



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 13.99

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

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

PEPITAS ENCRUSTED SALMON Atlantic Salmon filet encrusted in pepitas and seasonings. Served with sautéed vegetables & Spanish rice 16.99

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

*Contains Peanuts

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

Add charbroiled chicken breast 2.49

ALBONDIGA SOUP 8.49

FAVORITES

FAJITAS DE LA CASA 17.49

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

LOS TAQUITOS 13.49

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

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, Spanish 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 CARBONTACOS 12.99

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 ranchera 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



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 & spices

BREAKFAST • BRUNCH

Served all day, every day.

Served with beans, Spanish rice & avocado

Substitute beans & Spanish rice with brunch potatoes on Saturday & Sunday until 3pm

Homemade flour tortillas available upon request

HUEVOS RANCHEROS 11.49

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

MACHACA 12.99

Shredded beef mixed with ranchera salsa & scrambled eggs

CHORIZO 12.99

Mexican style sausage with scrambled eggs

CHILAQUILES 10.99

Crisp corn tortillas sautéed in medium-spicy tomatillo salsa topped with two eggs served over easy with Sonora beans, avocado, cotija cheese, cilantro & onions. *Does not include Spanish rice*

STACKED ENCHILADAS 12.99

Over easy egg served atop chile verde pork enchiladas *Does not include Spanish rice & beans*

3 EGG OMELETS

SPINACH & RAJAS OMELET 12.99

Three egg omelet stuffed with fresh spinach, rajás & jack cheese

CHILE VERDE OMELET 12.99

Three egg omelet stuffed with chile verde pork & jack cheese

BRUNCH SPECIALS

Available Sat. & Sun.

BUILD YOUR OWN BREAKFAST BURRITO 10.99

Build your own masterpiece with all your favorite ingredients. Available Sunday only until 3pm. Ask your server for details

BELGIAN WAFFLE Available until 3pm 6.99

Fresh Belgian style waffle topped with strawberries & whipped cream

MIGUEL'S HOMESTYLE MENUDO 10.49

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

MIGUEL'S FAMOUS MARGARITAS

We Pour Only The Finest 100% Blue Agave Tequila

FAVORITES

SKINNY CADDIE 11.25

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

OLD COIN 11.79

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 10.25

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 8.25

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 7.79

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

1824 15.79

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

CADDIES

SILVER CADDIE 9.25

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

PINK CADDIE 9.79

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

PURPLE CADDIE 9.79

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

TEQUILAS

BLANCOS Not Aged

EL JIMADOR 6

HERRADURA 7

PARTIDA 8

PATRÓN 9

AZUÑIA 8

CROTALO 8

CASA NOBLE 8

CASAMIGOS 10

REPOSADOS

Rested in wood barrels from 2 months - 1 year

CAZADORES 7

CASA NOBLE 9

CROTALO 9

EL JIMADOR 7

HERRADURA 8

AZUÑIA 9

CASAMIGOS 12

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

AZUNIA 11

AZUNIA BLACK 14

CASAMIGOS 13

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 49

SUPREMA AÑEJO

CRAFT COCKTAILS

SECOND DATE 10.95

Azunia organic tequila, Campari, lime & grapefruit juices and house made triple sec

THE KIMMY 10.95

Pear Vodka, St. Germain, lemon juice & house made triple sec

SCREAM IN THE DARK 10.95

Hendrick's gin, St. Germain, lemon juice, orgeat & basil

KOOKY PUNCH 10.95

Mt. Gay Rum, Tuaca, orange, lime & pineapple juices with house made cinnamon essence syrup

AVAILABLE BY THE CARAFE (Serves 4-5)

KOOKY PUNCH 39.95 **SKINNY MARGARITA** 39.95

CERVEZAS

CRAFT BEERS ON DRAFT

BLOOD ORANGE WIT 6.75

RED TROLLEY ALE 6.75

STONE IPA 6.50

DRAFT BEER

STELLA ARTOIS 6.00

MONTEJO 5.00

BUD LIGHT 5.00

BOTTLED BEERS

Imports 5.00 Domestic 4.50

CORONA

CORONA LIGHT

TECATE

PACIFICO

NEGRA MODELO

DOS XX

BUDWEISER

BUD LIGHT

COORS

COORS LIGHT

O'DOULS (NON ALC.)

BEVERAGES

Our lemonade & horchata are handmade fresh

HOMEMADE LEMONADE 3.99

HOMEMADE FRUIT LEMONADE 4.99

HORCHATA 3.99

S. PELLEGRINO 4.49

EVIAN 4.49

FOUNTAIN DRINKS 2.99

COFFEE 2.99

FRESH BREWED ICED TEA 2.99

HOT TEA 2.99

LUNCH • SPECIALS

Available Monday - Friday until 3pm

AL CARBONTACOS 9.49

Two tacos served with choice of carne asada, charbroiled chicken or carnitas and topped with cilantro, onions, Maria's salsa. Served with beans & Spanish rice

LUNCH COMBINATION PLATE 10.49

One cheese enchilada and shredded beef taco. Served with Spanish rice & beans

BAJA FISH TACOS 10.49

Tender Icelandic cod sauteed or deep fried and served with fresh shredded cabbage, cilantro & Baja sauce

LUNCH BURRITO 7.99

Choice of shredded beef or chicken stuffed with beans. Served "Wet Style"

BUILD YOUR OWN LUNCH 8.99

Step 1: Choose soup or salad

Step 2: Choose one: Enchilada or taco

Step 3: Enjoy!

LUNCH FAJITAS 11.99

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

TOSTADA SUPREMA 10.99

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

TRADITIONAL TORTILLA SOUP 8.49

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

Add charbroiled chicken breast 1.99

ALBONDIGA SOUP 8.49

Seasoned broth with plump meatballs, topped with tortilla strips

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 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

Miguel's
CALIFORNIA MEXICAN COCINA

MIGUEL'S
HOMESTYLE MEXICAN FOOD

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 & TUSTIN



fb.com/MiguelsRestaurant

fb.com/MiguelsJR

#wearemiguelsjr

instagram.com/miguels_jr