



CALIFORNIA MEXICAN COCINA



SPECIAL LIMITED TIME OFFER

ALL FOOD 30% OFF

DINE IN OR TAKE OUT • EXCLUDES HAPPY HOUR MENU

### HAPPY HOUR MUNCHIES+

**CANTINA NACHOS** 3.00

Real nachos, real cheese, beans, tomatoes and jalapeños

**NAKED RELLENO** 4.00

A roasted mild Pasilla chile covered with tomato cream sauce

**QUESO FUNDIDO** 5.00

Melted Monterey Jack topped with chorizo and served with our fresh homemade flour tortillas

**POLLITOS** 5.00

Chicken tenders sauteed in our famous hot sauce

**HEART-A-TACOS** 5.00

Two spicy tacos filled with tender carnitas, caramelized onions and cheese

**NACHOS CON CARNE** 6.00

Our Cantina Nachos with your choice of beef, chicken or pork

**SHRIMP CEVICHE\*\*** 6.00

Our cool & tasty citrus-marinated shrimp appetizer served with avocado

### 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

**TRADITIONAL CHILE RELLENO COMBINATION** One traditional Chile Relleno & one shredded beef taco 18.39

### STARTERS & QUESADILLAS

**FRESH GUACAMOLE** 10.29

Made fresh daily using premium avocados

**MIGUEL'S GRANDE NACHOS** 15.29

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

**SONORA ROLL** 13.29

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

**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

### 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

**PABLO'S ALBONDIGA SOUP** 9.99

Seasoned broth with plump, tender meatballs, topped with tortilla strips

*For over 40 years, Pablo Ibarra was the only person granted access to the family's secret recipe to make its special meatballs and aromatic broth. He recently retired but his legend will live on.*

### 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

### 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

**OLDE No.2** 15.39

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

**LOS TAQUITOS** 16.39

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

### TACOS

Served with beans & Spanish rice

**AL CARBON TACOS** 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

**Cabo** - Battered and flash fried

### 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



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

### 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 sauteed 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

### 3 EGG OMELETS

**SPINACH & RAJAS OMELET** 13.99

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

**CHILE VERDE OMELET** 13.99

Three egg omelet stuffed with chile verde pork & jack cheese

### BRUNCH SPECIALS

Available Sat. & Sun.

**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.



Order ahead online at: [MiguelsRestaurant.com](http://MiguelsRestaurant.com)

\*Contains Peanuts • +Happy Hour food not included in 30% off special • \*\*Consuming raw or under cooked food may increase your risk of food-borne illnesses

# 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 12.99

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 in a 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 in a 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 in a Carafe (Serves 4-5) 40.99*

## TEQUILAS

### BLANCOS

*Not Aged*

#### AZUÑIA 11.25

#### CASAMIGOS 12.25

#### CROTALO 11.25

#### EL JIMADOR 8.25

#### PATRÓN 10.25

#### HERRADURA 12.25

#### PARTIDA 11.25

### REPOSADOS

*Rested in wood barrels from 2 months - 1 year*

#### AZUÑIA 13.25

#### CASAMIGOS 14.25

#### CAZADORES 12.25

#### CLASE AZUL 17.25

#### CROTALO 13.25

#### EL JIMADOR 11.25

#### HERRADURA 12.25

#### MIGUEL'S HERRADURA® 14.25

#### DOUBLE BARREL REPOSADO 14.25

### ANEJOS

*Aged in wood barrels from 1 year - 1.5 years*

#### AZUÑIA 15.25

#### CASAMIGOS 15.25

#### DON JULIO 15.25

#### HERRADURA 14.25

#### PARTIDA 15.25

#### TRES GENERACIONES 14.25

### RESERVAS

*The best from each family of tequila*

#### AZUÑIA BLACK 17.25

#### CROTALO EXTRA 17.25

#### DON JULIO 1942 19.25

#### DON JULIO REAL 38.25

#### HERRADURA PORT CASK 17.25

#### HERRADURA SELECCION SUPREMA AÑEJO 50.25

## CERVEZAS

### CRAFT BEERS ON DRAFT

BLOOD ORANGE WIT 8.75

STONE IPA 8.75

### DRAFT BEER

BUD LIGHT 6.75

MONTEJO 6.75

STELLA ARTOIS 8.49

### BOTTLED BEERS

TECATE 6.49

PACIFICO 6.49

NEGRA MODELO 6.79

DOS XX 6.79

CORONA LIGHT 6.79

CORONA 6.99

BUD LIGHT 5.99

COORS LIGHT 5.99

O'DOULS (NON ALC.) 5.49

### HAPPY HOUR FOOD

AVAILABLE ALL DAY

### HAPPY HOUR DRINKS

Ask your server about our happy hour specials

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	2.00 OFF

## BEVERAGES

*Our lemonade & horchata are handmade fresh daily*

### 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

### 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

### 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

*Miguel's*  
CALIFORNIA MEXICAN COCINA

**CORONA**  
1920 FRONTAGE RD  
(located at 91 Fwy & Maple)

**SOUTH CORONA**  
2715 LAKESHORE DR  
(located at the Shops at Dos Lagos)

FB @MiguelsRestaurant  
IG @Miguels\_Restaurant  
TW @WeAreMiguels

