

DOS MARIAS

BAR & RESTAURANT

DOS MARIAS COCKTAILS

THE BEST OF BOTH WORLDS- 12

House tequila , mezcal ,tamarind pureed, Lime juice and tajin salt rim.

PAIN KILLER- 12

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

NEW SOCIETE- 12

House Vodka , St. Germain , Aperol ,Lemon juice, cucumber and top with Sparkling wine.

EL PEPINO PICANTE- 12

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

YONKERS SOUR- 12

Cognac, Passion Fruit pureed, Agave syrup, lemon juice and top with red wine .

VICENTE- 12

House tequila, Mango pureed , jalapeno, lime juice Agave syrup 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 / BOTTLE BEER

BLUE MOON-6 LAGUNITAS IPA -7
DOS EQUIS AMBER-6 PACIFICO-6
GINNES -8 SAMUEL ADAMS -6

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

Alert your server if you have allergies or special dietary needs

WINE LIST

WINE BY THE GLASS AND BOTTLES

SPARKLING / BURBUJAS

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

WHITE WINE / VINO BLANCO

Pinot Grigio, Italy- 8 Bottle- 32
Chardonnay, Chile- 8 Bottle- 32
Sauvignon Blanc, New Zealand- 9 Bottle- 36
Verdejo, Spain- 8 Bottle- 32
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- 32
Chianti, Italy- 10 Bottle- 40
Cabernet, Chile- 9 Bottle- 36
Tempranillo ,Spain- 9 Bottle- 36
Rioja ,Spain-12 Bottle- 40
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- 40 Schiava, Italy- 48
Sangiovese, Italy- 56 Barolo, Italy- 90
Citius Pinot Noir, Spain- 62 Amarore, Italy- 98
Rosso Di Moltachino, Italy- 82
Chateau Cantenac, France- 94
Brunnelo Di Montalchino, Italy- 102

SOFT DRINKS/SODAS Y AGUAS FRESCAS

MADE WITH FERESH INGRIDIENTS AND REAL
SUGAR CANE

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

AFTER DINNER DRINKS/CORDIALES

MEDIA LUNA- 10

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

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



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:

Xicarú-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 Amantes 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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