



DOS MARIAS

BAR & RESTAURANT

DOS MARIAS COCKTAILS

THE BEST OF BOTH WORLDS- 12

House tequila ,mezcal ,tamarind pureed, jalapeno and tajin salt rim

PAIN KILLER- 12

White rum , lemon juice, coco Lopez, pineapple juice, club soda and bitters

NEW SOCIETE- 12

Dry gin , St. Germain , aperol ,lemon juice, cucumber and top with grapefruit Jarrito

EL PEPINO PICANTE- 12

House mezcal, lemon juice, simple syrup, jalapeno , cucumber and cilantro

KISS OF FIRE- 12

House tequila , St. Germain , pineapple juice , lemon juice and jalapeno

CHIHUAHUA PASSION- 12

House tequila, passion fruit pureed , jalapeno, lime juice and tajin salt rim

MARGARITAS

CLASSIC MARGARITA-10 _____ Pitcher- 40

FROZEN or ROCKS-12 (happy hour \$6)

Mango~ Tamarind ~ Guava~ Passion Fruit Strawberry
(Any Flavored Pitcher-45)

Mezcalita- 12 _____ Pitcher- 50

Pina Colada -10 _____ Pitcher- 40

DRAFT BEER/\$6 / BOTTLE BEER

BLUE MOON _____ LAGUNITAS IPA
DOS EQUIS _____ BROOKLYN LAGER
GINNES _____ SAMUEL ADAMS

BOTTLE BEER/ BOTELLAS/ MICHELADA \$8

CORONA- 6 _____ MODELO- 6
VICTORIA- 6 _____ SOL- 6
TECATE- 6 _____ CORONA FAMILIAR- 6
NEGRA MODELO- 6 _____ PACIFICO- 6
CARTA BLANCA- 6 _____ BOHEMIA- 6
COORS LIGHT- 6 _____ HEINIKEN - 6
STELLA- 7 _____ DOS EQUIS- 6
HEINIKEN- 7 _____ LAGUNITAS- 7
ANGRY ORCHARD CIDER- 6

HOUSE RED SANGRIA

BY THE GLAS- 8 _____ PITCHER- 30

WINE LIST

WINE BY THE GLASS AND BOTTLES

SPARKLING / BURBUJAS

Prosecco, Italy- 8 _____ Bottle- 36
Champagne, France- 10 _____ Bottle- 36
Moscato ,Italy- 10 _____ Bottle- 36
Sparkling Rosé, Italy-12 _____ Bottle- 40
Cava, Spain- 42 _____ Moet Chandon- 90
Don Perignon, Champagne, France NV- 360

WHITE WINE / VINO BLANCO

Pinot Grigio, Italy- 8 _____ Bottle- 28
Chardonnay, Chile- 8 _____ Bottle- 28
Sauvignon Blanc, New Zealand- 9 _____ Bottle- 32
Verdejo, Spain- 8 _____ Bottle- 28
Riesling, Spain- 10 _____ Bottle- 36
Rose, Spain- 8 _____ Bottle- 28
Sancerre, France- 40 _____ Albarino, Spain- 42
Verdejo, Spain- 40 _____ Rose Provance- 42

RED WINES / VINO TINTO

Montepulciano,Italy- 8 _____ Bottle- 28
Chianti,Italy- 8 _____ Bottle- 28
Cabernet, Chile- 9 _____ Bottle- 32
Tempranillo ,Spain- 9 _____ Bottle- 32
Rioja ,Spain-10 _____ Bottle- 36
Pinot Noir,Chile-10 _____ Bottle- 36
Merlot ,Italy- 10 _____ Bottle- 36
Malbec, Argentina- 12 _____ Bottle- 40
Nero D Avola, Italy- 32 _____ Priorat,Spain- 76
Barbera D Asti,Italy- 38 _____ Schiava, Italy- 48
Sangiovese, Italy- 56 _____ Barolo, Italy- 90
Citius Pinot Noir, Spain- 62 _____ Amarore, Italy- 98
Rosso Di Molfachino, Italy- 82
Chateau Cantenac, France- 94
Brunnelo Di Montalchino, Italy- 102

SOFT DRINKS/SODAS Y AGUAS FRESCAS

MADE WITH FERESH INGREDIENTS AND REAL SUGAR CANE

CAPUCHINO- 4 _____ CAFÉ CON LECHE- 2.50
HORCHATA- 4 _____ ESPRESSO- 3
JAMAICA- 4 _____ TAMARINDO- 4
JARRITOS- 3
(Tamarind, Pina, Mandarina, Toronja, Fruit punch)

AFTER DINNER DRINKS/CORDIALES

MEDIA LUNA- 8

White crème de cacao, chocolate bitters and house whiskey

ESPRESSO MARTINI- 12

House vodka, kalua, heavy cream and espresso

MEXICAN COFFEE- 10

Espresso, kalua, and hot milk

CARAJILLO- 10

Coffee espresso and liqueur 43

SAMBUCA-10

BAILEYS -10

KALUA-10

FRANGELICO-10



BAR & RESTAURANT

TEQUILAS (2oz per serving)

— 1800 —			
Blanco-10	Reposado-11	Anejo-12	
— Avion —			
Blanco-10	Reposado-12	Anejo-13	
— Casamigos —			
Blanco-13	Reposado-15	Anejo-18	
— Cenote —			
Blanco -14	Reposado-15	Anejo-17	
— Casadores —			
Blanco-10	Reposado-12	Anejo-14	
— Chinaco —			
Blanco-12	Reposado-14	Anejo-17	
— Clase Azul —			
Blanco-16	Reposado-25	Anejo-50	
— Corzo —			
Blanco-12	Reposado-14	Anejo16	
— Tres Generaciones —			
Blanco-12	Reposado-14	Anejo-16	
— Corralejo —			
Blanco-11	Reposado-13	Anejo- 15	
— Don Julio —			
Blanco-12	Reposado-14	Anejo-16	1942-22
— Espolon —			
Blanco-10	Reposado12	Anejo-14	
— Herradura —			
Blanco-12	Reposado-14	Anejo-16	
— Luna Azul —			
Primero-10	Blanco-12	Reposado-14	Anejo-16
— Maestro Dobel —			
Blanco-10	Reposado-12	Anejo-14	Humito-16
— Milagro —			
Blanco-11	Reposado-12	Barrel Select Blaco-	12
Barrel Select	Reposado-14	Barrel Select	Anejo-22
— Patron —			
Blanco-10	Reposado-12	Anejo-14	
ExtraAnejo-18	Roca Reposado-17	RocaAnejo18	
— Riazul —			
Blanco-10	Reposado-12	Anejo-14	

Tequila blanco – Is the youngest and purest state of tequila its clear and typically un age and strong agave present .

Tequila reposado-Is Golden hue with good balance between the agave and the wood flavors some hits of caramel and vanilla age for 2-Months in wood barrels .

Tequila Anejo- Is dark from aging to amber color richer and smoother and age for at least a Year

Tequila extra Anejo-Is extremely smooth and complex with dark and Mahogany coloring and Age for more than 3-years

Please note : Each pour offers 2oz of select Tequila.

Mezcal & Tequila

Mezcales Artesanales (2oz per serving)

Espadin:

Xicaru-12 Monte Alban-10 Marca Negra-14

Illegal Joven -12 Illegal Reposado-14

Illegal Anejo-16 Creyente Joven-12

Los Amantes Joven -12 Los Amantes Repo-14

Los Amantaes Anejo-18

Riazuleno Joven-14 Monte Lobos-13

Wild Tobala :

Pierde Almas-14 Marca Negra -16

Wild tobaziche :

Pierde Almas-20

Tepextate :

Pierde Almas -16 Marca Negra -20

“PARA TODO MAL MEZCAL Y PARA TODO BIEN TAMBIEN”

Agave is the constituent of mezcal, a succulent plant important in nutrient and medicinal source for Southwestern America tribes. The most common variety used is Espadin , a cultivate maguey requiring eight years to mature in the ground. Other wild species , like Tobala can take up to 25 years to reach a sufficiently ripe stage. Mezcal is made in Oaxaca, Mexico from as many as 50 different varieties of agave. Each imparting its own unique nuance to mezcal's smoky flavor. The smoky characteristic is driven by a hand crafted production process that is nearly 500 years old. If you already love mezcal or want to drink it in a traditional fashion, order mezcal neat with orange slices and salt de gusano. Sip it, don't shoot it and remember the mezcal.

MONDAY – WEDNESDAY

20% OFF WINE BOTTLES OVER \$40

HAPPY HOUR

MONDAY – FRIDAY

from 12pm – 7pm

Margaritas/House Wines/Sangria/Pina Colada- \$6

RESERVATIONS & PRIVATE PARTIES

(914) 476-2500

We do catering for all events

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