



# DOS SILOS

COMIDA MEXICANA



Dos Silos, is built around the two silos that housed grain for the historic Otero ranch.

We proudly celebrate the rich history of Tubac with Spanish, Mexican and Native American ingredients.

Our chefs prepare all-natural meats & fresh seafood with regional Mexican influences.





# DOS SILOS

## COMIDA MEXICANA

### Botanas / Snacks & Appetizers

- ~ Half Dozen Fresh Oysters served Pica Pica 6.
- ~ Ceviche de Playa y Camarones: Mexican White Shrimp with a Tangy Lime, Cilantro & Tomato Broth 8
- ~ Fresh Guacamole made with Ripe Avocados, Tomato, Fresh Cilantro, Lime & Sea Salt 7.5
- ~ Mini Beef Chimichangas with Sour Creama & Dos Fire Roasted Salsas of Tomatillo & Tomato 8.
- ~ Nachos Borrachos with Melted Cheddar & Jack Cheese, Pinto Beans, Black Olives, Pico de Gallo, Sour Creama, Guacamole & Fresh Jalapenos 8. ...add Chicken 10. ...add Carne Asada 14.
- ~ Grilled Mexican White Shrimp Cocktail, served with an Avocado, Santa Cruz Green Chili & Roasted Corn Salsa 12.

### Sopa / Soup

- ~ "Chili Verde" Green Chile Stew with Pork Carnita & Warm Flour Tortillas Cup 5. / Bowl 7.
- ~ Sopa de Tortilla: Tortilla Soup with Pascilla Chili, Cheese, Avocado & Chicken Cup 4. / Bowl 6.

### Ensalada / Salads

- ~ Totopo Salad: Iceberg Lettuce, Corn Frizzles, Red Radish, Cheese, Onions, Cucumbers & Cilantro-Lime Vinaigrette 7.
- ~ Taco Salad: Romaine Lettuce, Jack Cheese, Tomatoes, Red Onion, Black Olives, Sour Cream & Guacamole, Choice of: Chicken, Carne Asada or Pork Carnitas 12. Shrimp 15. Vegetarian 10.
- ~ Ensalada de Chipotle Ceasar: Romaine Lettuce, Cotija, Cheddar, Tortilla Strips and a Smoky Chipotle Dressing 8. with Chicken 12. with Shrimp 14.

### Tacos

- ~ Three Soft Corn or Flour Tortillas with Pico de Gallo, Cilantro, Marinated Onions, Cabbage & Lime Choose your filling: Carne Asada 12. al Pastor 12. Chicken 12.
- ~ Baja Taco de Pescado: Battered & Fried Filets of Cod served on Soft Corn Tortillas with Cabbage, Pico de Gallo, Monterey Jack Cheese and a Smoked Poblano Crema 14.
- ~ Tacos de Camarones y Mango: Crispy Tempura Battered Shrimp Tacos topped with a Mango Salsa on Soft Corn Tortillas 15.

### Fajitas

- ~ Sizzling Fajita Platter with Onions, Bell Peppers, Guacamole, Sour Cream, Salsa Fresca, Corn Tortillas, Rice & Beans Marinated Steak or Chicken 14. Local Desert Sweet Shrimp 18.

### Enchiladas

~ All served with Rice & Pinto Beans Choice of: Cheese 12. Chicken 14. Beef 14. Pork 14.  
Choice of Sauces: Roasted Tomatillo Sauce ~or~ Ancho Pascilla Pepper Sauce ~or~ Traditional Mole

### Tamales

~ 3 per person, All served with Sauteed Garlic Spinach and Dos Fire Roasted Salsas of Tomatillo & Tomato  
Choice of: Green Chili & Corn 12. Beef & Jalapeno 14. Lobster & Mango 16. Combination of all 16.

### Platos Fuertes

- ~ Quesadilla Your Way: Flour Tortilla, Cheese, Guacamole, Sour Cream and Pico de Gallo  
Choice of: Carne Asada, Chicken or Pork Carnitas 12.
- ~ Chili Relleno: Trio of Mexican Cheese Stuffed in a Roasted Anaheim Chili and served with Ancho Chile Sauce 13.  
with Pork Carnitas 15.
- ~ "Puerto Vallarta" Carnitas de Puerco: Chunks of Pork simmered with Traditional Mexican Seasonings and Grilled Spanish Onions  
served with Guacamole, Pico de Gallo, Corn Tortillas and Spanish Rice 17.
- ~ Combinacion de Isabel: One Beef Taco, One Chicken Flauta and Two Cheese Enchiladas with Salsa Rojo, Lettuce, Pico de Gallo,  
and Sour Cream, served with Spanish Rice & Beans 16.
- ~ Roasted Garlic Crusted Sea Bass on Sauteed Spinach, White Rice with Corn & Chili Lime Broth 23.
- ~ Roasted Chicken "Mole de Puebla" served with White Rice with Corn & Beans 17.
- ~ Chili Crusted Rib Eye Steak with Whole Roasted Anaheim Chili, Calabasitas & Corn Casserole 24.
- ~ Hamburguesa a la Mexicana: Half-pound Burger with Smoky Bacon, Jack Cheese, Roasted Green Chili, Lettuce,  
Tomato, Onion and Sweet Chipotle Mayonnaise, served with French Fries 11.

### Extras

White Rice with Corn, Pinto Beans, Sauteed Garlic Spinach, Corn Bread Casserole or Calabasitas 4. each

### Desserts 7.

- ~ Caramel Kahlua Flan, Toasted Almonds
- ~ Fried Sopapillas, Mesquite Honey & Powdered Sugar
- ~ Tres Leches Cake, Agave Nectar & Fresh Berries
- ~ Fried Ice Cream, Tortilla Crisp & Prickly Pear Syrup
- ~ Pineapple Empanadas with Vanilla Bean Ice Cream

*Please NO: Cell Phones or Smoking of any kind*

18% Gratuity will be automatically added on for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

# Ice Gold Beers

## Domestic Bottled Beers 3.75

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Michelob Ultra

Non-Alcoholic  
Kaliber ~ U.K. 3.75

## Imported Bottled Beers 4.25

Dos Equis ~ Mexico  
Dos Equis Ambar ~ Mexico  
Tecate ~ Mexico  
Pacifico ~ Mexico  
Corona ~ Mexico  
Corona Light ~ Mexico  
Negra Modelo ~ Mexico  
Amstel Light ~ Holland



# ~ Specialty Drinks ~

## Dos Silos Real Margarita

Gold tequila, triple sec, & freshly squeezed lime juice poured over ice in the classic style 5.75

## Pomegranate Margarita

Refreshing mix of gold tequila, pomegranate liquor, & triple sec served either on the rocks or frozen .8

Perfectly Frozen Margarita: A soothing blend of our gold tequila, triple sec & lime juice 7

Grande Margarita 4.5 oz margarita, on the rocks or frozen, gold tequila, triple sec & lime juice 20

# ~ Tequilas ~

A spirit made in Mexico from the fermented and distilled sweet sap and pulp of the Maguey plant. It must contain 51% maguey sugar. It is colorless to straw color with a somewhat herbaceous flavor.

## Blanco/ (white)

A Tequila which is not aged, it has a fruity and floral flavor.

Corralejo	8.
Don Julio	8.
El Tesoro	8.
Herradura	8.
Milagro	8.
Sauza Hornitos	8.
Patron	9.
Partida	9.

## Reposado (rested)

A Tequila which is aged for 1-12 months in oak barrels.

Corralejo	8.
Don Julio	8.
Herradura	8.
Sauza Hornitos	8.
El Tesoro	9.
Partida	9.
Patron	9.

## Añejo (old)

A Tequila which is aged for at least 1 Year in Government ~ sealed oak barrels.

Corralejo	10.
Don Julio	10.
El Tesoro	10.
Herradura	10.
Sauza Hornitos	10.
Tres Generaciones	10.
Patron	10.
Partida	10.

# ~ Wine ~

## ~ White Varietals ~

Beringer, White Zinfandel, CA '07	8/32
Brancott, Sauvignon Blanc, NZ '07	8/32

## ~ Chardonnay ~

Concha y Toro Casillero del Diable" Chile '08	8/32
Kendall-Jackson, California '07	9/36

## ~ Pinot Noir ~

La Crema, Sonoma Coast '07	12/48
----------------------------	-------

## ~ Merlot ~

Kenwood "Yulupa", California '05	8/32
----------------------------------	------

## ~ Cabernet ~

Rutherford Ranch, Napa '06	10/40
----------------------------	-------

## ~ Red Varietals, Marriage & Blends ~

Campo Viejo Tempranillo "Reserva", Rioja Spain '03	10/40
Penfolds "Bin 128" Shiraz, Coonawarra '05	11/44
Seghesio Zinfandel, Sonoma '07	12/48