



APPETIZERS & SMALL BITES

- BIRRIA QUESATACOS** 9
Two fried Birria tacos, Monterey Jack cheese, cilantro, onions and consommé
- POBLANO CHEESE CRISP** 8
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** 9
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 – MICHOACÁN STYLE** 9
Two soft tacos, Monterey Jack cheese, caramelized onions, cilantro
- FLAUTAS** 11
Flour tortillas rolled with shredded beef or chicken, cotija cheese, Mexican crema, guacamole, diced tomatoes
- TAQUITOS** 11
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** 17
Choice of shredded beef or chicken, lettuce, Sonora beans, Monterey 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, zucchini, potatoes
New Recipe based on Pablo's traditional soup but with a twist

HOMEMADE RED POZOLE 8.49
Rich, hearty soup made with hominy, red chiles and your choice of pork or shredded chicken. Served with onions, cabbage and lime.



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** serves two 14
El Jimador Blanco, Rum-Bar, mango, pineapple, orange, lime
- SILVER CADDIE** 12
Herradura Silver, homemade sweet & sour, triple sec, 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
Azunia Blanco, Blood Orange nectar, agave nectar, lime juice
- DE LA CASA** 7
El Jimador Silver, triple sec, homemade sweet & sour, lime juice

SEE OUR NEW COCKTAIL MENU - NOW SERVING MEZCAL

JOIN US FOR HAPPY HOUR
Monday - Friday from 2pm - 7pm

HOUSE SPECIALTIES

Served with Sonora beans & Spanish rice. Homemade flour tortillas upon request.

- CARNE ASADA & ENCHILADA** New York Strip Steak (USDA choice) served with a tomatillo Monterey Jack cheese enchilada & avocado 24
- CARNITAS** Slow roasted pork topped with cilantro, onions & served with salsa 20
- CHILE VERDE** Tender pork simmered in homemade chile verde sauce, topped with Monterey Jack cheese 19
- MOLE DE MARIA*** Chicken smothered in our twenty-four ingredient Puebla mole sauce 21
- CHILE RELLENO COMBINATION** One Chile relleno & one shredded beef taco, topped with sour cream 20

FAVORITES

- FAJITAS DE LA CASA** 24
Choice of marinated beef, chicken breast, or a combo of both. Served with beans, Spanish rice, cheddar cheese, guacamole, sour cream, flour tortillas
- OLDE NO.2** 16
One shredded chicken enchilada and shredded beef taco. Served with Spanish rice, beans and sour cream
- FRESH SPINACH QUESADILLA** 16
Flour tortilla, sautéed spinach, charbroiled chicken breast, Sonora beans, Monterey Jack cheese, fresh guacamole & sour cream
- MARIA'S SPECIAL ENCHILADAS** 18
Mom's recipe with choice of shredded beef or chicken topped with Chile Verde pork & sour cream. Served with Spanish rice & beans
- MOLE ENCHILADAS** 18
Two corn tortillas, shredded chicken, Monterey Jack cheese, Maria's mole sauce, Mexican crema, sesame seeds. Served with Spanish rice & Sonora beans
- BIRRIA FLAUTAS** 19
Two flour tortillas stuffed with savory Birria beef and Monterey Jack cheese. Served with consommé, Spanish rice & beans
- FLAUTAS** 20
Two flour tortillas stuffed with your choice of shredded beef or chicken. Served with beans, Spanish rice, fresh guacamole & sour cream
- LOS TAQUITOS** 18
Three hand rolled corn tortillas with choice of shredded beef or chicken. Served with beans, Spanish rice, fresh guacamole & sour cream
- SMASHED BURGER** 18
Premium burger, American cheese, bacon, Baja sauce, diced tomato, jalapenos, lettuce, avocado, Telera roll. Served with seasoned French fries
- TACOS & BURRITOS**
Burritos served wet style with fresh guacamole
- AL CARBON TACOS** 17
Three tacos - choice of carne asada, charbroiled chicken or carnitas, cilantro, onions, guacamole, salsa. Served with Spanish rice & beans
- BAJA FISH TACOS** 18
Battered or sautéed fish, shredded cabbage, cilantro & Baja sauce Served with Spanish rice & beans
Cali - Sautéed with ranchera salsa • **Cabo** - Battered and flash fried
- EL GARBAGE** 16
Choice of shredded beef or chicken with beans, Spanish rice, cheddar cheese, lettuce & tomatoes. Served with guacamole & sour cream
- CARNE ASADA** 18
Charbroiled carne asada, Sonora beans, tomatoes in a flour tortilla. Served with guacamole & sour cream



CALIFORNIA MEXICAN COCINA

BREAKFAST • BRUNCH

Served all day, Every day

Served with beans, Spanish rice & avocado (excluding Menudo & Chorizo Breakfast Burrito)

Substitute beans & Spanish rice with brunch potatoes

Homemade flour tortillas available upon request

- HUEVOS RANCHEROS** 15
Over-easy eggs topped with Miguel's sauce & cotija cheese. Served on a corn tortilla
- CHORIZO** 14
Mexican style sausage with scrambled eggs
- CHILAQUILES** 15
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, beans, salsa verde, Monterey 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** 7
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

Served with Refried beans unless noted with Sonora beans. (both vegetarian but not vegan)
*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
SIGNATURE COCKTAILS, APPETIZERS AND SMALL BITES
 (view menu on reverse side)

TEQUILAS

BLANCOS

Not Aged

EL JIMADOR	8.25
DON JULIO	9
PATRÓN	10.25
AZUÑIA	11.25
CASAMIGOS	12.25
HERRADURA	12.25
CLASE AZUL	17.25

REPOSADOS

Rested in wood barrels from 2 months - 1 year

EL JIMADOR	11.25
CAZADORES	12.25
DON JULIO	12.25
HERRADURA	12.25
CENTENARIO	12.25
AZUÑIA	13.25
CASAMIGOS	14.25
CLASE AZUL	28

AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

HERRADURA	14.25
CENTENARIO	14.25
AZUÑIA	15.25
CASAMIGOS	15.25
DON JULIO	15.25
DON JULIO 70	17.50
HERRADURA ULTRA	17.50

RESERVAS

The best from each family of tequila

AZUÑIA BLACK	17.25
HERRADURA PORT CASK	17.25
DON JULIO 1942	28
CENTENARIO LEYENDA	28
HERRADURA SELECCION SUPREMA AÑEJO	50.25

NOW SERVING MEZCAL

CASAMIGOS MEZCAL	15
XICARU	10

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
BLUE MOON	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** 9
Our Cantina Nachos with your choice of beef, chicken or pork
- NAKED RELLENO** 7
A roasted mild Pasilla chile covered with tomato cream sauce
- TRADITIONAL QUESO FUNDIDO** 7
Melted Monterey Jack topped with chorizo and served with fresh flour tortillas
- POLLITOS** 9
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

Sign up for our specials and events at
miguelsrestaurant.com

Stay Connected   






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. Served with Spanish rice & beans
- 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
 1/2 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

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