

FOR THE TABLE ~ PARA LA MESA

Guacamole Mashed Tableside 9

Served with Dos Rios spiced tortilla chips (half order 5)

Three Salsas ~ Tres Salsas de Dos Rios 5

Traditional tomato salsa, sweet salsa verde & pico de gallo served with warm tortilla chips

APPETIZERS & FIRST BITES - ANTOJITOS y BOTANAS

Mexican Cheese Fondue ~ Queso Fundido 8

Homemade chorizo sausage, asadero cheese with choice of chips or corn tortillas

Jalisco Style Quesadilla ~ Quesadilla con Pollo 8

Pulled chicken, roasted peppers, onions, asadero cheese & crema Latina

Mexican Meatballs ~ Albondigas en Salsa de Chipotle 8

Slow cooked meatballs in tomato sauce with grated queso fresco

Corn Masa Pockets ~ Gorditas al Pastor 8

Filled with spit roasted Niman Ranch Pork, napa cabbage & aged cotija cheese

Homemade Duck Chorizo Turnovers ~ Empanadas de Pato 9

Roasted mushrooms, cotija cheese & salsa verde

Grilled Chicken Skewers ~ Brochetas de Pollo 9

Grilled chicken kabobs glazed with pineapple, organic blue agave nectar & tequila

Spiced Wild Shrimp ~ Camarones Encendidos 12

Chorizo, poblano peppers, sweet corn, tequila & cream

Homemade Corn Masa Boats ~ Sopes con Carne Asada 9

Grilled skirt steak, cowboy beans, caramelized onions & cotija cheese

Sautéed Fresh Calamari ~ Calamar Borracho 7

Roasted poblano peppers, toasted garlic, tequila & ancho chile butter

Tortilla Sandwich ~ Sincronizada 8

Flour tortilla with ham, jack cheese, green salsa, romaine lettuce, crema and diced tomatoes

Appetizer Sampler ~ Catador de Aperitivo 13

Sope, gordita, tamale, quesadilla, and empanada

Daily Special Tamales ~ Tamales Especiales 7

Please ask your server for the daily selection.

DOS RIOS SPECIAL TACO PLATES

Two tacos accompanied by black beans, Mexican rice, crema Latina and cilantro
Served with your choice of soft corn or flour tortillas

Asada- Grilled steak, caramelized onions, chimichurri sauce, asadero cheese 13

Rostizado- Roasted chicken, tomato salsa, asadero cheese 12

Pescado- Sautéed mahi-mahi, spicy slaw, asadero cheese 14

Carnitas- Slow braised pork, salsa verde, asadero cheese 12

Camarones- Seared shrimp, pineapple-jicama salsa, asadero cheese 13

Hongos- Crimini & button mushrooms, grape tomatoes, asadero cheese 11

Chorizo- Spicy ground pork, pico de gallo, asadero cheese 12

Albondiga- Pork meat ball, napa cabbage, asadero cheese, albondigas sauce 12

All tacos available a la carte upon request

A LA CARTE TACOS

Dos Rios Tacos

Served with soft corn tortillas or flour tortillas
with napa cabbage, garnished with grape tomato, radish, lime, cilantro & cumin-lime crema Latina.

Skirt Steak 4

Seared Mahi-Mahi 5

Roasted Mushrooms 3

Spiced Wild Shrimp 4

Meat Ball 4

Pulled Roasted Chicken 3

Spit Roasted Pork 3

Spicy Chorizo 3

SOUP & SALADS ~ SOPA y ENSALADAS

Chicken Tortilla Soup ~ Sopa de Tortilla 5

Pulled roasted chicken, crispy tortilla strips & asadero cheese

The Dos Rios Salad ~ Ensalada de Dos Rios 7

Fresh pineapple, pumpkin seeds, grape tomatoes, pineapple & citrus vinaigrette

Fresh Vegetable & Fruit Salad ~ Ensalada Cruda 8

Jicama, cucumber, pineapple, avocado, oranges, nopales, green beans, grape tomatoes, lime & piquin chile dressing

Add: Roasted Chicken Breast 4

***Grilled Skirt Steak 4**

Spiced Gulf Shrimp 4

Grilled Salmon 4

MAIN PLATES ~ PLATOS GRANDES

SALADS ~ ENSALADAS GRANDE

Roasted Chicken Ranch Salad ~ Ensalada Ranchera 12

Sweet corn, chorizo, nopales, avocado, asadero cheese, grape tomato & chipotle vinaigrette dressing

*Grilled Skirt Steak Salad ~ Ensalada de Carne 13

Romaine, radish, tomato, bacon, boiled egg, onion crisps, cotija cheese & cilantro-lime vinaigrette

Daily Special Tamale Dinner ~ Tamales 10

Two tamales served with Mexican rice and black beans

Dos Rios Enchiladas ~ Enchiladas

Roasted Chicken 16 Grilled Skirt Steak 17 Wild Gulf Shrimp 19

Flour tortilla with roasted peppers, onions, asadero cheese, cilantro rice & enchilada sauce on the side

Fajitas ~ Alambres

Roasted Chicken 16 Top Sirloin 18

Roasted peppers & onions, bacon, ham, asadero cheese, Mexican rice & napa cabbage

CHICKEN ~ POLLO

*Grilled All Natural Chicken Chop ~ Pollo con Mole 18

Chayote gratin with corn, poblano peppers, cotija cheese and traditional red mole sauce

Spit Roasted Organic Half Chicken ~ Pollo Rostizado 17

Marinated Niman Ranch chicken with cilantro rice and sautéed vegetables

SHRIMP & FISH ~ MARISCOS y PESCADO

Agave Nectar Glazed Wild Salmon ~ Pescado Bandera 21

Seared corn cake, roasted tomatillo sauce & roasted corn and black bean salsa

Fresh Mahi Vera Cruz ~ Pescado Veracruzano 22

Cilantro rice, Manzanilla olives, capers, onions & toasted garlic tomato sauce

Devil Shrimp ~ Camarones Diablo 23

Cilantro rice, pan roasted peppers & onions, spicy Corona tomato sauce

Molcajete with Shellfish ~ Molcajete con Mariscos

Shrimp, calamari & lump crab with roasted peppers, corn, salsa verde & asadero cheese served with fresh corn or flour tortillas, pico de gallo and crema

Single 18 Double 32

STEAK & PORK ~ CARNE y PUERCO

Grilled Niman Ranch Pork Chop ~ Chuleta de Puerco 22

Agave-chili glaze, cumin sweet potato mash & bacon spinach sauté

*Marinated Skirt Steak ~ Carne Asada 22

Roasted mushrooms, romaine salad, pico de gallo & chimichurri sauce

*Grilled Ribeye ~ Carne con Frijoles Charros 25

Cowboy pinto beans, caramelized onions, pico de gallo & Mexican rice

Molcajete with Meat & Chicken ~ Molcajete de Carne y Pollo

Skirt steak & roasted chicken with mushrooms, onions, asadero cheese & choice of mole or ancho BBQ sauce served with fresh corn or flour tortillas, pico de gallo and crema

Single 18 Double 29

VEGETARIAN DISHES ~ PLATOS VEGETARIANOS

Vegetarian Enchilada ~ Enchilada de Verduras 17

Corn crepes stuffed with grilled nopales, poblanos, mushrooms & corn with melted jack cheese served with pineapple rice and pumpkin mole sauce

Vegetable Quesadilla ~ Quesadilla de Verduras 8

Roasted mushrooms, peppers, onions, corn and asadero cheese

Vegetable Molcajete ~ Molcajete con Vegetales

Corn, mushrooms, carrots, shallots, chayote, zucchini, pumpkin mole & asadero cheese served with fresh corn or flour tortillas, pico de gallo salsa and crema

Single 15 Double 26


SIDES ~ ALADOS

corn cakes 4 cilantro rice 3 black beans 3 Mexican rice 3 roasted mushrooms 4
cowboy beans 3 chayote gratin 4 roasted vegetables 4
cumin mashed sweet potatoes 4

Dos Rios proudly uses local products when available and prepares all items from scratch.
Special thanks to Niman Ranch, Cleverley Farms and PFG.

*Consuming raw or undercooked meat/seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

20% gratuity will be automatically added to groups of 7 or more.

 gluten free menu option- ask server for specifications.