

# IN BETWEEN & UP LATE

FROM 3 - 4PM

FROM 10PM

## RACIONES SHARING DISHES

**CHIPS CON GUASACACA Y SALSA - 7**  
corn chips with guasacaca avocado sauce, salsa roja.

**PAPAS CHORREADAS - 7**  
house fries with sweet onion, feta, smoked paprika crema.

**CHICKEN WINGS**  
1lb free range wings

- **GLAZED** with our smoky 'anillo del fuego' hot sauce - **14**
- **DRY RUBBED** with our chili lime salt & pepper - **14**

**TACOS** TWO 4.5" SOFT CORN TORTILLAS, GARNISHED WITH PICO DE GALLO, SERVED WITH OUR HOUSE SALSAS  
- ADD CHEESE \$1

**AL PASTOR - 8**  
comal-seared spiced pork, grilled pineapple.

**CARNE GUISADA - 8**  
comal-seared slow-braised beef short rib.

**POLLO - 8**  
comal-seared spiced chicken.

**PESCADO - 8**  
pacific cod, light beer batter, dill lime aioli, cabbage.

**GAMBAS - 8**  
prawns sautéed with coconut & chipotle, cabbage.

**RAJAS CON CREMA - 7**  
roasted poblano peppers & onion in crema, cabbage.

**FRIJOLES - 7**  
black beans, mexican corn, huancaína.

## DESSERTS ALL - 8

**PASTEL DE TRES LECHES**   
Spongecake drenched with three milks, maple Chantilly, dulce de leche, crushed pecan praline.

**CHURROS**  
Tossed with cinnamon & sugar, brigadeiro chocolate sauce.

## WEEKLY FEATURES

**MARGARITA MONDAY:** \$6 Margaritas all night! 2oz.

**TACO TUESDAY:** \$6 Tacos (2) all night

**HAVANA HUMP DAY:** \$8 Daiquiris  
(WEDNESDAY) \$15 Cubano Sandwich & Modelo can

**TEQUILA THURSDAY:** "Beer & a Shot" - Modelo Can & Altos Blanco - \$8

**SUNDAY HAPPY HOUR:** 4PM TO 10PM

**JOIN US FOR WEEKEND BRUNCH - SAT & SUN: 10AM - 2PM**

## LADOS

SIDE DISHES

**ARUGULA SIDE SALAD - 5**

**MEXICAN CORN - 4**

**HOUSE CUT FRIES - 5**

**SPANISH RICE - 4**

**GRILLED CHORIZO - 4**

**BLACK BEANS - 3**

**TORTILLA CHIPS - 3**


**GUASACACA - 3**

**POPCORN - 3**

## SALSAS

HOUSEMADE

<b>SALSA ROJA</b>	
<b>SALSA VERDE</b>	
<b>AVOCADO JALAPEÑO</b>	
<b>EL DIABILITO</b>	
<b>PEANUT CHILE</b>	
<b>PINEAPPLE HABANERO</b>	

 Mealshare will provide one meal to someone in need. | @MealshareTeam

 @ELCAMINOS  @EL\_CAMINOS  ELCAMINOSRESTAURANT

OUR DISHES HAVE BEEN CRAFTED TO BE ENJOYED AS IS. NO SUBSTITUTIONS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS. OUR SEAFOOD SELECTIONS ARE SUSTAINABLY HARVESTED, AND ALL OF OUR MEATS ARE LOCAL, ORGANIC & CAN BE CHOSEN WITH ETHICAL CONFIDENCE. FOR GROUPS OF 8 OR MORE A 18% GRATUITY WILL BE ADDED.