

Welcome to our kitchen

When you come from a big family you quickly (emphasis on quickly) learn three very important things: 1. How to love, 2. How to forgive, and 3. Don't ever be late for dinner. The world is filled with restaurants, but Miguel's is not your typical, average, run-of-the-mill restaurant. What makes us different? We never scrimp, or cut corners, especially when it comes to our food and our recipes. For instance, there are over twenty-four unique ingredients in our Mole sauce alone. We never use boxed or freeze-dried anything, just family recipes that have been passed down, refined, and improved over the years. In other words, we never, ever compromise. We use only the finest aged cheddar cheese (from waxed wheels that we shred ourselves), the best rice and beans (cooked

to perfection every day), premium seafood, aged beef, tender chicken, and the freshest salads and veggies.

As for our margaritas, they're the best ones around. We make them with 100% Blue Agave tequila (no preservatives or additives) and tasting one will say it all. In fact, since we make everything from scratch it is often easy for us to change an order, accommodate any special diet, or customize your order. If it's at all possible to accommodate your request we will happily do so. It's our promise to make you feel welcome and part of the family because after all, you are eating in our kitchen. Thanks for the opportunity, Maria, Pops, and our staff.



Appetizers & Quesadillas

Appetizers are made from scratch in our kitchen. Quesadillas served with our fresh guacamole. Enjoy and save room for dessert!

Miguel's Grande Nachos

Crisp tortilla chips topped with shredded chicken or shredded beef, real cheese (not that stuff at the ballpark), beans, tomatoes & sliced jalapeños 10.99

Mini Cheese Chimis

Bite size chimichangas stuffed with cheese & Ortega chilies. Served with fresh guacamole & sour cream 8.49

Fresh Guacamole

Made fresh every single day with premium Hass avocados. Some people just order this & a spoon 7.99

Coctel De Camarón

Our spicy Mexican white prawn cocktail. Topped with diced tomatoes, serrano chilies & a slice of avocado. Consider ordering two to cover all your bases 11.99

Sonora Roll

A guest favorite since 1973. Sonora tortilla rolled with slowly simmered chile verde pork & cheddar cheese. Served with fresh guacamole & sour cream 9.49

Miguel's Quesadilla

Stuffed with choice of shredded chicken or shredded beef & jack cheese 10.49

With carne asada or charbroiled chicken breast 11.99

Cheese only quesadilla 8.49

Liz's Quesadilla

Our quirky, eccentric aunt's favorite. Stuffed with jack cheese & topped with chile verde pork & cheddar cheese 10.99

Fresh Spinach Quesadilla* LS

Fresh sautéed spinach, charbroiled chicken breast, Sonora beans & jack cheese 12.49

*Does not include guacamole

LS - Lighter side

Ensaladas y Sopas

Maria's Chopped Salad

Maria's special recipe with charbroiled chicken breast, crisp salad mix, tomatoes, pepitas, Sonora beans, cotija cheese & tossed with our own special dressing. Garnished with tortilla strips and avocado 10.99

The Big Taco Salad

Served in a crisp Sonora tortilla bowl with your choice of shredded beef or chicken with lettuce, Sonora beans, fresh guacamole & cheese. Eat the bowl, don't eat the bowl, it's your choice 10.49

Traditional Tortilla Soup

Slightly spicy broth with tortilla strips, sliced avocado & enchilado cheese

Cup 4.99 Bowl 6.99

With charbroiled chicken breast add 2.49

Caesar Salad

Crisp romaine lettuce, tomatoes, roasted pepitas, cotija cheese, tortilla strips & sliced avocados. Tossed with our own Caesar dressing with your choice of:

Marinated charbroiled chicken breast 11.99

Carne asada 12.49

Mexican white prawns 13.49

Tostada Supreme

Served on a crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese 9.99

Albondiga Soup

Seasoned broth with plump meatballs, topped with tortilla strips

Cup 4.99 Bowl 6.99

Favorites

Flautas

Long, rolled Sonora tortillas stuffed with your choice of shredded beef or chicken. Don't panic, you also get beans, rice, fresh guacamole & sour cream 13.99

Try it "Wet style" 15.99

Olde #2

One cheese enchilada and shredded beef taco served with rice & beans 11.49

Grilled Chicken & Avocado Sandwich

Marinated charbroiled chicken breast, topped with cheese, tomatoes, lettuce & avocado. Served on a toasted baguette with fries 10.49

Los Taquitos

Three hand rolled taquitos. Your choice of shredded beef or chicken. Beans, rice & fresh guacamole. Los Taquitos? Didn't they play some LA clubs last year? 12.49

Try the taquitos topped with cheddar cheese 13.99

Fajitas

Served with beans, rice, cheese, fresh guacamole & our amazing homemade flour tortillas.

De La Casa

Choice of marinated beef, chicken breast, or a combination of both 15.99

Fajitas For Two

Choice of marinated beef, chicken breast, or a combination of both 30.49

Add Mexican White Prawns 7.95

Famous Burritos

Served "Wet Style" - topped with enchilada sauce & cheese, served with fresh guacamole.

El Garbage

Interesting name for a wonderful burrito. Choice of shredded beef or shredded chicken with beans, rice, cheese, lettuce & tomatoes 10.99

With carne asada or grilled chicken add 2.49

El Chimi

Chimichanga, flash-fried to make it crispy with chile verde pork & beans 10.99

Carne Asada

Charbroiled carne asada with Sonora beans & tomatoes 12.99

Substitute carne asada with charbroiled chicken breast

Baja Burrito* *LS*

Charbroiled Icelandic cod with cabbage, tomatoes, Baja sauce & cilantro. Topped with salsa verde 11.49

Miguel's Tacos

Served with beans & rice

Al Carbon Tacos

Three tacos served with cilantro, onions & Maria's salsa. Feel free to mix and match 11.49

Your choice of:

- Carne asada
- Charbroiled chicken breast
- Carnitas

Baja Fish Tacos

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce 12.99

Your choice of the following styles:

- Cali - Sautéed with ranchera salsa. Served with Sonora beans
- Cabo - Battered & flash-fried, delicious, just like the kind you would get roadside near Ensenada, only better

Tacos De Camarón

Battered Mexican white prawns with Baja sauce, shredded cabbage & cilantro 13.99

Tacos For Two

Slow cooked carnitas, carne asada & charbroiled chicken breast. Served with cheese, fresh guacamole & homemade flour tortillas 28.49

Platos de Enchiladas

Served with beans & rice

Maria's Special Enchiladas

Mom's special enchiladas, better than good. Choice of shredded beef or chicken enchiladas. Topped with Chile Verde pork & sour cream 13.99

Enchiladas De Camarón

Sautéed Mexican white prawn enchiladas topped with salsa verde & sour cream. Served with Sonora beans 14.99

Fresh Spinach Enchiladas *LS*

Fresh sautéed spinach enchiladas topped with salsa verde. Served with Sonora beans 11.49

Here's something you might want to know - although everything on this page comes with beans & rice feel free to substitute one of the following: Sonora beans, sautéed fresh veggies or spinach.

Steaks, Carne Asada & Carnitas

What's better than a margarita with your steak or carnitas? Two margaritas with your steak or carnitas. Served with Sonora beans. Homemade flour tortillas upon request.

Miguel's Carne Asada

Seasoned New York Strip Steak (USDA choice) served with a tomatillo jack cheese enchilada & a sliced avocado 17.49

Steak Picado

New York Strip Steak (USDA choice) sautéed in ranchera salsa. Topped with española sauce. Try getting this at one of those chain restaurants 15.49



Carnitas

A signature dish. Slow roasted pork cooked until it's just right. Topped with cilantro, onions & comes with Maria's special salsa 15.99



Miguel's Specialties

These promise to be well, special. Homemade flour tortillas upon request.

Mole De Maria

Mom's recipe. Fresh, tender chicken smothered in our twenty-four ingredient Puebla mole sauce. This recipe contains peanuts 15.99

Traditional Chile Relleno Combination

One Traditional Chile Relleno & choice of one taco or enchilada 14.99

Two Chile Relleno Combination 16.99

Pescado Con Rajas

Delicately charbroiled Icelandic cod (we all know this is where the best cod comes from) in butter & raja sauce 17.49

Platos De Camarón

Mexican white prawns 21.99

Sautéed in the following styles:

- Al Diablo - A spicy diablo sauce
- Mojo De Ajo - A zesty garlic butter marinade
- Herradura - A tequila marinade

Chile Verde

Tender pork simmered in our own homemade chile verde sauce, topped with cheese. Sometimes words just can't make it sound as good as it really is 13.99

* Does not include guacamole

LS - Lighter side

Lunch Specials

Served Monday - Friday 11AM - 3PM

Al Carbon Tacos

Two tacos served with cilantro, onions, Maria's salsa, beans & rice. Feel free to mix & match 7.99

Your choice of:

Carne asada, charbroiled chicken breast, or carnitas

Lunch Combination Plate

One cheese enchilada and shredded beef taco served with rice & beans. 9.49

Baja Fish Tacos

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce 9.49

Your choice of the following styles:

Cali - Sautéed with ranchera salsa. Served with Sonora beans

Cabo - Battered & flash-fried, delicious, just like the kind you would get roadside near Ensenada, only better.

Lunch Burrito

Choice of shredded beef or chicken stuffed with beans served "Wet Style" 6.99

All meat burrito add 2.49

Build Your Own Lunch! 7.99

(does not include beans & rice)

Step One: Choose soup or salad

Step Two: Choose one:

Enchilada or taco

Step Three: Enjoy!

Tacos De Camarón

Mexican white prawns with Baja sauce, shredded cabbage & cilantro. Served with beans & rice 10.49

Lunch Fajitas

Choice of marinated beef or chicken breast. Served with sizzling veggies, beans, rice, fresh guacamole & homemade flour tortillas 10.49

Breakfast & Brunch Favorites

Great tasting Mexican style breakfast served all day, every day

Breakfast Favorites & Miguel's Omelets are served with beans, rice & avocado.

Substitute beans & rice or Sonora beans with brunch potatoes on Saturday and Sunday until 3pm.

Homemade flour tortillas available upon request.

Huevos Rancheros

Over-easy eggs topped with Miguel's sauce & cotija cheese. Served on a corn tortilla 10.99

Topped with chile verde pork add 2.49

Chorizo

Mexican style sausage with scrambled eggs 12.49

Machaca

Shredded beef mixed with ranchera salsa & scrambled eggs 12.49

Omelets

Spinach & Rajas

Stuffed with fresh spinach, rajas & cheese 12.99

Chile Verde

Stuffed with chile verde pork & cheese 12.99

If you have a special request just ask your server, we are happy to customize your brunch if at all possible.

Brunch Specials

(Available Saturday and Sunday)

Belgian Waffle

Fresh Belgian style waffle topped with strawberries & whipped cream 6.99

Available until 3pm.

Miguel's Homestyle Menudo

Mexican soup served with onions, oregano, lemon, red chile & homemade flour tortillas.

Small 7.99 Large 9.99

Beverages

Fresh Homemade Lemonade 3.49

Fresh Homemade Fruit Lemonade

Strawberry, Raspberry, or Mango 4.49

S.Pellegrino 3.99

Evian 3.99

Milk 3.49

Horchata (One complimentary refill)

Made with rice, cinnamon & sugar 3.49

Refillable Fountain Drinks 2.99



Fresh OJ 3.99

Coffee 2.99

Brewed Iced Tea 2.99

Herbal Tea 2.99

Hot Tea 2.99

Corona

Miguel's

CALIFORNIA MEXICAN COCINA

South Corona

(located at the Shops at Dos Lagos)

Foothill Ranch

Please visit our other locations.

MIGUEL'S JR
HOMESTYLE MEXICAN FOOD

fb.com/MiguelsRestaurant

fb.com/MiguelsJR

#wearemiguelsjr

Corona, Costa Mesa, Norco, Riverside, Ontario, Murrieta, Menifee, Grand Terrace & Fontana

Not all ingredients are listed. For our guests with food allergies, it is important to know that some recipes include ingredients from third parties and, therefore, we cannot guarantee our menu selections to be allergen free. If you have a specific food aversion please tell us. Not responsible for lost or stolen articles. Prices subject to change. Sales tax will be added to the price of all food and beverages. We reserve the right to refuse service. 18% gratuity may be added on parties of 8 or more (separate checks are included) & specials. \$1.50 split plate charge.