

FOR A LIMITED TIME ONLY

★ NEW FIERY CHICHARRON CHICKEN SANDWICH 14

Crispy chicharron breaded chicken breast, tomato, lettuce, avocado, mayo, fiery habanero hot sauce, Telera roll. Served with seasoned French fries



APPETIZERS & SMALL BITES

★ POBLANO CHEESE CRISP 7

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

MIGUEL’S GRANDE NACHOS 18

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

GUACAMOLE 8

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, cilantro Add chicken or beef 2

★ CARNITAS TACOS – MICHOCAN STYLE 8

Two soft tacos, Monterey Jack cheese, caramelized onions, cilantro

★ FLAUTAS 11

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

★ TAQUITOS 10

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

SHRIMP CEVICHE\*\* 10

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

ENSALADAS Y SOPAS

MARIA’S CHOPPED SALAD 17

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

TACO SALAD 16

Choice of shredded beef or chicken, lettuce, Sonora beans, Jack cheese, sour cream, tortilla strips, fresh guacamole

CAESAR SALAD 17

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

PABLO’S ALBONDIGA SOUP 8

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.

★ NEW ITEM

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

El Jimador Silver, triple sec, homemade sweet & sour and Rose’s lime juice

JOIN US FOR HAPPY HOUR  
Monday - Friday from 2pm - 7pm  
(view menu on reverse side)

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 23

CARNITAS Slow roasted pork topped with cilantro, onions & served with Maria’s special salsa 20

CHILE VERDE Tender pork simmered in homemade chile verde sauce, topped with cheese 19

MOLE DE MARIA\* Chicken smothered in our twenty-four ingredient Puebla mole sauce 21

TRADITIONAL CHILE RELLENO COMBINATION One Chile relleno & one shredded beef taco, topped with sour cream 19

FAVORITES

FAJITAS DE LA CASA 24

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

OLDE NO.2 16

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

FRESH SPINACH QUESADILLA 16

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

MARIA’S SPECIAL ENCHILADAS 17

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

FLAUTAS 19

Two flour tortillas stuffed with your choice of shredded beef or chicken. Served with beans, rice, fresh guacamole & sour cream

LOS TAQUITOS 17

Three hand rolled corn tortillas with choice of shredded beef or chicken. Served with beans, rice, fresh guacamole & sour cream

TACOS Served with beans & Spanish rice

AL CARBON TACOS 16

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

BAJA FISH TACOS 18

Choice of battered or sautéed fish, shredded cabbage, cilantro & Baja sauce

Cali - Sautéed with ranchera salsa

Cabo - Battered and flash fried

BURRITOS Served wet style with fresh guacamole

EL GARBAGE 16

Choice of shredded beef or chicken with beans, Spanish rice, cheese, lettuce & tomatoes in a flour tortilla

CARNE ASADA 18

Charbroiled carne asada, Sonora beans, tomatoes in a flour tortilla



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 14

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

CHORIZO 14

Mexican style sausage with scrambled eggs

CHILAQUILES 14

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 14

Available Saturday & Sunday

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

★ CHORIZO BREAKFAST BURRITO 14

Chorizo sausage, eggs, refried beans, verde sauce, jack and cheddar cheese, potato, avocado in a flour tortilla

★ STEAK & EGGS 21

New York Steak (USDA choice) with 2 eggs served any style. Served with fried, seasoned potatoes

THE SWEET STUFF

MIGUEL’S FAMOUS FLAN 6

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

BUÑUELOS 7

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

\*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

★ Try one of our  
NEW TEQUILA COCKTAILS, APPETIZERS AND SMALL BITES ★  
(view menu on reverse side)

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

ANEJOS

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

17.25
17.50
28.00
38.25
17.25
50.25

HAPPY HOUR

Available Monday - Friday 2pm - 7pm

- NACHOS CON CARNE 8  
Our Cantina Nachos with your choice of beef, chicken or pork
- NAKED RELLENO 6  
A roasted mild Pasilla chile covered with tomato cream sauce
- TRADITIONAL QUESO FUNDIDO 6  
Melted Monterey Jack topped with chorizo and served with fresh flour tortillas
- POLLITOS 8  
Chicken tenders sautéed 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 4
- HOMEMADE FRUIT LEMONADE 4  
Strawberry, Raspberry or Mango
- HORCHATA 4
- TOPO CHICO 4.25
- FOUNTAIN DRINKS 3.50
- COFFEE 3
- FRESH BREWED ICED TEA 3.50
- HOT TEA 3
- HOT CHOCOLATE 3.50






LUNCH SPECIALS

Available Monday - Friday until 3pm

- AL CARBON TACOS 13  
Two tacos - choice of carne asada, charbroiled chicken or carnitas with cilantro, onions, Maria's salsa. Served with Spanish rice & beans
- LUNCH COMBINATION PLATE 14  
One cheese enchilada and shredded beef taco. Served with Spanish rice & beans
- BAJA FISH TACOS 14  
Two tacos - Choice of battered or sautéed fish, shredded cabbage, cilantro & Baja sauce.
- BUILD YOUR OWN LUNCH 12  
Step 1: Choose soup or salad  
Step 2: Choose one: enchilada or taco  
Step 3: Enjoy!
- LUNCH FAJITAS 16  
Choice of marinated beef or chicken breast. Served with sizzling veggies, beans, Spanish rice, guacamole & flour tortillas
- TOSTADA SUPREMA 15  
Crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese

FRESH FLOUR TORTILLAS

Homemade hand-stretched tortillas for home use  
½ dozen (6) 2.99 • dozen (12) 5.49

-  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 handmade 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 [miguelsrestaurant.com](https://miguelsrestaurant.com)

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