

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

<b>Cheese Crisp</b>	\$9.00	<b>Large Guacamole &amp; Chips</b>	\$13.00
🔥 <i>with NM red or green chile</i>	\$11.00	🔥 <b>Crispy Chorizo Pizza</b>	\$15.00
<i>add any meat</i>	\$14.00	<i>crispy tortilla covered with chorizo, melted cheese, &amp; tomatoes</i>	
🔥 <b>Mexican Pizza</b>	\$12.00	🔥 <b>Chorizo Dip</b>	\$11.00
<i>crispy tortilla with melted cheese, NM red chile &amp; tomatoes</i>		<i>homemade sausage dip topped with melted cheese, a dab of sour cream and a side of flour tortilla chips</i>	
🔥 <b>Machaca Pizza</b>	\$15.00	🔥 <b>Spicy Nacho Cheeezy Dip</b>	\$8.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes &amp; machaca beef</i>		<i>served with corn tortilla chips</i>	
🔥 <b>Deluxe Pizza - with Ground Beef</b>	\$14.00	🔥 <i>add spicy chorizo</i>	+ \$5.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes &amp; ground beef</i>		🔥 <b>Los Dos Fries</b>	\$10.00
<b>Nachos</b>	\$10.00	<i>Cut to order french fries topped with your choice of NM red or green chile, melted cheese &amp; pico</i>	
<i>add meat</i>	+ \$4.00	<i>add any meat</i>	+ \$4.00
<b>Kids Cheese Crisp</b>	\$8.00		
<i>add meat</i>	+ \$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, cheese, and sour cream & guacamole on the side*  
Shrimp Taco Salad (4 Shrimp) - \$19.00

### BURROS

Served in a flour tortilla, topped with cheese

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

### ENCHILADAS

🔥 <b>NM Green or Red Chile Cheese</b>	\$6.00
🔥 <b>NM Green or Red Chile</b>	\$8.00
<i>your choice of shredded beef, ground beef, chicken</i>	
<i>garlic pork roast, carnitas, adovada or machaca</i>	+ \$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*

<b>Hard Shell</b>	\$5.00
<b>Soft Shell</b>	\$6.00
<b>Street Taco</b>	\$3.00

<b>Rice, Beans, Black Beans, or Chile Beans</b>	\$4.00
<b>Beans &amp; Rice</b>	\$6.00
<b>Fried Egg*</b>	\$3.00
<b>Extra Cheese</b>	\$2.00
<b>Salsa - Red or Green 1/2 Pint / Pint</b>	\$6.00/\$10.00
<b>Chips Refill</b>	\$2.00

### TOSTADAS

*served with cheese, lettuce, & tomato*

<b>Bean Tostada</b>	\$7.00
<b>Guacamole</b>	+ \$1.00
<b>Add Protein</b>	
<i>your choice of shredded beef, chicken, ground beef,</i>	
<i>garlic pork roast, carnitas, adovada or machaca</i>	+ \$3.00

### TAMALES

*served enchilada style with cheese*

🔥 <b>Blue Corn Tamale</b>	\$9.00
🔥 <b>NM Red Chile</b>	\$8.00
🔥 <b>Green Corn Tamale</b>	\$8.00
🔥 <b>(1) Dozen - Advance Order (Frozen)</b>	\$40.00

### SIDE ORDERS

<b>Guacamole</b>	\$6.00
<b>Sour Cream</b>	\$3.00
<b>Homemade Flour Tortilla</b>	\$2.00
<b>Side Of Potatoes</b>	\$5.00
<b>French Fries</b>	\$5.00
<b>Salsa Refill</b>	\$2.00

🔥 PLEASE NO SEPARATE CHECKS

Indicates Spicy (New Mexico Chile) \*NM=New Mexico  
20% Gratuity added to parties of 5 or more

\*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

### 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

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

add honey, powdered sugar, or cinnamon (\$.50 Each)

a la mode (Ice Cream) + \$2.00

### Sopa Bites

Half \$6.00 / Full \$9.00

add honey, powdered sugar, or cinnamon (\$.50 Each)

a la mode (Ice Cream) + \$2.00

### Homemade Vanilla Flan

\$9.00

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

### Apple Sopapilla

Half \$7.00 / Full \$11.00

### Crispies

\$9.00

### Fruit Chimi Ala Mode

\$10.00

### 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*

**\$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, with rice and beans*

**\$16.00**

## 🔥 ADOVADA SOFT TACOS

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

**\$16.00**

## GARLIC PORK ROAST TOSTADA & TACO DINNER

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

**\$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*

**\$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

## PINEAPPLE EXPRESS | \$13

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

## NEW MEXICAN ASS | \$12

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

## PRIMA | \$14

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

## MEZCAL FRESH MARG | \$15

Mezcal, fresh lime juice & agave nectar

## CHINGADERA | \$13

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

## MOMO | \$12

muddled cucumber and orange with agave, lime juice, Absolut Mandrin, topped with Papago Orange Blossom

## RED-HEADED STEP CHILD | \$13

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

## ELDERFLOWER MARGARITA | \$15

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

## Manor Margarita | \$15

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

## 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

### CORONARITA MARGARITA | \$13

### SANGRIA | \$9

Pitcher | \$22

### BRUNCHERITA | \$14

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



## BEER

### IMPORTED DRAFTS

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

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

### CRAFT DRAFTS

PINT - \$7 | TALL - \$9 | PITCHER - \$19

Seasonal & Locals - ask server for what's featured

### IMPORTED BOTTLES

\$6

Corona, Tecate, Tecate Light, Pacifico, Victoria, Carta Blanca, Bohemia, Heineken 0% (NA)

### DOMESTIC BOTTLES

\$5

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

### MICHELADA

\$11

## WINE

### BY THE GLASS | \$8

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