

# 'DOS SEGUNDOS'

## > CANTINA <

**SOPAS DEL DIA Y CEVICHES DEL DIA** - see specials board

### ENSALADAS

- \*\* **MIXTA** - avocado, hearts of palm, jicama, orange sections, radishes, almonds, mixed greens, piquin chile vinaigrette 8
- \* **CESAR** - romaine hearts, roasted peppers, plantain chips, cotija cheese, roasted garlic-chipotle dressing 8
- \*\* **NOPAL** - grilled cactus paddle, red onion, tomato, jalapeno, pumpkin seeds, mixed greens, smoked paprika vinaigrette 7
- \*\* **PAPAYA** - green papaya, papaya escabeche, avocado, red onion, cilantro, papaya seed vinaigrette 8  
add chicken 3 add shrimp 4 add steak 5

### ANTOJITOS (APPETIZERS)

**EMPANADAS** - ground beef picadillo, guacamole 9

**ALAS DE POLLO** - chicken wings, choice of passion fruit mojo, chipotle-tamarind barbecue or habanero buffalo, or sample all three, blue cheese ranch 11

\*\* **GUACAMOLE** - with chips 8

\* **QUESADILLA VEGETARIANA** - wild mushrooms, huitlacoche, roasted garlic, epazote, chihuahua cheese 9

**QUESADILLA DE POLLO** - achiote chicken, poblano peppers, roasted corn, queso fresco 10

\* **NACHOS** - roasted corn, pickled jalapenos, black beans, pico de gallo, melted cheese, crema Grande 10 Pequeno 6 add chicken 3 add steak 5 \*\* add vegan beef 4

**SOPES SENCILLOS O \* VEGETARIANOS** - crispy corn cakes, refried beans or vegan refried black beans, lettuce, salsa verde, salsa rojo, queso fresco, crema 9  
add chicken 3 add chorizo 3 add steak 5

**PULPO A LA PARRILLA** - grilled baby octopus, seville orange juice, lime, garlic, olive oil 10

\* **PLATANOS MACHOS** - fried sweet plantains, queso fresco, lime crema 6

**COSTILLITAS** - tamarind barbecue pork ribs, grilled pineapple salsa, pickled jalapenos 12

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### DE NUESTRO TAQUERIA

**TACOS** - topped with onions, cilantro

**BURRITO** - flour tortilla with white rice, black beans, onions, cilantro

**CHIMICHANGA** - fried flour tortilla with mexican rice, refried beans, chihuahua cheese add 1

Chicken 9 Chorizo 9 Pork Carnitas 10 Al Pastor 10 Goat 10 Steak 10

Mahi Mahi 11 \* Black Bean 8 \*\* Verduras 8 \*\* Vegan Beef 9

add cheese, pico de gallo, or jalapenos .50 add sour cream or guacamole 1

### PLATOS FUERTES

**MOLE DEL DIA** - see specials board

**CARNE ASADA** - grilled, spice-rubbed ribeye steak, drunken beans, pickled cactus, fried sweet plantains 24

**FAJITAS** - wild mushrooms, peppers, onions, black beans, white rice, pico de gallo, guacamole, flour tortillas \*\* seitan and smoked tofu 16 chicken 16 steak 18

**ENCHILADAS DE POLLO** - white corn tortillas baked with chicken and chipotles, guajillo salsa, queso fresco, crema, mexican rice, refried beans 17

**PESCADO** - grilled mahi mahi, seville orange juice-serrano chile salsa, amaranth salad, wild mexican greens 19

**CABRITO** - slow-cooked goat with mustard seed and garlic cloves, refried beans, white rice, pickled red onions, radish, cucumber and jalapeno salad 20

**TINGA POBLANA DE CERDO** - pork shoulder, chorizo and potato stew, vegetable rice, queso fresco, sliced avocado, corn tortillas 19

### PARA ACOMPAÑAR

\*\*black beans 2.50 \*\*refried black beans 2.50 refried beans 2.50 drunken beans 3

\*\*guacamole 3 \*\*sliced avocado 3 \*\*white rice 2.50 \*\*mexican rice 2.50 \*vegetable rice 3.50

\*\*amaranth salad 4 \*\*wild mexican greens 4 \*\*yuca fries 4 \*\*flour or corn tortillas 1

\* VEGETARIAN \*\* VEGAN

MARK MCKINNEY - Chef JUSTIN LINGL - Sous Chef