

# Un Día a la Vez



Everybody asks us, "Is Molinos your last name?" A very simple question with lots of history behind it.

When I opened our little place in Springerville, over thirty years ago, my husband Eddie and I were sitting around thinking, "What should we call our little place?" On display we had two old chile grinders; one belonging to Eddie's Great Grandmother and the other given to me by my Grandmother.

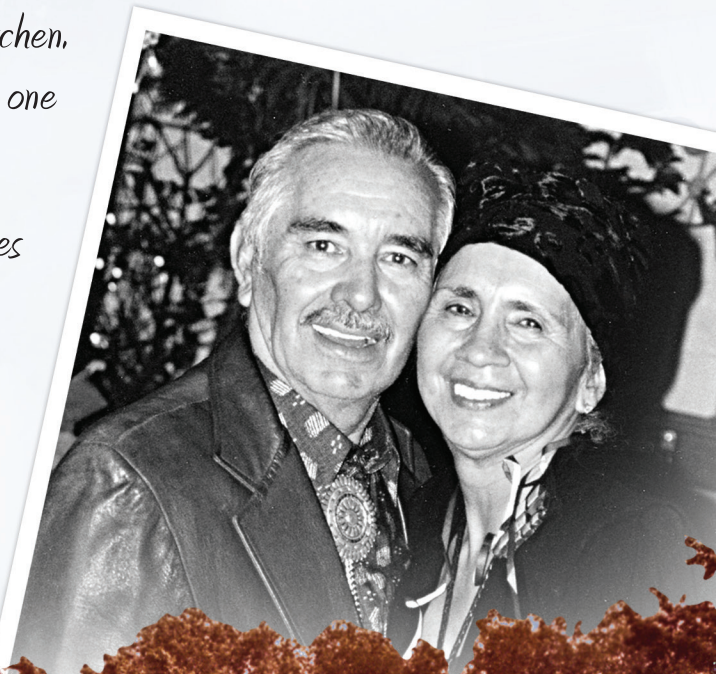
The "Molinos" (grinders) were used by all the family at Eddie's ranch in St. Johns and my family's ranch in New Mexico. From there, came the recipes that I have turned into "Los Dos Molinos." When we saw the Molinos we could not think of a more appropriate name than "Los Dos Molinos." So there it is, "The Two Grinders."

When you read our menu and see the word "chile" keep in mind we use New Mexico Chiles, which means "Hot" with the best flavor this side of the Rio Grande. If you know "Hot," put us to the test; if you don't, we suggest you try one of our other wonderful dishes that don't have any "Heat." I am sorry we do not provide mild sauce, I do not know how to make "Mild."

Keep in mind we do not have a line of cooks in our kitchen. Each dish is prepared by myself or my daughters, with only one helper. There is no assembly line here!

So relax and enjoy the flavors of New Mexico and my recipes made especially for you.

Thank You,  
Chef Victoria, Eddie & Family



LOS  
DOS  
MOLINOS



LOS DOS MOLINOS  
FAMILY FAVORITES

🔥 **GARLIC PORK ROAST PLATTER**  
*slow cooked in a dutch oven with rice and beans, small potato,  
topped with cheese and your choice of NM red or green chile*

\$18.00

🔥 **ADOVADA BURRITO DINNER**  
*enchilada style with NM red or green chile, topped with  
cheese, and side of rice and beans*

\$15.00

BURRITO A LA CARTE | \$12.00

🔥 **GARLIC PORK ROAST BURRITO**  
*slow cooked in a dutch oven topped with NM red or green  
chile, and topped with cheese, with a side small potato,  
rice and beans*

\$15.00

BURRITO A LA CARTE | \$12.00



**GARLIC PORK ROAST SOFT TACOS**  
*two tacos topped with cheese, lettuce, & tomatoes  
with rice and beans*

\$15.00

🔥 **ADOVADA SOFT TACOS**  
*two tacos topped with cheese, lettuce, & tomatoes  
with rice and beans*

\$15.00

**GARLIC PORK ROAST TOSTADA  
& TACO DINNER**  
*topped with cheese, lettuce, & tomatoes  
with rice and beans*

\$16.00

**FISH TACO DINNER**  
*two blue corn encrusted white fish soft tacos with cabbage,  
& tomatoes, side of rice and beans and our secret sauce*

\$17.00

A LA CARTE | \$8.00



🔥 **POSOLE**  
*with homemade tortilla and your choice of NM red or  
green chile, pork or chicken*

\$13.00  
CUP - \$7.00

🔥 **NEW MEXICO  
GREEN CHILE STEW**  
*A Must Try!*

*slow cooked pork, potatoes, and carrots in spicy NM green chile,  
topped with cheese, served with a side of rice, beans & choice of  
sopapillas or tortilla*

\$16.00  
SMALL BOWL - \$12.00

🔥 **GREEN CHILE CHEESEBURGER**  
*cooked well, served open face and topped with  
our NM green chile sauce, melted cheese and a  
fried egg\* with a side of rice and beans or french fries  
with NM green chile sauce on top*

\$16.00

NM = New Mexico





All Our Food Is Prepared Fresh  
At The Moment You Order It



Please Be Patient And Enjoy Our Food  
Thanks For Your Patronage

## NEW MEXICO RED & GREEN CHILE FOOD IS SPICY! YOU ORDER IT, YOU OWN IT.

🔥 Indicates Spicy (New Mexico Chile)

### BOTANAS

<b>Cheese Crisp</b>	\$7.00	🔥 <b>Crispy Chorizo Pizza</b>	\$12.00
🔥 <i>with NM red or green chile</i>	\$9.00	<i>crispy tortilla covered with chorizo, melted cheese, &amp; tomatoes</i>	
🔥 <b>Mexican Pizza</b>	\$9.00	🔥 <b>Chorizo Dip</b>	\$10.00
<i>crispy tortilla with melted cheese, NM red chile &amp; tomatoes</i>		<i>homemade sausage dip topped with melted cheese, a dab of sour cream and a side of flour tortilla chips</i>	
🔥 <b>Machaca Pizza</b>	\$12.00	🔥 <b>Spicy Nacho Cheezy Dip</b>	\$7.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes &amp; machaca beef</i>		<i>served with corn tortilla chips</i>	
🔥 <b>Deluxe - with Ground Beef</b>	\$12.00	🔥 <i>with spicy chorizo</i>	\$10.00
<i>crispy tortilla with melted cheese, NM red chile, tomatoes &amp; ground beef</i>		<b>Large Guacamole &amp; Chips</b>	\$10.00
		<b>Kids Cheese Crisp</b>	\$6.00

### TACO SALADS

Taco Salad \$14.00

*crispy flour tortilla shell, with one of the following: shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca with beans, lettuce, tomatoes, cheese, and sour cream & guacamole on the side*  
with Shrimp (4) Additional \$4.00

### BURROS

Served in a flour tortilla, topped with cheese

<b>Bean &amp; Cheese</b>	\$8.00	🔥 <b>NM Red Chile with Shredded Beef</b>	\$10.00
<b>Shredded Beef, Ground Beef, or Chicken</b>	\$10.00	🔥 <b>NM Green Chile with Shredded Beef</b>	\$9.00
<b>Grande Burro</b>	\$12.00	🔥 <b>Carne Adovada</b>	\$11.50
<i>ground beef, beans, cheese, and sour cream on the side</i>		<i>with chunks of pork marinated in NM red chile, topped with your choice of NM red or green chile</i>	
<b>Deep Fried</b>	+ \$1.50	🔥 <b>Enchilada Style</b>	+ \$2.50

### ENCHILADAS

🔥 <b>NM Green or Red Chile Cheese</b>	\$5.00
🔥 <b>NM Green or Red Chile</b>	\$8.00
<i>with shredded beef, ground beef or chicken</i>	

### TOSTADAS

served with beans, lettuce, cheese, & tomato

<b>Bean</b>	\$6.00
<b>Bean &amp; Shredded or Ground Beef</b>	\$7.00
<b>Guacamole</b>	\$7.00
<b>Bean &amp; Chicken</b>	\$7.00
<b>Bean, Chicken or Shredded Beef, &amp; Guacamole</b>	\$8.00

### TACOS

served with lettuce, cheese, & tomato

<b>Shredded or Ground Beef</b>	\$5.00
<b>Chicken</b>	\$5.00
<b>Soft Shell</b>	\$6.00

### TAMALES

served enchilada style with cheese

🔥 <b>Blue Corn Tamale</b>	\$7.00
🔥 <b>NM Red Chile</b>	\$7.00
🔥 <b>Green Corn Tamale</b>	\$7.00
🔥 <b>(1) Dozen - Advance Order (Frozen)</b>	\$35.00

### SIDE ORDERS

<b>Rice, Beans, Black Beans, or Chile Beans</b>	\$3.00	<b>Guacamole</b>	\$5.00
<b>Beans &amp; Rice</b>	\$5.00	<b>Sour Cream</b>	\$2.00
<b>Fried Egg*</b>	\$2.00	<b>Homemade Flour Tortilla</b>	\$1.50
<b>Extra Cheese</b>	\$1.00	<b>Side Of Potatoes</b>	\$4.00
<b>Salsa - Red or Green 1/2 Pint / Pint</b>	\$5.00/\$9.00	<b>French Fries</b>	\$4.00
<b>Chips Refill</b>	\$2.00	<b>Salsa Refill</b>	\$2.00

\$2.00 upgrade for specialty meats on tacos, enchiladas, and tostadas

PLEASE NO SEPARATE CHECKS

🔥 Indicates Spicy (New Mexico Chile) \*NM=New Mexico

20% Gratuity added to parties of 6 or more

\*Eggs are cooked to order; consuming raw or undercooked eggs may increase the risk of foodborne illness

LAZY

## House Specialties

### SHRIMP VERACRUZ \$19.00

large shrimp in NM red chile topped with cheese served over rice with beans and a homemade flour tortilla

### ADOVADA RIBS \$18.00

- Signature Dish -

boneless country style pork ribs marinated topped with cheese and served with NM red chile, beans, rice and a homemade flour tortilla...A Los Dos Favorite!

### ENCHILADA DINNER

thick homemade yellow or blue corn tortillas served open face covered with NM red or green chile & topped with cheese and a fried egg\*. Served with beans & rice

ONLY CHEESE \$14.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$17.00

### "LOS DOS" FLAUTAS DINNER

- Adam's Favorite -

two flautas with your choice of shredded beef, chicken, garlic pork roast, ground beef, carnitas, adovada or machaca wrapped in a flour tortilla, deep fried and topped with cheese, side of sour cream & guacamole

WITH RICE & BEANS \$15.00

A LA CARTE \$13.00

### CHIMICHANGA

your choice of one of the following deep-fried burros topped with our homemade NM red or green chile, topped with cheese, side of guacamole & sour cream

SERVED WITH BEANS AND RICE \$16.00

SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA OR BEAN \$13.00

### GARLIC SHRIMP \$19.00

large shrimp smothered in garlic sauce, topped with cheese, served over rice with beans and a homemade flour tortilla

### CARNITAS \$18.00

pork slow cooked in a dutch oven until tender and flavorful, topped with cheese, served with rice, beans and a homemade flour tortilla

### RELLENO DINNER \$15.00

whole NM green chile wrapped in an egg batter stuffed with cheese, smothered in spicy NM green chile, served with rice, beans and a homemade flour tortilla

ADD SHREDDED BEEF, CHICKEN, GARLIC PORK ROAST, GROUND BEEF, CARNITAS, ADOVADA OR MACHACA \$18.00

A LA CARTE \$11.00 WITH MEAT \$14.00

### RED OR GREEN CHILE PLATE \$16.00

your choice of NM red or green chile with beef, topped with cheese, served with rice, beans and a homemade flour tortilla

### VICTORIA'S CHICKEN CHILE PLATE \$16.00

your choice of NM red or green chile served over chicken breast, topped with cheese, served with rice, beans and a homemade flour tortilla

## COMBINATIONS

NO SUBSTITUTIONS PLEASE - ALL TOPPED WITH CHEESE

- |   |         |
|---|---------|
| 1. Crisp Shell Beef Taco, NM Red Chile Cheese Enchilada, Rice & Beans           | \$14.00 |
| 2. Crisp Shell Beef Taco, Red Tamale, Rice & Beans                              | \$14.00 |
| 3. Crisp Shell Beef Taco, Bean Tostada, Rice & Beans                            | \$14.00 |
| 4. Crisp Shell Beef Taco, Green Corn Tamale, Rice & Beans                       | \$14.00 |
| 5. Beef or Chicken, NM Red or Green Chile Burro (Enchilada Style), Rice & Beans | \$14.00 |
| 6. Machaca Burro (Enchilada Style), Rice, Beans & Sour Cream                    | \$14.00 |
| 7. Two Beef or Chicken Tacos (Soft or Hard), Rice & Beans                       | \$14.00 |

## DESSERTS & BEVERAGES

Sopapilla Half \$4.00 / Full \$7.00  
with honey, powdered sugar, or cinnamon

Sopapilla Half \$5.00 / Full \$7.00  
with Everything

Sopapilla Half \$6.00 / Full \$9.00  
a la mode (Ice Cream)

Apple Sopapilla Half \$6.00 / Full \$10.00

Crispies \$7.00

Homemade Vanilla Flan \$8.00

Ask your server for our seasonal Flan specials

Fruit Chimi Ala Mode \$9.00

Soda, Milk, Coffee, Iced Tea \$3.00

Ask about the Military/Service Discount

\*NM = New Mexico





# SPECIALTY COCKTAILS

## FRESH MARGARITA | \$12

fresh lime juice, Olmecca Altos Plata Tequila & agave nectar

PITCHER | \$42

### OGC | \$13

*muddled ginger, orange, & cucumber with Olmecca Altos Plata Tequila, agave nectar & fresh lime juice*

### PINEAPPLE EXPRESS | \$12

*Olmecca Altos Plata Tequila infused in-house with fresh pineapple, fresh ginger & ginger beer*

### RED-HEADED STEP CHILD | \$13

*Jameson Irish Whiskey, banana liqueur, lime juice, muddled strawberry & ginger beer*

### NEW MEXICAN ASS | \$12

*our version of the Moscow Mule! Made with Tito's Handmade Vodka, muddled cucumbers, ginger, mint, lime juice, agave, bitters, & ginger beer*

### LA ROSA MARGARITA | \$12

*our frozen margarita swirled with St. George raspberry liqueur*

### MOMO | \$10

*muddled cucumber and orange with agave, lime juice, Absolut Mandrin, topped with Papago Orange Blossom*

### ELDERFLOWER MARGARITA | \$14

*St. Germain ElderFlower Liqueur, Olmecca Altos Plata Tequila, lime juice, agave nectar, muddled cucumber*

### JALAPEÑO MARGARITA | \$13

*Olmecca Altos Plata Tequila infused in-house with fresh jalapeños, fresh lime juice & agave nectar*

### FRESH CADILLAC MARGARITA | \$15

*fresh lime juice, Olmecca Altos Plata Tequila & agave nectar topped with Grand Marnier*

### CHINGADERA | \$11

*frozen mango margarita with chamoy swirl, tajin rim, and a tamarindo straw*

## CLASSICS

### HOUSE MARGARITA | \$9

*Pitcher | \$21*

### KICK ASS MARGARITA | \$10

*Pitcher | \$29*

### PRICKLY PEAR MARGARITA | \$10

*Pitcher | \$29*

### SANGRITA MARGARITA | \$12

*Pitcher | \$35*

### CORONARITA MARGARITA | \$12

### FROZEN MARGARITA | \$10

*strawberry, mango, peach, & raspberry  
Pitcher | \$29*

### SANGRIA | \$8

*Pitcher | \$21*

## BEER

### IMPORTED DRAFTS

PINT - \$6 | TALL - \$8 | PITCHER - \$17

*Dos Equis Amber, Dos Equis Lager, Negra Modelo, Modelo Especial, Corona Light, Tecate Light*

### CRAFT DRAFTS

PINT - \$7 | TALL - \$9 | PITCHER - \$17

*Papago Orange Blossom, Four Peaks Kilt Lifter, Ballast Point Grapefruit Sculpin*

### IMPORTED BOTTLES

\$6

*Corona, Tecate, Pacifico, Victoria, Carta Blanca, Bohemia, Daura Estrella<sup>GF</sup>, Clausthaler(NA)*

### DOMESTIC BOTTLES

\$5

*Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra*

### MICHELADA

\$8

## WINE

### BY THE GLASS | \$7

*Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon*





# HAPPY HOUR

\*IN-HOUSE DINING ONLY

TUESDAY - FRIDAY

3PM - 6PM

## DRINK SPECIALS

FRESH MARGARITA | \$7

ROSA MARGARITA | \$7

THE ICEBERG | \$5

HOUSE MARGARITA | \$4

WELL DRINKS | \$4

ALL BEER | \$3

## FOOD SPECIALS

MEXICAN PIZZA | \$5

CHEESE CRISP | \$4

CHICKEN STREET TACOS | \$2<sup>EACH</sup>

BEEF STREET TACOS | \$2<sup>EACH</sup>

---

LOS DOS MOLINOS WOULD LOVE TO  
HOST YOUR NEXT EVENT!

*Ask a manager for details.*

---

**Be our Friend and keep up to date with our specials!**

**facebook**

/ LOSDOSMOLINOSUPTOWN



@LOSDOSMOLINOS

---

### UPTOWN

1044 E. Camelback Rd.  
(602) 528 - 3535

### SOUTH CENTRAL

8646 S. Central Ave.  
(602) 243 - 9113

### MESA

260 S. Alma School Rd.  
(480) 969 - 7475

### HOURS

*Tuesday - Friday  
11am - 10pm  
Saturday  
10am - 10pm*