

APPETIZERS & FIRST BITES ~ ANTOJITOS y BOTANAS

Guacamole Mashed Tableside 9

Ripe avocado, tomato, roasted poblanos, jalapenos, red onion, cilantro & lime served with Dos Rios spiced tortilla chips (half order 5)

Mexican Cheese Fondue ~ Queso Fundido 7

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

Three Salsas ~ Tres Salsas de Dos Rios 5

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

Sautéed Fresh Calamari ~ Calamar Borracho 7

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

SOUP & SALADS ~ SOPA y ENSALADAS

Include a cup of Chicken Tortilla Soup to any salad for \$2

Chicken Tortilla Soup ~ Sopa de Tortilla 4

Pulled roasted chicken, crispy tortilla strips & aged cotija cheese

Dos Rios Salad ~ Ensalada de Dos Rios 7

Spiced pumpkin seeds, grape tomatoes, pineapple & citrus vinaigrette

ADD: Roasted Chicken Breast 4 Grilled Skirt Steak 4 Spiced Gulf Shrimp 4 Grilled Salmon 4

Fresh Vegetable & Fruit Salad ~ Ensalada Cruda 8

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

Ranch Salad ~ Ensalada Ranchera 11

Roasted chicken breast, corn, chorizo, avocado, nopales, asadero cheese, grape tomato & creamy chipotle dressing

***Grilled Skirt Steak Salad ~ Ensalada de Carne 12**

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

Dos Rios Tacos

Served with soft corn tortillas or flour tortillas with cabbage slaw, grape tomato, radish, lime, pickled 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

DOS RIOS TWO TACO LUNCH SPECIAL

Choice of two tacos, and a house salad 8

Include a cup of Chicken Tortilla Soup add \$2 (Fish Taco add \$1)

Dos Rios Classic Stuffed Burritos ~ Burritos Gordos Classico

with cilantro rice, cowboy beans, avocado, asadero cheese and tomato

Pulled Roasted Chicken 8 Spit Roasted Pork 9 Grilled Skirt Steak 9

Dos Rios Enchilada ~ Enchilada

Stuffed with roasted peppers, onions, crema and asadero cheese

Roasted Chicken 8 Grilled Skirt Steak 8 Wild Gulf Shrimp 9

PLATOS GRANDES ~ MAIN PLATES

Main plate lunch items served with a small house salad | Include a cup of Chicken Tortilla Soup add \$2

Jalisco Style Chicken Quesadilla ~ Quesadilla con Pollo 8

Roasted peppers, onions, asadero cheese and homemade crema

Vegetable Quesadilla ~ Quesadilla de Verduras 8

Roasted mushrooms, peppers, onions, corn and asadero cheese

Daily Special Tamale ~ Tamale Especial 8

Fresh corn masa and constantly changing chef selected fillings

Ancho BBQ Pulled Pork Sandwich ~ Torta de Cerdo 9

Lettuce, tomato, onion, avocado and queso fresco served on homemade bread

***Grilled Sirloin Steak Sandwich ~ Torta de Bistek 10**

Caramelized onions, maytag blue cheese & chipotle mayo

Mexican Meatball Sandwich ~ Torta de Albondigas 9

Slow cooked in chipotle tomato sauce with grated queso fresco

Chicken with Smokey Tomato Sauce ~ Tostada de Tinga Poblana 8

Crispy tortilla cups filled with spit roasted chicken, chipotle tomato sauce & avocado

Flaky Homemade Duck Chorizo Turnovers ~ Empanadas de Pato 9

Roasted mushrooms, cotija cheese & salsa verde


“La Bamba” Steak & Mushroom Burrito ~ Burrito de Bistek y Hongos 11

Skirt steak, mushrooms, onions, asadero cheese & chimichurri sauce

Simply Prepared Fresh Fish of the Day ~ Pescado de Dia Priced by the tide

Dos Rios spice dusted with a squeeze of lime and cilantro rice

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

 **Gluten free menu option- ask server for specifications.**

MID-DAY / LATE NIGHT MENU

APPETIZERS & FIRST BITES ~ ANTOJITOS y BOTANAS

Guacamole Mashed Tableside 9

Ripe avocado, tomato, roasted poblanos, jalapenos, red onion, cilantro & lime served with Dos Rios spiced tortilla chips (half order 5)

Three Salsas ~ Tres Salsas de Dos Rios 5

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

Daily Special Tamales ~ Tamales Especiales 9

Daily selection. Please ask your server.

Nachos 8

Black beans, asadero cheese, pico de gallo, crema latina

Choice of: Skirt Steak Pulled Chicken Spit Roasted Pork

Tortilla Sandwich ~ Sincronizada 8

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

Mexican Cheese Fondue ~ Queso Fundido 8

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

Jalisco Style Chicken Quesadilla ~ Quesadilla con Pollo 8

Roasted peppers, onions, asadero cheese and homemade crema

Homemade Duck Chorizo Turnovers ~ Empanadas de Pato 9

Roasted mushrooms, cotija cheese & salsa verde

DOS RIOS TACOS

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

Skirt Steak 4 Seared Mahi-Mahi 5 Roasted Mushrooms 3

Spiced Wild Shrimp 4 Pulled Roasted Chicken 3

Meat Ball 4 Spit Roasted Pork 3 Spicy Chorizo 3

DESSERTS ~ POSTRES

Fluted Fritters ~ Churros 7

Cinnamon & sugar dusted fluted fritters with warm cajeta

Caramel Cheesecake ~ Dulce De Leche Cheesecake 7

Sweet caramel cheesecake in a graham cracker crust, topped with whipped cream

Chocolate Tres Leche Cake ~ Tres Leche de Chocolate 7

Three milk soaked chocolate sponge cake with cinnamon icing

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 & roasted rajitas 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 & a touch of cream

Homemade Corn Masa Boats ~ Sopas con Carne Asada 9

Grilled skirt steak, refried 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, tamal, quesadilla, and empanada

Daily Special Tamales ~ Tamales Especiales 7

Rice and beans. Please ask your server for the daily selection.

DOS RIOS SPECIAL TACO PLATES

Two tacos accompanied by black beans, Mexican rice & crema Latina
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, crema Latina 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 & aged cotija 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, green beans, 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, Mexican rice & 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 salsa 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 & arroz a la Mexicana

*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 salsa 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, Steve Connolly Seafood in Boston, and PFG.

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

 gluten free menu option- ask server for specifications.

KID'S MENU

Soft drink included with each dish.

TACOS (2)

Beef, chicken or shrimp 7
in a crunchy shell

PORK BURRITO

Pulled pork, beans & rice 7
in a flour tortilla

KID'S CARNE ASADA

Steak, cilantro rice & tomato salsa 7

QUESADILLA

Chicken or cheese & tomato salsa 6

KID'S CHURROS (3)

Cinnamon & sugar dusted fluted fritters
with carmel sauce 6



DESSERTS ~ POSTRES

\$7

CHOCOLATE TRES LECHE CAKE

Three milk soaked chocolate sponge cake
with cinnamon icing

APPLE TART

Cinnamon roasted apples & raisins folded into
a Mexican tart

DULCE DE LECHE CHEESECAKE

Sweet caramel cheesecake in a graham cracker crust,
topped with whipped cream

CHURROS

Cinnamon & sugar dusted fluted fritters with warm cajeta

TRES FLANS

Mexican chocolate, Florida orange & traditional vanilla

CHOCOLATE TACOS

Chocolate tacos filled with chocolate mousse,
accompanied by chocolate ice cream

FAMILY STYLE DESSERT PLATTER

Choice of 4 Dos Rios desserts served on a large platter
\$25



WINES --- VINO

White Wine – Vino Blanco

Sonoma Cutrer RR Chardonnay, CA	12/48
Murphy Goode Sauvignon Blanc The Fume, CA	9/36
Unberto Fiore Moscato d'Asti, Italy	8/32
Raimat Unoaked Chardonnay, Spain	7/28
Concannon Chardonnay, CA	7/28
Montecillo Albarino, Spain	7/28
Ecco Domani Pinot Grigio, Italy	7/28
Conquistas Torrontes, Argentina	7/28
Montevina White Zinfandel, CA	7/28
JJ Mueller Reisling, Germany	7/28
Amano Pinot Grigio, Italy	6/22

Red Wine – Vino Tinto

La Crema Sonoma Pinot Nior	10/40
Murphy Goode Cabernet Sauvignon	10/40
Las Rocas Garnacha, Spain	9/36
Double "T" Red' Napa Valley	9/36
14 Hands Cabernet Sauvignon, WA State	9/34
1919 Malbec, Mendoza	9/36
Gascon Malbec	8/32
Trinchero Merlot	8/32
Casillero del Diablo Cabernet Sauvignon	8/32
Rancho Zabaco Zinfandel	8/32
Tempra Tantrum Tempranillo Blend, Spain	7/28
Le Grande Pinot Noir, France	6/22

Sparkling & Champagnes

Wycliff, CA	6/24
Codorniu Brut, Spain	30
J Cuvee 20 Napa Valley Brut, CA	57
Sofia Blanc de Blanc, CA	9
Veuve Cliquot Brut, ½ Bottle, Champagne	55
Veuve Cliquot Brut, Champagne, France	100
Perrier-Jouet Fleur, France	190
Dom Perignon, Champagne, France	260

SOFT DRINKS & BOTTLED WATER

Voss Bottled Water	3
Perrier Sparkling	3
Fountain Drinks & Brewed Iced Tea	2.5

MARGARITAS

Our margaritas are made to order using only the best natural ingredients. A healthy pour of 100% blue agave tequila is the basis for these fresh and frothy classics. Add in our own house made sour mix, organic agave nectar and select liqueurs and these traditionally styled cocktails are the perfect balance of sweet and citrus.

Dos Rios Margarita

Simple. Traditional. Exceptional.

Gold Tequila, triple sec, and Dos Rios' house made sour.

6/glass 19/pitcher

Court Ave. Margarita

Downtown meets down south.

El Mayor Silver tequila, Patron Citronge, Dos Rios' house made sour and a splash of orange juice.

9/glass, Pitcher by request

Two Rivers Margarita

A made-from-scratch classic, with a colorful twist.

Don Julio Blanco tequila mixed with our house made sour, then topped with blue curacao.

9/glass, Pitcher by request

El Mayor Margarita

Classic. Refined.

El Mayor Anejo tequila, Cointreau and Dos Rios' house made sour.

11/glass, Pitcher by request

Specialty Flavored Margaritas

Prickly Pear, Strawberry, Mango, Pomegranate, Guava,
Red Raspberry, Peach, Huckleberry

7/glass 21/pitcher

Jalapeno Margarita

Gold Tequila, triple sec, Dos Rios' house made sour, and muddled jalapenos.

7/glass 21/pitcher

Big City Margarita Clásico

El Mayor Reposado tequila, agave nectar, and fresh lime juice, served "up" in a chilled cocktail glass.

12/glass

Black Margarita

El Mayor Silver tequila, Blue Curacao, Raspberry Schnapps, sour and topped with a splash of Sprite garnished with a cherry and orange.

9/glass

Skittles Margarita*

The margarita for sweet drink lovers. A mixture of Skittles infused tequila topped with Dos Rios' house made sour then finished with a splash of orange and cranberry juices.

9/glass

MOJITOS

Clásico

A refreshing combination of Bacardi Superior Light Rum, lime, fresh mint, simple syrup and a splash of soda.

8/glass

Flavored Mojitos

Limon, Raspberry, Orange, Pomegranate, Pear,
Peach, Dragon Berry

9/glass

DOS RIOS TEQUILAS

SILVER & WHITE ~ PLATA y BLANCO

bottled immediately after distillation, or aged
less than two months in oak barrels

Patron | 7 Chinaco | 7 Cabo Wabo | 7.5 Tezon | 8
Voodoo Tiki | 10 Gran Centenario | 7 Corralejo | 7
El Tesoro | 7 Sauza | 5 El Mayor | 8
Milagro | 8 Siete Leguas | 9 Don Carranzas | 8
Sauza "Tres Generations" | 6.5 Corazon | 7
Don Eduardo | 8 Frida Kahlo | 10 El Jimador | 6
El Diamante de Cielo | 8 Herradura | 8
Tres Rios | 7 Espolon | 9 Porfidio | 9
1800 | 7 Casa | 8 Sol Dios | 9

RESTED ~ REPOSADOS

aged a minimum of two months, but less than a year
in oak barrels, then bottled

Patron | 8 Sauza Hornitos | 6 Corralejo | 8
Corralejo Triple Distilled | 8 Corazon | 8
Casa Noble | 9 El Diamante de Cielo | 9
Don Eduardo | 9 1800 | 8 Gran Centenario | 8
El Jimador | 7 El Mayor | 9 Cazadores | 7 Herradura | 8
Chamucos | 10 Frida Kahlo | 11 Hussongs | 6
Chinaco | 9 El Diamante de Cielo | 9
Jose Cuervo Tradicional | 9 Milagro | 9 Tezon | 9
El Tesoro | 8 Milagro Select | 10 Tres Rios | 8
Siete Leguas | 10 Don Julio | 8 Cabo Wabo | 8.5

AGED ~ ANEJO

aged in oak barrels a minimum of one year,
but less than 3 years

Patron | 9 Don Carranzas | 9 Sauza Conmemorativo | 7
Don Julio | 9 Corralejo | 9 Corazon | 9 Don Eduardo | 10
El Jimador | 18 El Mayor | 10 Gran Centenario | 9 Cazadores | 8
Cabo Wabo | 10 Frida Kahlo | 13 1800 | 9 Herradura | 9
Tezon | 10 Casa Noble | 10 Certezas | 9 Tres Rios | 9
Sol Dios | 10 El Tesoro | 8 Chinaco | 9 El Diamante de Cielo | 10
Sauza "Tres Generations" | 8.5 Siete Leguas | 10

RESERVES ~ RESERVAS

The best of the best. hand selected by the batch
for their exceptional quality.

Porfidio Reserva | 18
Jose Cuervo "La Familia" Anejo | 18
Jose Cuervo "La Familia" Platinum | 18
Milagro "Romance" | 22
Don Julio Anejo 1942 | 22
Gran Patron Platinum | 26
El Tesoro "Paradiso" | 30
Don Julio "Real" | 40
Cabo Wabo "Uno Ultimate" | 42
Gran Patron de Burdeos | 65

DISTILLED SPIRITS ~ MEZCAL

Similar to tequila, but produced in the Oaxaca region of Mexico
Scopio Silver | 9 Scopio Anejo | 11 Monte Alban | 9

TEQUILA FLIGHTS

A sample of Blanco, Reposado and Anejo from a
selection of distilleries, or three different distilleries'
version of your favorite variety.

Chinaco | 22 Don Julio | 22 El Mayor | 23
Silver Flight | 22 Reposado Flight | 23
Anejo Flight | 25

Weekly Drink Specials

Mojito Monday

Any mojito including all flavors is \$5.

Two for Tuesday

Any two beers, domestic or imported, for \$5.

Wine down Wednesday

Any bottle of wine is ½ price/Champagne not included.

Thrifty Thursdays

Dos Rios Margaritas are only \$4.

Infusion Friday*

Any of our cocktails made with our house infused tequilas \$5.

Sangria Saturday

Rojo, Blanco, and Feature Sangrias are \$5.

SANGRIAS

Sangria Rojo

A light, but festive red wine livened with berry liqueurs and citrus flavors that packs a refreshing punch with every drink.

8/glass 24/pitcher

Sangria Blanco

Light and crisp, this sangria is a delightful blend of white wine and liqueurs with subtle hints of exotic fruit flavors.

8/glass 24/pitcher

CERVEZAS -- BEERS

Corona...Corona Light...Tecate...Sol Cerveza
Pacífico...Modelo Especial...Negra Modelo
Dos Equis Amber...Dos Equis Especial...Xingu Black...Heineken
Boulevard Wheat...Sam Adams Lager...Kaliber
4.5/bottle

Bud Light...Budweiser...Miller Lite...Coors Light
3.5/bottle

TEQUILA COCKTAILS

Oaxaca Punch*

Vanilla and pineapple infused tequila, house made sour, orange juice, served "up" with a sugar rim. 8/glass

Leche de Tigre

El Mayor Silver tequila, coconut milk, guava puree, cranberry and pineapple juices. 8/glass

Cóctel del Sol

Gold tequila, triple sec, pineapple juice, lime juice & a dash of cranberry juice. 8/glass

The Skinny Margarita

Zero carbs, zero sugar, zero fat, with all the flavor. Don Julio Blanco tequila, unsweetened fresh lime juice, and seltzer water. Chilled and served "up". 8/glass

Berry Mojito*

Fresh berry, orange, anise, and sage infused tequila. Fresh mint leaves with a splash of soda. 8/glass

Bloody Maria*

Pepper and celery infused tequila and Dos Rios' house made Bloody Maria mix. 8/glass

MARTINIS

Tequila Apple

El Mayor Silver tequila, Sour Apple Pucker, Midori, and Dos Rios' house made sour, garnished with a cherry. 8

Key Lime Teq-ini*

Pineapple and vanilla infused tequila, Liquor 43, key lime puree, pineapple juice and cream, finished with a graham cracker rim. 8

Desert Sunset

Gold Tequila, prickly pear puree, cranberry juice and Dos Rios' house made sour, garnished with an orange. 7

Pacific Blue

Vodka, Stella Pinot Grigio, Blue Curacao, muddled with oranges, simple syrup, lime juice & pineapple juice. 8

Midnight Siesta

Stoli Razberi vodka, pomegranate liqueur, cranberry juice & cream, garnished with a cherry. 8

WINTER WARMERS

Dos Rios' Spiked Cider*

Granny smith and bing cherry infused tequila mixed with hot apple cider. Garnished with a fresh apple slice.
7/glass

Cappuccino Sauzalito*

Espresso bean infused tequila and amaretto mixed with hot chocolate, then topped with an amaretto foam brulee.
7/glass

Raspberry S'Mores

Raspberry schnapps mixed with hot chocolate and finished with a graham cracker rim. Garnished with a toasted marshmallow.
7/glass

Bailey's Coco Coffee

Bailey's Coffee Flavored Irish Cream and coconut cream mixed with hot coffee, then topped with an amaretto foam brulee.
7/glass

Book your upcoming event at Dos Rios!

The perfect place for any occasion!

Birthday Parties	Bridal Showers	Seminars
Private Dinners	Baby Showers	Wedding Receptions
Conferences	Graduation Parties	Lunch Meetings
Retreats	Holiday Parties	Corporate Meetings
	Everything Else!	

Our semi-private area, Ela's Corner seats up to 30 people and has patio views of Court Avenue.

The Don Roberto Room has a private entrance, personal bar, AV capabilities, seats up to 60 people and holds up to 100 for cocktails.

Talk to our Event Coordinator today!

events@dosriosrestaurant.com 515.282.2995