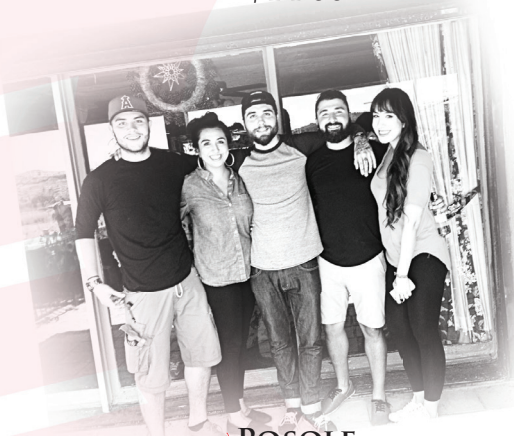
BURRITO A LA CARTE | \$13.00

➤ 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

NM = New Mexico



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



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

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

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

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



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 Killtifter



Experiencing great service?
Show some love!

\$10

MICHELADA | \$11