

MIGUEL'S

CALIFORNIA MEXICAN COCINA

ESTD 1973

CORONA CA

STARTERS & QUESADILLAS

FRESH GUACAMOLE 10.29

Made fresh daily using premium Hass avocados

MIGUEL'S GRANDE NACHOS 15.29

Shredded chicken or shredded beef top crisp tortilla chips with real cheddar cheese, beans, guacamole, sour cream, tomatoes & sliced jalapeños

COCTEL DE CAMARON 16.29

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

SONORA ROLL 13.29

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

MIGUEL'S QUESADILLA 14.99

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

LIZ'S QUESADILLA 14.29

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

FRESH SPINACH QUESADILLA 15.29

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 21.99

STEAK PICADO New York Strip Steak (USDA choice) sautéed in ranchera salsa. Topped with española sauce 19.39

CARNITAS A signature dish. Slow roasted pork cooked until it's just right. Topped with cilantro, onions & served with Maria's special salsa 19.39

CHILE VERDE Tender pork simmered in homemade chile verde sauce, topped with cheese. 16.99

MOLE DE MARIA* Mom's recipe. Fresh, tender chicken smothered in our twenty-four ingredient Puebla mole sauce 19.39

PESCADO CON RAJAS Delicately charbroiled Icelandic cod (we all know this is where the best cod comes from) in butter & raja sauce 20.39

PEPITAS ENCRUSTED SALMON Atlantic Salmon filet encrusted in pepitas and seasonings. Served with sautéed vegetables & Spanish rice 21.39

PLATOS DE CAMARON Mexican white prawns sautéed in one of the following styles: 26.39

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 18.39

*Contains Peanuts

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 16.29

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 15.29

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 16.29

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

TRADITIONAL TORTILLA SOUP 9.99

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

Add charbroiled chicken breast 2.99

ALBONDIGA SOUP 9.99

Seasoned broth with plump meatballs, topped with tortilla strips

FAVORITES

FAJITAS DE LA CASA 20.39

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

FLAUTAS 17.39

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 14.39

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

OLDE No.2 15.39

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

LOSTAQUITOS 16.39

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

BURRITOS

Served wet style with fresh guacamole

EL GARBAGE 15.29

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

EL CHIMI 14.29

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

CARNE ASADA 17.29

Charbroiled carne asada with Sonora beans & tomatoes

TACOS

Served with beans & Spanish rice

AL CARBONTACOS 15.29

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

BAJA FISH TACOS 17.29

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 17.29

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

ENCHILADAS

Served with beans & Spanish rice

MARIA'S SPECIAL ENCHILADAS 16.29

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

SPINACH ENCHILADAS 14.29

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

ENCHILADAS DE CAMARÓN 18.29

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 12.99

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

MACHACA 13.99

Shredded beef mixed with ranchera salsa & scrambled eggs

CHORIZO 13.99

Mexican style sausage with scrambled eggs

CHILAQUILES 13.99

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 14.99

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

3 EGG OMELETS

SPINACH & RAJAS OMELET 13.99

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

CHILE VERDE OMELET 13.99

Three egg omelet stuffed with chile verde pork & jack cheese

BRUNCH SPECIALS

Available Sat. & Sun.

BUILD YOUR OWN BREAKFAST BURRITO 13.99

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

BELGIAN WAFFLE Available until 3pm 8.99

Fresh Belgian style waffle topped with strawberries & whipped cream

MIGUEL'S HOMESTYLE MENUDO 13.99

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

PREMIUM

BLOOD ORANGE MARGARITA 12.49

Crotalo Plata, Blood Orange nectar, agave nectar & fresh lime juice. Citrusy. Tart. Bright.

SKINNY MARGARITA (100% Organic) 12.49

Azunia Blanco 100% organic tequila, fresh lime juice & agave nectar. Enjoy without the guilt.

MIGUEL'S ANTICUADO 12.49

Herradura® Reposado, bitters, agave nectar, muddled orange and cherries. Sophistication on the rocks.

MIGUEL'S OLD COIN 12.99

Herradura® Reposado, Cointreau & fresh lime juice. Classic. Smoky. Smooth.

Available by the Carafe (Serves 4-5) 41.99

SIGNATURE

DE LA CASA 7.99

Herradura Silver, triple sec, homemade sweet & sour and Rose's lime juice.

A perfected Classic.

CALIENTE 10.49

Partida Silver, triple sec, homemade sweet & sour hand-shaken with a Serrano chili. Sweet. Bold. Spicy.

CUCUMBER CILANTRO 12.99

Casamigos Blanco, triple sec, homemade sweet & sour, cucumber & cilantro. Refreshing. Clean. Sweet.

RUBY RED 12.99

Casamigos Blanco, fresh squeezed grapefruit & agave Syrup

Available by the Carafe (Serves 4-5) 35.99

CADDIES

SILVER CADDIE 10.49

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

PINK CADDIE 10.49

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

PURPLE CADDIE 10.49

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

SKINNY CADDIE (100% Organic) 12.99

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

Available by the Carafe (Serves 4-5) 40.99

TEQUILAS

BLANCOS Not Aged

| | |
|------------|-------|
| EL JIMADOR | 8.25 |
| HERRADURA | 10.25 |
| PARTIDA | 11.25 |
| AZUÑIA | 11.25 |
| CROTALO | 11.25 |
| CASAMIGOS | 12.25 |
| PATRÓN | 12.25 |

REPOSADOS

Rested in wood barrels from 2 months - 1 year

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|------------------------|-------|
| EL JIMADOR | 11.25 |
| CAZADORES | 12.25 |
| HERRADURA | 12.25 |
| CROTALO | 13.25 |
| AZUÑIA | 13.25 |
| CASAMIGOS | 14.25 |
| MIGUEL'S HERRADURA® | 14.25 |
| DOUBLE BARREL REPOSADO | |
| CLASE AZUL | 17.25 |

AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

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|-------------------|-------|
| HERRADURA | 14.25 |
| TRES GENERACIONES | 14.25 |
| PARTIDA | 15.25 |
| DON JULIO | 15.25 |
| AZUÑIA | 15.25 |
| CASAMIGOS | 15.25 |

RESERVAS

The best from each family of tequila

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|-----------------------------------|-------|
| HERRADURA PORT CASK | 17.25 |
| CROTALO EXTRA | 17.25 |
| AZUÑIA BLACK | 17.25 |
| DON JULIO 1942 | 19.25 |
| DON JULIO REAL | 38.25 |
| HERRADURA SELECCION SUPREMA AÑEJO | 50.25 |

CERVEZAS

CRAFT BEERS ON DRAFT

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|------------------|------|
| BLOOD ORANGE WIT | 8.75 |
| STONE IPA | 8.75 |
| RED TROLLEY | 8.75 |

DRAFT BEER

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|---------------|------|
| BUD LIGHT | 6.75 |
| MONTEJO | 6.75 |
| STELLA ARTOIS | 8.49 |

BOTTLED BEERS

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|---------------------|------|
| TECATE | 6.49 |
| PACIFICO | 6.49 |
| NEGRA MODELO DOS XX | 6.79 |
| CORONA LIGHT | 6.79 |
| CORONA | 6.99 |
| BUD LIGHT | 5.99 |
| COORS LIGHT | 5.99 |
| O'DOULS (NON ALC.) | 5.99 |

HAPPY HOUR

Available in the Dining Room & Cantina

MON - THURS: 3:00 PM - Close

Available Only in the Cantina

FRI: 3:00 - 7:00 PM and 9:00 PM - Close

SAT: Open - 3:00 PM and 9:00 PM - Close

SUN: Open - 4:00 PM

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|-------------------------|---------|
| HAPPY HOUR MARGARITA | 4.99 |
| HAPPY HOUR CADDIE | 6.99 |
| BUD LIGHT DRAFT PINTS | 4.99 |
| HOUSE WINE BY THE GLASS | 5.99 |
| WELL DRINKS | 5.99 |
| CRAFT BEERS | \$2 OFF |

BEVERAGES

Our lemonade & horchata are handmade fresh daily

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|-------------------------|
| HOMEMADE LEMONADE |
| HOMEMADE FRUIT LEMONADE |
| HORCHATA |
| S. PELLEGRINO |
| EVIAN |
| FOUNTAIN DRINKS |
| COFFEE |
| FRESH BREWED ICED TEA |
| HOT TEA |

LUNCH • SPECIALS

Available Monday - Friday until 3pm

AL CARBON TACOS 12.19

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 13.19

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

BAJA FISH TACOS 13.19

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

LUNCH BURRITO 9.19

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

BUILD YOUR OWN LUNCH 11.19

Step 1: Choose soup or salad
Step 2: Choose one: Enchilada or taco
Step 3: Enjoy!

LUNCH FAJITAS 13.19

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

TOSTADA SUPREMA 14.19

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

TRADITIONAL TORTILLA SOUP 8.99

Slightly spicy broth with tortilla strips, sliced avocado & enchilado cheese
Add charbroiled chicken breast 2.49

ALBONDIGA SOUP 9.99

Seasoned broth with plump meatballs, topped with tortilla strips

THE • SWEET • STUFF

MIGUEL'S FAMOUS FLAN 7.29

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 LECHE CHEESECAKE 9.29

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

CHOCOLATE BROWNIE 8.29

Chocolate fudge walnut brownie served with premium vanilla ice cream

SOPAPILLAS 9.29

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

HELADO FRITO 8.29

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)



fb.com/MiguelsRestaurant

fb.com/MiguelsJR

#wearemiguelsjr

instagram.com/miguels_jr

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