


APPETIZERS & FIRST BITES ~ ANTOJITOS Y BOTANAS

Guacamole Mashed Tableside ~ 10

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

◆ Ask about our featured add-ins!

Three Salsas ~ Tres Salsas de Dos Rios ~ 6

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

Mexican Cheese Fondue ~ Queso Fundido ~ 8.75

Mexican cheese fondue with tomatillo asadero cheese sauce served with chips

Choice of: Chorizo Sausage, Crab Meat, Shrimp

◆ *Dos Rios Tuna Tartar ~ Atun ~ 11.50


Diced Ahi tuna, avocado, tomato, garlic, onion, cilantro, lime juice and Coriander oil with spiced chips and crema Latina

Jalisco Style Quesadilla ~ Quesadilla ~ 8.75

Roasted peppers, onions, asadero cheese, and homemade crema

Choice of: Pulled Chicken, Skirt Steak

Mexican Meatballs ~ Albondigas en Salsa de Chipotle ~ 8.75

Slow cooked meatballs in tomato sauce with grated queso fresco 

◆ Clams and Chorizo ~ Almejas y Chorizo ~ 12.50

Manila clams, housemade and cured chorizo, chipotle peppers, shallots, garlic, jalapenos, Cerveza and cilantro

Duck Chorizo Turnovers ~ Empanadas de Pato ~ 8.75

Homemade duck chorizo turnovers with roasted mushrooms, poblano peppers, asadero cheese & salsa verde


Corn Masa Pockets ~ Gorditas de Puerco ~ 8.75

Corn masa pockets filled with roasted Niman Ranch pork, Napa cabbage, tomatoes & aged cotija cheese


Grilled Chicken Skewers ~ Brochetas de Pollo ~ 9

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


Spiced Wild Shrimp ~ Camarones Encendidos ~ 12.50

Spiced wild shrimp with chorizo, sweet corn, garlic, shallots, jalapenos, tequila, chili butter & cream served over cilantro rice 

Corn Masa Boats ~ Sopes con Carne Asada ~ 9.50

Homemade corn masa boats with grilled skirt steak, cowboy beans, caramelized onions & cotija cheese 

Sautéed Fresh Calamari ~ Calamar Borracho ~ 7.75

Sautéed fresh calamari with roasted poblano peppers, shallots, toasted garlic, tequila & ancho chile butter 

Appetizer Sampler ~ Catador de Aperitivo ~ 13.50


Appetizer sample of sope, gordita, tamale, quesadilla & empanada

Daily Special Tamales ~ Tamales Especiales ~ 7.75

Please ask your server for the daily selection 

SOUP & SMALL SALADS ~ SOPA Y ENSALDAS

Chicken Tortilla Soup ~ Sopa de Tortilla ~ 5.75

Chicken tortilla soup with pulled roasted chicken, crispy tortilla strips & asadero cheese 

Chipotle Corn Chowder ~ 5.75

Roasted corn, Spanish chorizo, bacon & chipotle chiles

SMALL SALADS


Add Grilled Ahi Tuna, Spiced Gulf Shrimp or Grilled Salmon ~ \$5

Add Roasted Chicken Breast or Grilled Skirt Steak ~ \$4

Dos Rios Salad ~ Ensalada de Dos Rios ~ 7.50

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

Caesar Salad ~ Ensalada de Cesar ~ 8.75

Caesar salad with chopped romaine, cherry tomatoes, tortilla strips, cotija cheese & creamy chipotle Caesar dressing 

MAIN PLATE SALADS

Chicken Ranch Salad ~ Ensalada Ranchera ~ 10.75

Grilled chicken breast ranch salad with sweet corn, chorizo, hard-boiled egg, avocado, asadero cheese, grape tomato & chipotle vinaigrette dressing

*Grilled Skirt Steak Salad ~ Ensalada de Carne ~ 11.75

Grilled skirt steak, romaine, radish, tomato, bacon, boiled egg, onion crisps, cotija cheese & cilantro-lime vinaigrette

DOS RIOS TACOS

Dos Rios Taco Dinners

Steak ~ Asada ~ 13

Grilled steak, caramelized onions, chimichurri sauce, asadero cheese

Mushroom ~ Hongos ~ 12

Crimini & button mushrooms, asadero cheese

Chicken ~ Rostizado ~ 12.50

Roasted chicken, tomato salsa, asadero cheese

Pork ~ Carnitas ~ 12.50

Slow braised pork, salsa verde, asadero cheese

Shrimp ~ Camarones ~ 13

Seared shrimp, pineapple-jicama salsa, asadero cheese

Mahi - Mahi ~ Pescado ~ 14

Sautéed mahi-mahi, spicy slaw, asadero cheese

Chorizo ~ 12.50

Spicy ground pork, pico de gallo, asadero cheese

Meatball ~ Albondiga ~ 12.50

Pork meat ball, Napa cabbage, asadero cheese, albondigas sauce

All taco dinners include two tacos accompanied by black beans, Mexican rice, Napa cabbage, crema Latina & cilantro, served with your choice of flour, or soft or hard corn tortillas

Dos Rios Tacos a la carte

Flour or soft or hard corn tortillas with Napa cabbage, garnished with grape tomato, radish, lime, cilantro & cumin-lime crema Latina.

Skirt Steak ~ 4

Seared Mahi-Mahi ~ 5

Roasted Mushrooms ~ 3.50

Spiced Wild Shrimp ~ 4

Meat Ball ~ 4

Pulled Roasted Chicken ~ 3.50

Spit Roasted Pork ~ 3.50

Spicy Chorizo ~ 3.50

DOS RIOS ENCHILADAS Y FAJITAS Y TAMALES

Dos Rios Enchiladas

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

Roasted Chicken ~ 13

***Grilled Skirt Steak ~ 14**

Wild Gulf Shrimp ~ 15

Daily Special Tamale Dinner ~ Tamales Especial ~ 10

Two of our daily special tamales served with Mexican rice & black beans

Fajitas ~ Alambres ~ 14

Fajitas with roasted peppers & onions, bacon, asadero cheese, Mexican rice & Napa cabbage

Roasted Chicken ~ 14

***Skirt Steak ~ 15**

Add an a la carte taco to any meal!

CHICKEN & DUCK ~ POLLO Y PATO

Dos Chicken Chops ~ Pollo con Mole ~ 16.50

Two chicken chops, chayote gratin with corn, poblano peppers, cotija cheese, bacon spinach sauté & traditional red mole sauce

*Grilled Maple Duck Breast ~ Pato en Parrilla ~ 20

Marinated duck breast with cilantro rice and sautéed vegetables

SHRIMP & FISH ~ MARISCOS Y PESCADO

Agave Nectar Glazed Wild Salmon ~ Pescado Bandera ~ 18.50

Agave nectar glazed wild salmon, poblano potato cake, roasted tomatillo sauce & roasted corn & black bean salsa

*Grilled Snapper ~ Huachinango a la Parrilla ~ 19.50

Grilled marinated snapper with white beans, shallots, garlic, oven roasted tomatoes, lime zest, cilantro and almond mole sauce

*Tuna ~ Atun ~ 18.50

Coriander crusted and seared Ahi Tuna with white rice, vegetables, pineapple jicama salsa and Dos Rios sweet chili sauce

Devil Shrimp ~ Camarones Diablo ~ 21

Devil shrimp, cilantro rice, pan roasted peppers & onions, spicy Corona tomato sauce

Fresh Mahi Vera Cruz ~ Pescado Veracruzano ~ 18.50

Fresh mahi vera cruz, cilantro rice, Manzanilla olives, capers, onions & toasted garlic tomato sauce

Molcajete with Shellfish ~ Molcajete con Mariscos ~ Single 18 Double 28

Molcajete with shrimp, calamari & lump crab with roasted peppers, corn, salsa verde & asadero cheese on a bed of cilantro rice served with fresh corn or flour tortillas, pico de gallo & crema

STEAK & PORK ~ CARNE Y PUERCO

*Marinated Skirt Steak ~ Carne Asada ~ 19

Marinated skirt steak, roasted mushrooms, Mexican rice, pico de gallo & chimichurri sauce

*Crispy Skin Pork Belly ~ Pancita de Puerco ~ 19

Adobo rubbed slow roasted pork belly, Mayan cous cous and bacon spinach sauté

*Grilled Ribeye ~ Carne con Frijoles Charros ~ 24.75

Grilled ribeye, cowboy pinto beans, caramelized onions & poblano mashed potatoes served with pico de gallo and chimichurri sauce

Molcajete with Meat & Chicken ~ Molcajete de Carne y Pollo ~ Single 17 Double 27

Molcajete with skirt steak & roasted chicken with mushrooms, onions, asadero cheese & choice of mole or ancho BBQ sauce on a bed of cilantro rice served with fresh corn or flour tortillas, pico de gallo & crema

VEGETARIAN DISHES ~ PLATOS VEGETARIANOS

Vegetarian Enchilada ~ Enchilada de Verduras ~ 14

Vegetarian enchilada with corn crepes stuffed with corn, mushrooms, carrots, shallots, chayote, & zucchini with melted jack cheese served with pineapple rice & pumpkin mole sauce

Vegetable Molcajete ~ Molcajete con Vegetales ~ Single 15 Double 25

Molcajete with corn, mushrooms, carrots, shallots, chayote, zucchini, pumpkin mole & asadero cheese on a bed of cilantro rice served with fresh corn or flour tortillas, pico de gallo salsa & crema


Vegetable Quesadilla ~ Quesadilla de Verduras ~ 8.75

Quesadilla with roasted mushrooms, peppers, onions, corn & asadero cheese

SIDES ~ ALADOS

Potato Cakes ~ 4 Cilantro Rice ~ 3.50 Black Beans ~ 3.50 Mexican Rice ~ 3.50 Roasted Mushrooms ~ 4
Cowboy Beans ~ 3.50 Chayote Gratin ~ 4 Roasted Vegetables ~ 4 Poblano Mashed Potatoes ~ 4

 Gluten free menu option - ask server for specifications so we can best accommodate your needs

 NEW menu item

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.