

★ **NEW TEQUILA COCKTAILS, APPETIZERS AND SMALL BITES** ★

Try one of our

APPETIZERS & SMALL BITES

★ POBLANO CHEESE CRISP 6

Fried flour tortilla, Monterey Jack & cheddar cheese, diced poblano peppers, avocado, sour cream

MIGUEL'S GRANDE NACHOS 15

Shredded chicken or beef, chips, Monterey Jack & cheddar cheese, beans, guacamole, española sauce, sour cream, tomatoes, sliced jalapeños

GUACAMOLE 7

Made fresh daily served with our house-made chips

★ BAJA TACHOS 9

Spicy tater tots, Monterey Jack & cheddar cheese, bacon, diced tomato, guacamole, cotija cheese, Baja sauce Add chicken or beef 2

★ CARNITAS TACOS – MICHOCAN STYLE 7

Two soft carnitas tacos, Monterey Jack cheese, caramelized onions

FLAUTAS 9

Flour tortillas rolled with shredded chicken or beef, cotija cheese, Mexican crema, guacamole

★ TAQUITOS 8

Corn tortillas rolled with shredded chicken or beef, Baja sauce, cotija cheese, guacamole

SHRIMP CEVICHE* 9

Citrus-marinated shrimp, diced tomatoes, avocado, red onion, cabbage, diablo sauce

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 16.29

Chicken breast, salad mix, tomatoes, pepitas, Sonora beans, cotija cheese. Topped with our own signature dressing, tortilla strips, avocado

BIG TACO SALAD 15.29

Sonora tortilla bowl with choice of shredded beef or chicken with lettuce, Sonora beans, fresh guacamole & cheese

CAESAR SALAD 16.29

Grilled chicken, romaine lettuce, tomatoes, roasted pepitas, cotija cheese, tortilla strips & sliced avocado. Tossed with our 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. He recently retired but his legend lives on.

*Contains Peanuts • +Happy Hour cannot be combined with any other offer

**Consuming raw or under cooked food may increase your risk of food-borne illnesses

TEQUILA COCKTAILS

SKINNY MARGARITA (100% Organic) 13

Azunia Blanco 100% organic tequila, fresh lime juice & agave nectar. Make it a Caddie for .50¢

★ EL FRUTERO 14

El Jimador Blanco, Rum-Bar, mango, pineapple, orange, lime serves two

SILVER CADDIE 12

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

★ AGUA DE VIDA 12

El Jimador Blanco, watermelon, kiwi, soda water, lime, black lava salt

★ TIKI MAN 12

Herradura Blanco, Herradura Reposado, Orgeat, lime, agave, Cadillac Foam

★ PASIÓN CALIENTE 12

Herradura Reposado, Cointreau, passion fruit, habanero bitters, lime, soda water, mint, black lava salt

BLOOD ORANGE MARGARITA 13

Azuña Blanco, Blood Orange nectar, agave nectar, lime juice

DE LA CASA 7

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

JOIN US FOR HAPPY HOUR

Monday - Friday from 2pm - 7pm

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 & avocado 21.99

CARNITAS Slow roasted pork 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* 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

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, flour tortillas

OLDE NO.2 15.39

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

FRESH SPINACH QUESADILLA 15.29

Flour tortilla, sautéed spinach, charbroiled chicken breast, Sonora beans & jack cheese

TACOS

Served with beans & Spanish rice

AL CARBON TACOS 15.29

Three tacos - choice of carne asada, charbroiled chicken or carnitas with cilantro, onions, Maria's salsa. Served with Spanish rice & beans

BAJA FISH TACOS 17.29

Icelandic cod, 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

Choice of shredded beef or chicken with beans, Spanish rice, cheese, lettuce & tomatoes

CARNE ASADA 17.29

Charbroiled carne asada with Sonora beans & tomatoes

ENCHILADAS

Served with beans & Spanish rice

MARIA'S SPECIAL ENCHILADAS 16.29

Mom's recipe with choice of shredded beef or chicken topped with Chile Verde pork & sour cream

Miguel's

CALIFORNIA MEXICAN COCINA

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

CHORIZO 13.99

Mexican style sausage with scrambled eggs

CHILAQUILES 13.99

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

MIGUEL'S HOMESTYLE MENUDO 13.99

Available Saturday & Sunday

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

THE SWEET STUFF

MIGUEL'S FAMOUS FLAN 7.29

Our legendary family recipe - Chilled Mexican custard baked with caramel sauce, topped with cajeta

SOPAPILLAS 9.29

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

FRESH FLOUR TORTILLAS

Homemade hand-stretched tortillas for home use

½ dozen (6) 2.99 • dozen (12) 5.49

TEQUILAS

BLANCOS

Not Aged

AZUÑIA	11.25
CASAMIGOS	12.25
EL JIMADOR	8.25
PATRÓN	10.25
HERRADURA	12.25
DON JULIO	9.00

REPOSADOS

Rested in wood barrels from 2 months - 1 year

AZUÑIA	13.25
CASAMIGOS	14.25
CAZADORES	12.25
DON JULIO	12.25
CLASE AZUL	17.25
EL JIMADOR	11.25
HERRADURA	12.25

AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

AZUÑIA	15.25
CASAMIGOS	15.25
DON JULIO	15.25
HERRADURA	14.25

RESERVAS

The best from each family of tequila

AZUÑIA BLACK	17.25
DON JULIO 70	17.50
DON JULIO 1942	28.00
DON JULIO REAL	38.25
HERRADURA PORT CASK	17.25
HERRADURA SELECCION SUPREMA AÑEJO	50.25

CERVEZAS

MICHELADA

Add Camaronazo, Tapatio, Worcestershire, soy sauce, lime, Tajin to your favorite beer for only \$2 more

DRAFT BEERS

BUD LIGHT	6.75
MODELO ESPECIAL	6.75
DOS EQUIS AMBER	6.75
STELLA ARTOIS	8.75
MANGO CART	8.75
SPACE DUST	8.75
STONE IPA	8.75

BOTTLED BEERS

PACIFICO	6.75
NEGRA MODELO	6.75
MODELO ESPECIAL	6.75
DOS EQUIS	6.75
CORONA LIGHT	6.75
CORONA	6.75
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
O'DOULS (NON ALC.)	6

HAPPY HOUR

Available Monday - Friday 2pm - 7pm

NACHOS CON CARNE 6
Our Cantina Nachos with your choice of beef, chicken or pork
NAKED RELLENO 4
A roasted mild Pasilla chile covered with tomato cream sauce
QUESO FUNDIDO 5
Melted Monterey Jack topped with chorizo and served with our fresh homemade flour tortillas
POLLITOS 5
Chicken tenders sauteed in our famous hot sauce
SILVER CADDIE 8
HOUSE WINE BY THE GLASS 6
WELL DRINKS 6
DRAFT BEERS 2 OFF

BEVERAGES

Our lemonade & horchata are handmade fresh daily

HOMEMADE LEMONADE
HOMEMADE FRUIT LEMONADE
Strawberry, Raspberry or Mango
HORCHATA
TOPO CHICO
FOUNTAIN DRINKS
COFFEE
FRESH BREWED ICED TEA
HOT TEA
HOT CHOCOLATE

LUNCH SPECIALS

Available Monday - Friday until 3pm

AL CARBON TACOS 12.19
Two tacos - choice of carne asada, charbroiled chicken or carnitas with cilantro, onions, Maria's salsa. Served with Spanish rice & beans
LUNCH COMBINATION PLATE 13.19
One cheese enchilada and shredded beef taco. Served with Spanish rice & beans
BAJA FISH TACOS 13.19
Two tacos - Icelandic cod sautéed or deep fried with 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, guacamole & flour tortillas
TOSTADA SUPREMA 14.19
Crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese



**ORDER AHEAD ONLINE AT:
MIGUELSRESTAURANT.COM**



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

Sign up for our specials and events at miguelrestaurant.com



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