

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
🔥 <i>with NM red or green chile</i>	\$11.00	🔥 Crispy Chorizo Pizza	\$15.00
<i>add any meat</i>	\$14.00	<i>crispy tortilla covered with chorizo, melted cheese, & tomatoes</i>	
🔥 Mexican Pizza	\$12.00	🔥 Chorizo Dip	\$11.00
<i>crispy tortilla with melted cheese, NM red chile & tomatoes</i>		<i>homemade sausage dip topped with melted cheese, a dab of sour cream and a side of flour tortilla chips</i>	
🔥 Machaca Pizza	\$15.00	🔥 Spicy Nacho Cheeezy Dip	\$8.00
<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	\$14.00	🔥 <i>add spicy chorizo</i>	+ \$5.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes & ground beef</i>		🔥 Los Dos Fries	\$10.00
Nachos	\$10.00	<i>Cut to order french fries topped with your choice of NM red or green chile, melted cheese & pico</i>	
<i>add meat</i>	+ \$4.00	<i>add any meat</i>	+ \$4.00
Kids Cheese Crisp	\$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

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
<i>ground beef, beans, cheese, and sour cream on the side</i>			
Deep Fried	+ \$1.50	🔥 Enchilada Style	+ \$3.50

ENCHILADAS

🔥 NM Green or Red Chile Cheese	\$6.00
🔥 NM Green or Red Chile	\$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 (+\$.50 for Street Tacos)

Hard Shell	\$5.00
Soft Shell	\$6.00
Street Taco	\$3.00

TOSTADAS

served with cheese, lettuce, & tomato

Bean Tostada	\$7.00
Guacamole	+ \$1.00
Add Protein	
<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

🔥 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

*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 Mandarin, 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

HAPPY HOUR

*IN-HOUSE DINING ONLY

TUESDAY - FRIDAY

3PM - 6PM

DRINK SPECIALS

FRESH MARGARITA | \$8

ROSA MARGARITA | \$8

THE ICEBERG | \$6

HOUSE MARGARITA | \$5

WELL DRINKS | \$5

ALL BEER | \$4

FOOD SPECIALS

MEXICAN PIZZA | \$6

QUESO DIP | \$5

CHEESE CRISP | \$5

CHORIZO DIP | \$7

NACHOS | \$6

Add meat - +\$4

STREET TACOS | \$2^{EACH}

chicken or beef tacos

LOS DOS MOLINOS WOULD LOVE TO
HOST YOUR NEXT EVENT!

Ask a manager for details.

Be our Friend and keep up to date with our specials!

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