DOS BATOS WOODFIRED TAGOS NORTHERN MEXICO WOODFIRED CUISINE

APPETIZERS AND SIDES

TRIO SAMPLER - GUACAMOLE, QUESO, \$9.5 SALSA AND CHIPS

⊌©QUESO & CHIPS

L-\$7.5/S-\$5

©GUACAMOLE & CHIPS

L-\$7.5/S-\$5

SALSA & CHIPS

L-\$6/S-\$4

NACHOS - QUESO, CHARRO BEANS, CORN, TOMATOES, SERRANO PEPPERS, GUACAMOLE, AND YOUR CHOICE OF

\$11

PROTEIN:

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- STEAK - CHICKEN - CARNITAS - PASTOR

ELOTE - MEXICAN CREAMY AND TANGY

CORN IN A CUP

\$4.5 AV

CHARRO BEANS (WITH PORK)

\$4

SALADS

REGULAR \$11.5 SIDE \$6

FRESH SALAD - ROMAINE LETTUCE, CARROTS, CUCUMBERS AND TOMATOES

CHOOSE 2 TOPPINGS FROM:

STEAK - CHICKEN - VEGGIES - CHEESE AVOCADO - CARNITAS - SHRIMP - BRISKET

DRESSINGS MADE IN HOUSE
WITH EXTRA VIRGIN OLIVE OIL
CILANTRO AIOLI - MICHELADA VINAIGRETTE

MAKE IT A COMBO

CHARRO BEANS OR MEXICAN CORN AND A SOFT DRINK \$5

WOODFIRED

WE CAN ACCOMODATE MOST DIETARY
AND ALLERGY RESTRICTIONS

WOODFIRED TACOS

PIRATA - CARNE ASADA/STEAK, CHEESE REG \$6.25 AND AVOCADO PREMIUM 12

POLLO PIRATA - CHICKEN, CHEESE AND REG \$5.75 AVOCADO PREMIUM \$11.5

©OSTIN - MUSHROOMS, BELL PEPPERS, REG \$5.75 ONIONS, CHEESE AND AVOCADO PREMIUM \$11.5

HYBRID - STEAK, VEGGIES, CHEESE AND REG \$6
AVOCADO PREMIUM \$11.5

POLLO HYBRID - CHICKEN, VEGGIES, REG \$5.75
CHEESE AND AVOCADO PREMIUM \$11.5

SHRIMP CILANTRO - SHRIMP, CHEESE, AVOCADO, CARROTS, CABBAGE AND PREMIUM \$11.5 HOUSE DRESSSING

SHRIMP HYBRID - SHRIMP, VEGGIES, REG \$6
CHEESE AND AVOCADO PREMIUM \$11.5

FAVORITE - TACO LOCO - CHICKEN, REG \$6.25 STEAK AND GUACAMOLE ON A CARB-PREMIUM \$12 LESS CHEESE TORTILLA

NON-SMOKY TACOS

PASTOR - MARINATED PORK, ONIONS, REG \$5.75
CILANTRO AND PINEAPPLE PREMIUM \$11.5

PASTOR PIRATA - MARINATED PORK, REG \$5.75
CHEESE AND AVOCADO PREMIUM \$11.5

CAMPECHANA - MARINATED PORK, REG \$6
WOODFIRED STEAK, CHEESE AND PREMIUM \$11.5
AVOCADO

BRISKET - ANGUS BRISKET, AVOCADO, REG \$6.5 ONIONS AND CILANTRO PREMIUM \$12

CARNITAS - PORK, ONIONS AND REG \$5.75
CILANTRO PREMIUM \$11.5

TORTAS MEXICAN SANDWHICH		
TOPPED WITH LETTUCE, TOMATO, AVOCADO AND ELOTE DRESSING.		
OUESOSTEAK - STEAK TOSSED IN QUESO	\$12.5	
POLLOQUESO - CHICKEN TOSSED IN QUESO	\$11.5	
VERDURAS - VEGGIES TOSSED IN QUESO	\$11.5	
₩FAJITA - STEAK AND VEGGIES TOSSED IN QUESO	\$12.5	
POLLO FAJITA - CHICKEN AND VEGGIES TOSSED IN QUESO	\$11.5	
DESHEBRADA - PULLED ANGUS BRISKET	\$13	
CARNITAS - PULLED PORK	\$11.5	
CHIPOTLERA - PULLED PORK TOSSED IN CHIPOTLE SAUCE	\$11.5	
PASTOR - MARINATED PORK	\$11.5	

KIDS MEALS	
QUESADILLA - FLOUR TORTILLA WITH CHEESE	\$2
ADD PROTEIN (STEAK, CHICKEN OR PORK) \$2.5	
QUESADILLA COMBO - FLOUR TORTILLA WITH	\$6.5
CHEESE, MINI MEXICAN CORN, MINI CHARRO	
BEANS AND JUICE OR MILK	
ADD PROTEIN (STEAK, CHICKEN OR PORK) \$2.5	
KIDS NACHOS - TORTILLA CHIPS TOPPED WITH	\$4.5
QUESO, BEANS AND CORN	
ADD PROTEIN (STEAK, CHICKEN OR PORK) \$2.5	

DRINKS	
SOFT DRINK/ ICED TEA	\$2
AGUA FRESCA	\$3
JARRITOS/SANGRIA/SIDRAL	\$2.5
TOPOCHICO	\$2.5
TOPOCHICADA	\$3
MEXICAN COKE	\$2.5
DEED	Ċ A
BEER	\$4
MICHELADA	\$5
MARGARITA	\$5



ABOUT US

From the North of Mexico to Austin, Texas. We Proudly serve Woodfired, and scratch made food.

Our specialty is the CARNE ASADA.

CARNE ASADA is grilled beef over charcoal, we chose MESQUITE WOOD for an authentic flavor. It can be served in many ways, but the Norteño way (the Northern way) is mostly served over a homemade flour tortilla with melted cheese, guacamole, and homemade salsa.

A carne asada is more than a dish, it is a Norteño ritual, a northern tradition, a social gathering, a celebration, either something important or just hanging out with friends. It brings people together as we all hang around the grill while waiting for the next piece of Steak, with one flour tortilla in one hand and a beer or michelada on the other.