

TRADICIONALES

MOLE POBLANO - 15.95

Served with Chicken, Rice, Beans, and Tortillas

CHILE RELLENO - 14.95

Poblano pepper stuffed with cheese

ENCHILADAS VERDE, ROJA O SUIZA - 12.95

Three chicken enchiladas covered in green salsa or red salsa, served with rice & beans

ENCHILADAS DOS MARIAS - 14.95

Corn tortillas stuffed with chicken topped with mole sauce & cheese, served with rice & beans

TACOS DORADOS - 12.95

Four crispy shell stuffed chicken flautas, served lettuce, sour cream & cheese

CHILAQUILES - 10.95

Salda verde or roja / with two eggs.(Any style)
Add Steak or Chicken + \$3.00

SOPES (Order of 3) - 13.95

Thick home made tortillas served lettuce, sour cream, cheese and your choice of Chicken or Beef

CHIMICHANGA - 12.95

Crispy fried Flour wrap tortilla with chicken, sour cream, cheese. Served with a side salad

BURRITO CLASICO

Flour tortilla wrap with rice, beans, cheese and a choice of meat. Served with lettuce & pico de gallo

Chicken or Steak - 10.95

Shrimp - 15.95

Vegetarian - 9.95

TORTAS - 9

MILANESA (Breaded Steak or Chicken)

CARNITAS (Roast Pork)

CHORIZO (Mexican Sausage)

PECHUGA DE POLLO (Chicken Breast)

BISTEC (Steak)

PASTOR (Broiled Pork)

Torta Cubana - \$10.00

SIDES

Esquite (Corn Salad) 1/2 Avocado

Fresh Handcut French Fries Nopales

Jalapeños Tostitos Rice & Beans

(Roasted) Maduros

Mixed Vegetables Ensalada Verde



BAR & RESTAURANT

Alert your server if you have any allergies
or dietary needs

A LA PARILLA

RIB EYE - 34.95

Grilled rib eye steak, served with sautéed vegetables, cambray onions

CARNE ASADA - 18.95

Grilled steak served with sautéed vegetables

BISTEC ENCEBOLLADO - 12.95

Steak sauteed with Onions

CHULETAS EN SALSA VERDE - 12.95

Grilled pork chop served with our spicy Green Salsa

PECHUGA Y CAMARONES A LA PARRILLA - 15.95

Grilled chicken and jumbo shrimp served with sautéed vegetables

PARRILLADA POBLANA - 19.95

Grilled jumbo shrimp, steak, pork chop, and chicken served on hot sizzle platter

TOMAHAWK STEAK FOR TWO - 96

Served with cambray onions and sauteed vegetables

ALL DISHES SERVED WITH RICE, BEANS, AND
TORTILLAS

FAJITAS

Serve with rice, beans and tortillas

CHICKEN - 14.95 STEAK - 14.95

SHRIMP - 16.95 VEGETARIAN - 14

FAJITAS COMBINADAS -16.95

(chicken, steak, shrimp)

DOS MARIAS SPECIALTY BURGERS

DOS MARIAS BURGER DELUXE - 14

Oaxaca cheese, jalapeños, aguacate, pico de gallo

SHRIMP BURGER DELUXE - 16

Chipotle aioli, cole slaw, green onions

MENU PARA NIÑOS/KIDS MENU

CHEESEBURGER DELUXE -12

American Cheese, lettuce, tomato and French fries

CHICKEN TENDERS -10

Fried chicken tenders with French fries

CHEESE QUESADILLA - 9

Served with French Fries

QUESADILLA BURGER - 10

Served with French Fries

RESERVATIONS
PRIVATE PARTIES

(914) 476-2500

alfonso@dosmariasny.com

Follow us on
Instagram & Facebook

@dosmarias.ny

@dosmariasyonkers



ANTOJITOS

CALAMARES FRITOS - 11

Fried calamari served with chipotle mayo

DOS MARIAS CEVICHE - 16

Shrimp and filet basa marinated in fresh citrus, tomato, avocado, cucumber, red onion, cilantro, jalapeño

COCKTEL DE CAMARON - 16

Jumbo shrimp in cocktail sauce, tomato, onion, & cilantro

QUESO FUNDIDO - 11

Melted Mexican cheese fondue & chorizo, served with flour tortillas

NACHOS - 10

ADD CHICKEN OR STEAK +3

ADD SHRIMP +5

Crispy corn tortilla chips topped with fried beans, melted cheese, avocado, & pickled jalapeños

ALITAS DE POLLO - 10

Crispy chicken wings tossed in buffalo sauce

GUACAMOLE - 10

Avocado, tomatoes, onions, serrano chile, cilantro & homemade nachos

ELOTE DOMINGUERO - 6

Grilled corn on the cob with mayo, chile piquin & cotija cheese

TAMALES - 3

Choice of Verde, Rojo or Sweet Corn (Elote)

DOS MARIAS COMBO - 43

Guacamole, chicken wings, calamari, quesadillas, taquitos dorados & chalupas

QUESADILLAS DEL COMAL

ALL HAND MADE TORTILLAS

TINGA - 14.95

Stuffed with Oaxaca cheese & shredded chicken in chipotle sauce

HUITLACOCHÉ - 14.95

Stuffed with Oaxaca cheese & corn smut

FLOR DE CALABAZA - 14.95

Stuffed with Oaxaca cheese & squash blossom

QUESILLO - 13.95

Stuffed with Oaxaca Cheese

FLOUR TORTILLA QUESADILLA

Bistec / Steak - 12.95

Pollo / Chicken - 12.95

Camaron / Shrimp - 16.95

ALL SERVED WITH LETTUCE, PICO DE GALLO,
& SOUR CREAM

Alert your server if you have any allergies
or dietary needs

SOPAS / SOUPS

CALDO DE RES - 11.95

Beef Short Rib, Corn, String Beans, Zucchini, and Fresh Chayote

CALDO DE POLLO - 11.95

Chicken soup served with an assortment of vegetables

POZOLE - 11.95

Pork Hominy Soup served with Oregano, Cayenne and Limes

CALDO DE CAMARONES - 15.95

Shrimp soup loaded with fresh Shrimp

SOPA DE MARISCOS - 22

Fish Filet, Crab Legs, Shrimp, Mussels in a Spicy

TACOS DELICIOSOS

(SERVED INDIVIDUAL)

Pollo - Chicken	3.75
Bistec - Steak	3.75
Carnitas - Roast Pork	3.75
Al Pastor - Broiled Pork	3.75
Chorizo - Mexican Sausage	3.75
Arabe - Lemon Marinated Pork	4.00
Alambre - Steak and Cheese	4.00
Lengua - Beef Tongue	4.00
Barbacoa - Goat	4.00
Pescado - Grilled fish	4.00
Camaron - Shrimp	4.00
Campechano - Steak & Chorizo	4.00
Gobernador - Steak, Shrimp, & Cheese	4.00

Tacos Veganos / Vegan Tacos
Al Pastor • Arabe
5.00 each

All tacos served with Onions, Cilantro,
Radishes, and Limes

MARISCOS

MOJARRA - 16.95

Whole deep fried Tilapia

CAMARONES AL AJILLO - 16.95

Jumbo Shrimp sauteed with Garlic Sauce

CAMARONES A LA DIABLA - 16.95

Jumbo Shrimp sauteed in our fiery Chipotle Sauce

SALMON - 23

Grilled Salmon with Sauteed Vegetables

All served with Rice, Beans
and Torillas



15% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE



BAR & RESTAURANT

DOS MARIAS SIGNATURE COCKTAILS

Vicente - 12

Mango Puree, Tanteo Habanero, Lime Juice, agave syrup, and simple syrup

Dos Marias - 16

Tequila, Grand Marnier, Lime juice, and simple syrup with a salt rim

El Pepino Picante - 12

Tequila, Lemon Juice, Simple Syrup, Jalapeño, Cucumber, Cilantro

Mojito Classic - 11 Passion Fruit/Mango - 12

Sugar, Lemon, Lime, Fresh Mint, Rum, Club Soda

CLASSIC COCKTAILS

Margarita - Frozen or On the Rocks - 9 / Pitcher - 30

Mango • Tamarind • Guava • Strawberry • Passionfruit - 11

Piña Colada - 9 Pitcher - 30

Screwdriver - 11

Long Island Iced Tea - 12

Cosmopolitan - 11

Whisky Sour - 11

Yonkers Sour - 11

Mezcalita - 12

Sex on the Beach - 11

DRAFT BEERS - 6

Blue Moon

Pacifico

Lagunitas IPA

Samuel Adams

Dos XX Amber

Guinness - 7

BOTTLE BEER/CERVESE DE BOTELLA

Michelada - 9

Modelo - 6

Corona - 6

Sol - 6

Victoria - 6

Corona Familiar - 6

Tecate - 6

Pacifico - 6

Negra Modelo - 6

Bohemia - 6

Coors Light - 5

Stella - 7

Dos XX - 6

Heineken - 6

Lagunitas - 6

Angry Orchard Cider - 6

Cubetazo (5 Beers) - 26



WINE LIST

Glass - 8

Bottle - 30

Cabernet

Pinot Noir

Merlot

Pinot Grigio

Malbec

Sauvignon Blanc

Chardonnay

White Zinfandel

Rose

Prosecco

Sangria - 9

Pitcher - 30

SOFT DRINKS & AGUAS FRESCAS

Horchata

Jamaica

Tamarindo

Mexican Coke

Assorted Jarritos

Fountain Drinks \$3

Coca Cola, Diet Coke, Sprite, Ginger Ale,

Fanta, Unsweetened Iced Tea

AFTER DINNER DRINKS

Carajillo Coffee - 6

Sabuka - 10

Khalua - 10

Baileys - 10

Frangelico - 10

Amaretto - 10

HOT DRINKS

American Coffee - 2

Espresso - 3

Cappuccino - 4

Homemade Hot Chocolate - 3

Homemade Champurrado - 3

HAPPY HOUR

JOIN US FOR HAPPY HOUR !!! MONDAY - THURSDAY 2PM TO 7PM

•DINE-IN ONLY•

DRAFT BEERS \$5

MARGARITAS (Classic or Frozen) \$5

SANGRIAS (Red or White) \$5

Piña Colada \$5

Mix Drinks \$6

Vodka, Rum, Gin, Tequila,

Whisky Mixer (soda or juice)

BOTANITAS - 7

Chalupas (Chicken or Steak)

Quesadilla (Chicken or Steak)

Nachos A La Mexicana (add Chicken or Steak +2)

Buffalo Wings

Order 2 Tacos (Chicken, Steak or Pastor)

Botanita prices only available with purchase of Happy Hour Drinks

Alert your server if you have any allergies
or dietary needs

15% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE