

ESTD 1973



CORONA CA

STARTERS & QUESADILLAS

FRESH GUACAMOLE 8.49

Made fresh daily using premium Hass avocados

MIGUEL'S GRANDE NACHOS 11.99

Crisp tortilla chips topped with shredded chicken or shredded beef, real cheddar cheese, beans, guacamole, sour cream, tomatoes & sliced jalapeños

COCTEL DE CAMARON 12.99

Our spicy Mexican white prawn cocktail. Topped with diced tomatoes, serrano chillies & a slice of avocado

SONORA ROLL 10.49

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

MIGUEL'S QUESADILLA 13.49

Stuffed with seasoned carne asada & jack cheese. Served with guacamole

LIZ'S QUESADILLA 11.99

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

FRESH SPINACH QUESADILLA 13.49

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



We use only pasture raised mid-west corn fed beef



Our chicken is all natural & hormone free



We use only premium Hass avocados



Our corn tortillas are made with 100% stone ground corn



Sonora beans boiled fresh daily and simmered in our own blend of seasonings and spices

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 12.49

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 & avocado

BIG TACO SALAD 11.49

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

CAESAR SALAD 12.49

Grilled chicken tops crisp romaine lettuce, tomatoes, roasted pepitas, cotija cheese, tortilla strips & sliced avocado. Tossed with our own Caesar dressing

TRADITIONAL TORTILLA SOUP 7.99

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

ALBONDIGA SOUP 7.99

Seasoned broth with plump meatballs, topped with tortilla strips

FAVORITES

FAJITAS DE LA CASA 16.99

Choice of marinated beef, chicken breast, or a combination of both. Served with beans, rice, cheese, fresh guacamole, & homemade flour tortillas

FLAUTAS 14.99

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

GRILLED CHICKEN & AVOCADO SANDWICH 11.49

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

OLDE No.2 12.49

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

LOSTAQUITOS 13.49

Three hand rolled taquitos. Your choice of shredded beef or chicken. Beans, rice & guacamole

MIGUEL'S STEAKS & HOUSE SPECIALTIES

Served with Sonora beans & Spanish rice. 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 18.49

STEAK PICADO New York Strip Steak (USDA choice) sautéed in ranchera salsa. Topped with española sauce 16.49

CARNITAS A signature dish. Slow roasted pork cooked until it's just right. Topped with cilantro, onions & served with Maria's special salsa 16.49

MOLE DE MARIA* Mom's recipe. Fresh, tender chicken smothered in our twenty-four ingredient Puebla mole sauce 16.49

PESCADO CON RAJAS Delicately charbroiled Icelandic cod (we all know this is where the best cod comes from) in butter & raja sauce 18.49

PLATOS DE CAMARON Mexican white prawns sautéed in one of the following styles: 22.49

Al Diablo - a spicy diablo sauce Mojo De Ajo - a zesty garlic butter marinade

TRADITIONAL CHILE RELLENO COMBINATION One Traditional Chile Relleno & one shredded beef taco 15.49

BURRITOS

Served with fresh guacamole

EL GARBAGE 11.99

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

EL CHIMI 11.99

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

CARNE ASADA 13.99

Charbroiled carne asada with Sonora beans & tomatoes

TACOS

Served with beans & Spanish rice

AL CARBON TACOS 12.49

One each; carne asada, charbroiled chicken and carnitas make up this trio of tacos. Served with cilantro, onions & Maria's salsa

BAJA FISH TACOS 14.49

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce. Choose from one of the following styles:

Cali - Sautéed with ranchero salsa. Served with Sonora beans

Cabo - Battered and flash fried

TACOS DE CAMARÓN 14.49

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

ENCHILADAS

Served with beans & Spanish rice

MARIA'S SPECIAL ENCHILADAS 14.49

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

SPINACH ENCHILADAS 11.99

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

ENCHILADAS DE CAMARÓN 15.49

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

*This recipe contains peanuts

MIGUEL'S FAMOUS MARGARITAS

We Pour Only The Finest 100% Blue Agave Tequila

FAVORITES

SKINNY CADDIE 10.49

Azunia Blanco, fresh lime juice & Agave nectar served on the rocks with a Tuaca float

OLD COIN 10.99

Herradura Reposado, Cointreau & fresh lime juice served on the rocks

BLOOD ORANGE MARGARITA 9.99

Crotalo Plata, Blood Orange nectar, Agave nectar & fresh lime juice

SKINNY MARGARITA 9.49

Partida Blanco, fresh lime juice & Agave nectar served in a chilled martini glass

SIGNATURE

CUCUMBER CILANTRO 7.99

El Jimador Silver, triple sec, homemade sweet & sour, cucumber & cilantro

CALIENTE 7.49

El Jimador Silver, triple sec & homemade sweet & sour served on the rocks. Hand shaken with a Serrano chili. It's bold & spicy

DE LA CASA 6.99

Herradura Silver, triple sec, homemade sweet & sour and Rose's lime juice served on the rocks

1824 14.99

Azunia Reposado, Cointreau, Disaronno Originale & homemade sweet & sour in a 24oz. glass

CADDIES

SILVER CADDIE 8.49

Herradura Silver, homemade sweet & sour, triple sec with a Tuaca float

PINK CADDIE 8.99

Herradura Silver, homemade sweet & sour, triple sec with a splash of cranberry juice & a Tuaca float

PURPLE CADDIE 8.99

Herradura Silver, homemade sweet & sour & raspberry liqueur with a Tuaca float

CERVEZAS

CRAFT BEERS ON DRAFT

BLOOD ORANGE WIT

RED TROLLEY ALE

RACER 5 IPA

RUINATION IPA

DRAFT BEER

STELLA ARTOIS

BUD LIGHT

BOTTLED BEERS

CORONA

CORONA LIGHT

TECATE

PACIFICO

NEGRA MODELLO

DOS XX

BUDWEISER

BUD LIGHT

COORS

COORS LIGHT

MILLER LITE

O'DOULS (NON ALC.)

MARTINIS & CANTINA SPECIALTIES

MOJITO MARTINI

Bacardi Limon, triple sec, fresh mint & homemade sweet & sour

RASPBERRY LEMON DROP

Kettle One Citron, raspberry liqueur, triple sec and fresh squeezed limes

APPLE MARTINI

Tito's premium Vodka, Apple Pucker & triple sec

CANTINA COSMO

Stoli Raz, triple sec, cranberry & lime juice

SONORA TEA

Tequila, rum, gin, vodka, triple sec and homemade sweet & sour

PAIN KILLER

Malibu rum, Bacardi 151, cranberry & pineapple juice

WELCOME TO OUR KITCHEN

The world is filled with restaurants, but what makes us unique is that 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. 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 vegetables. As for our famous margaritas, we make them with 100% Blue Agave tequila (no preservatives or additives) and tasting one will say it all. 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

TEQUILAS

BLANCOS Not Aged

EL JIMADOR 6

HERRADURA 7

PARTIDA 8

PATRÓN 9

AZUÑIA 8

CROTALO 8

CASA NOBLE 8

REPOSADOS

Rested in wood barrels from 2 months - 1 year

CAZADORES 7

CASA NOBLE 9

CROTALO 9

EL JIMADOR 7

HERRADURA 8

AZUÑIA 9

CLASE AZUL 14

AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

PARTIDA 11

DON JULIO 10

HERRADURA 10

ANTIGUO 10

TRES GENERACIONES 9

10

RESERVAS

The best from each family of tequila

HERRADURA PORT CASK 14

DON JULIO 1942 16

CROTALO EXTRA 26

AZUÑIA BLACK 14

DON JULIO REAL 36

HERRADURA SELECCION SUPREMA AÑEJO 49

BEVERAGES

Our lemonade & horchata are handmade fresh daily

HOMEMADE LEMONADE 3.99

HOMEMADE FRUIT LEMONADE 4.99

HORCHATA 3.99

S. PELLEGRINO 4.49

EVIAN 4.49

BOTTOMLESS FOUNTAIN DRINKS 2.99

COFFEE 2.99

BREWED ICED TEA 2.99

HOT TEA 2.99



CORONA

1920 FRONTAGE RD
(LOCATED AT 91 FWY & MAPLE)

SOUTH CORONA

2715 LAKESHORE DR
(LOCATED AT THE SHOPS AT DOS LAGOS)

FOOTHILL RANCH

26592 TOWNE CENTRE DR
(LOCATED ACROSS FROM REGAL MOVIE THEATRE)



fb.com/MiguelsRestaurant

fb.com/MiguelsJR

#wearemiguelsjr

instagram.com/miguels_jr

CORONA, FONTANA, GRAND TERRACE, MENIFEE, MORENO VALLEY, MURRIETA, NORCO, ONTARIO, RIVERSIDE, ORANGE, COSTA MESA

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. \$1.50 split plate charge.