



ESTD 1973

CORONA CA

## STARTERS & QUESADILLAS

### FRESH GUACAMOLE 8.49

Made fresh daily using premium Hass avocados

### MIGUEL'S GRANDE NACHOS 12.49

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 chilies & 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

## SEASONAL CREATIONS

Fresh new selections available for a limited time

### SALMON CRUDO ~ Starter great for sharing 11.99

Marinated raw Atlantic salmon, avocado with a touch of ginger. Served atop crisp tostada shells

### STACKED ENCHILADAS 12.99

Over easy egg served atop chile verde pork enchiladas

### PEPITAS ENCRUSTED SALMON 16.99

Atlantic Salmon filet encrusted in pepitas and seasonings. Served with sautéed vegetables & Spanish rice

## ENSALADAS Y SOPAS

### MARIA'S CHOPPED SALAD 12.99

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 11.99

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 12.99

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

### TRADITIONAL TORTILLA SOUP 8.49

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

### ALBONDIGA SOUP 8.49

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 shredded chicken 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

### CHILE VERDE Tender pork simmered in homemade chile verde sauce, topped with cheese. 14.99

### 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 15.99

## BURRITOS

Served wet style 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 10.99

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

### OLD COIN 11.49

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 9.99

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

## SIGNATURE

### CUCUMBER CILANTRO 8.49

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

### CALIENTE 7.99

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 7.49

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

### 1824 15.49

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

## CADDIES

### SILVER CADDIE 8.99

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

### PINK CADDIE 9.49

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

### PURPLE CADDIE 9.49

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

## CERVEZAS

### CRAFT BEERS ON DRAFT

BLOOD ORANGE WIT 6.50

RED TROLLEY ALE 6.50

RACER 5 IPA 6.50

RUINATION IPA 7.50

### DRAFT BEER

STELLA ARTOIS 6.00

BUD LIGHT 5.00

### BOTTLED BEERS

Imports 5.00

Domestic 4.50

CORONA

CORONA LIGHT

TECATE

PACIFICO

NEGRA MODELO

DOS XX

Imports 5.00

Domestic 4.50

BUDWEISER

BUD LIGHT

COORS

COORS LIGHT

O'DOULS (NON ALC.)

## TEQUILAS

### BLANCOS Not Aged

EL JIMADOR 6

HERRADURA 7

PARTIDA 8

PATRÓN 9

AZUÑIA 8

CROTALO 8

CASA NOBLE 8

### AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

PARTIDA 11

DON JULIO 10

HERRADURA 10

ANTIGUO 10

TRES GENERACIONES 9

### 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

### 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

## MARTINIS & CANTINA SPECIALTIES

### MOJITO MARTINI 9.49

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

### RASPBERRY LEMON DROP 9.49

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

### APPLE MARTINI 9.49

Tito's premium Vodka, Apple Pucker & triple sec

### CANTINA COSMO 9.49

Stoli Raz, triple sec, cranberry & lime juice

### SONORA TEA 8.49

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

### PAIN KILLER 8.99

Malibu rum, Bacardi 151, cranberry & pineapple juice

## 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

FRESH BREWED ICED TEA 2.99

HOT TEA 2.99

## THE SWEET STUFF

### MIGUEL'S FAMOUS FLAN 5.49

Our legendary flan is not your everyday flan (even though we make it everyday). It is made according to our precise family recipe and is completely worthy of praise & adoration. Chilled Mexican custard baked with caramel sauce. Topped with cajeta

### TRES LECHES CHEESECAKE 7.49

Caramel cheesecake topped with a cajeta mousse on a graham cracker crust

### CHOCOLATE BROWNIE 6.49

Chocolate fudge walnut brownie served with premium vanilla ice cream

### SOPAPILLAS 6.99

Crisp, flash-fried pastry, topped with honey & served with premium vanilla ice cream

### HELADO FRITO 6.49

Premium vanilla ice cream covered with a honey almond mix, wrapped in a flour tortilla & flash-fried. Topped with cinnamon-sugar & cajeta

## 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



**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)

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



fb.com/MiguelsRestaurant

fb.com/MiguelsJR

#wearemigueljr

instagram.com/miguels\_jr

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.