

Starters

Chips and Guacamole MEDIUM \$8.00 LARGE \$12.00

Dos Hermanos' signature guacamole! Served with fresh corn tortilla chips.

Queso Blanco MEDIUM \$6.00 LARGE \$9.00

Served with fresh tortilla chips.

Queso Fundido \$12.00

Queso Blanco with house made chorizo. Served with fresh tortilla chips.

Trio Dip \$15.00

Queso blanco, guacamole, and refried beans. Served with fresh corn tortilla chips.

Chicken Wings \$12.00

8 chicken wings baked then fried, tossed in BBQ sauce, Garlic Parmesan, or Buffalo Sauce. Served with a side of ranch dressing.

Elotes \$10.00

Grilled Corn, topped with mayonnaise and tajin seasoning (lime chile salt blend).

Dos Hermanos Nachos

VEGGIE \$11 CHICKEN \$14 CARNE ASADA, BARBACOA, CARNITAS, CHORIZO \$15 AL PASTOR \$16

The Taco Truck Menu

Choice of protein:

Chicken, Carnitas, Chorizo, Steak, Barbacoa, Veggie Fajitas

Choice of salsas:

Hot Salsa, Mild Salsa, Guacamole Salsa

Dos Hermanos Tacos \$13.00

3 soft corn tortillas filled with your choice of meat and topped with lettuce, cheese, pico de gallo, onions, and cilantro. Served with your choice of salsa on the side.

Mexican Street Tacos \$13.00

3 soft corn tortillas filled with your choice of meat and topped with onion and cilantro. Served with a grilled jalapeno, wedge of lime, your choice of salsa on the side.

Burrito \$13.00

A large flour tortilla filled with your choice of meat, rice, refried beans, lettuce, pico de gallo, sour cream, cheese, hot, mild, & guacamole salsas.

Bowl \$13.00

Bed of Mexican rice and refried beans, chopped romaine lettuce, shredded cheese, cilantro, diced white onions, pico de gallo, sour cream, choice of mild, guacamole salsa, or hot salsa and choice of protein.(marinated diced chicken, carnitas, barbacoa, carne asada, grilled shrimp, or al pastor).

Grilled Quesadilla \$13.50

Flour tortilla with shredded cheese and choice of protein (marinated chicken, carnitas, barbacoa, carne aside, chorizo, or pastor). Served with guacamole, sour cream, pico de gallo, and choice of salsa (mild, guacamole salsa, or hot) on the side.

Chicken Enchiladas \$16.00

Three corn tortillas filled with shredded chicken, sautéed vegetables, and topped with melted cheese and poblano salsa. Served with Mexican rice and refried beans on the side.

Market Burrito \$16.00

A flour tortilla stuffed with carnitas, sautéed vegetables, and refried beans, and topped with melted cheese, poblano, and tomato salsa. Served with Mexican rice and refried beans on the side.

Sides

Scoop of Pico \$2.00

Scoop of Queso \$2.00

Scoop of Guacamole \$3.00

Mexican Rice & Refried Beans \$5.00

Tortillas \$3.00

Three corn or flour tortillas

French Fries \$4.00



A Taste of Oaxaca

Carne Asada \$22.96

Grilled skirt meat topped with marinated onions. Served with Mexican rice, refried beans, guacamole salad, pico de gallo, and tortillas.

Camarones a La Diabla \$21.00

Grilled shrimp tossed in a spicy tomato sauce. Served with Mexican rice and corn tortillas.

Chicken Mole Negro \$26.00

Chicken cooked on a rotisserie and topped with Mole Negro (thick, dense, sweet, and savory sauce made with a variety of chiles, spices, herbs, and chocolate) and toasted sesame seed. Mole originates from Oaxaca. Topped with cilantro garnish and served with Mexican rice and corn tortillas.

Chilaquiles * \$20.00

Fried corn tortilla chips, onions, poblano sauce, crema, queso fresco, and two eggs.

Choice of meat: chicken, barbacoa, steak, al pastor or carnitas.

Tacos Al Pastor \$14.00

3 tacos made with corn tortillas filled with slow cooked Shawarma cooked Pork marinated in achiote, guajillos (smoky chili) and pineapple, topped with grilled pineapple, onions, and cilantro.

Shrimp Tacos* \$14.00

3 tacos made of corn tortillas and stuffed with grilled shrimp, mango salsa (red peppers, diced mangos, sliced red onions, lime juice, and diced jalapeños).

Tortas \$16.00

Fresh traditional telera roll stuffed with a choice of protein, black bean purée, sliced tomatoes, sliced avocado, lettuce, pickled jalapeños, grilled onions, and mayonnaise.

Choice of meat: chicken, barbacoa, steak, al pastor or carnitas.

Fajitas*

Grilled chicken, carne asada, grilled shrimp or all proteins served on a sizzling hot skillet with sour cream, pico de gallo, guacamole, sliced green peppers and sliced white onions. Served with your choice of salsa, Mexican rice, refried beans, and corn tortillas on the side.

CHICKEN \$24 CARNE ASADA \$28 SHRIMP \$30 MIX \$36

Desserts

Chocolate Cake \$9.00

Served with strawberries and cream!

Churros \$8.00

Served with chocolate and caramel dippings!

BEVERAGES

COKE	\$3.00
CHERRY COKE	\$3.00
MEXICAN COKE	\$3.50
DIET COKE	\$3.00
FANTA	\$3.00
SPRITE	\$3.00
COFFEE	\$3.00
JARRITO	\$3.50

Lime, Pineapple, Fruit Punch, Strawberry

DRAFT BEERS

SEVENTH SON SCIENTIST	\$7.00
MODELO ESPECIAL	\$6.00
CORONA	\$6.00
BUD LIGHT	\$5.00

BOTTLED BEERS

MODELO ESPECIAL	\$6.00
NEGRA MODELO	\$7.00
CORONA	\$6.00
CORONA LIGHT	\$6.00
PACIFICO	\$6.00
DOS EQUIS	\$7.00
TECATE	\$4.00
HEINEKEN	\$7.00
BUDWEISER	\$5.00
BUD LIGHT	\$5.00
MICHELOB ULTRA	\$5.00
TOP CHICO LEMON LIME	\$6.00

COCKTAILS

CLASSIC LIME MARGARITA ON THE ROCKS	\$9.00
FLAVORED MARGARITA ON THE ROCKS	\$10.00
<small>Strawberry, Mango, Guava, Jalapeño</small>	
FROZEN LIME MARGARITA	\$8.00
THE PERFECT MOJITO	\$9.00
FLAVORED MOJITOS	\$10.00
<small>Passion Fruit, Mango, Guava</small>	
HORCHATA MARTINI	\$12.00
MIMOSA	\$9.00
MICHELADA	\$9.00

WHITE WINES

	GLASS	BOTTLE
POEMA CAVA	\$8.00	\$32.00
CAPOSALDO MOSCATO	\$8.00	\$48.00
FILLABOA ALBARINA	\$12.00	\$48.00
MER SOLEIL CHARDONNAY	\$12.00	\$48.00
CAPOSALDO MOSCATO	\$12.00	\$48.00

RED WINES

	GLASS	BOTTLE
EL BURRO GRANACHA	\$8.00	\$32.00
CLOUDLINE PINOT NOIR	\$11.00	\$50.00
CVNE TEMPRANILLO	\$11.00	\$44.00
BROQUEL TRAPICHE MALBEC	\$10.00	\$40.00
UNRATED EXTRA CABERNET SAUVIGNON	\$12.00	\$48.00
JUAN GIL MONASTRELL	\$12.00	\$48.00

Parties of 5 or more guests will have a 20% gratuity charge added to the check



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DOS HERMANOS TACO TRUCK



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