

## 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 – MICHOCÁN 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*

## TEQUILA COCKTAILS

### SKINNY MARGARITA (100% Organic) 14

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

### EL FRUTERO serves two 15

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

### SILVER CADDIE 13

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

### AGUA DE VIDA 13

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

### TIKI MAN 13

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

### PASIÓN CALIENTE 13

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

### BLOOD ORANGE MARGARITA 14

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

### DE LA CASA 8

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 2pm - 7pm

(see menu on reverse side)

## 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

### STREET TACOS 18

Mix & Match three tacos with protein of your choice

**Grilled Chicken, Carne Asada, Carnitas, Grilled or Fried Fish, Fried Shrimp** Served with Spanish rice & beans

### EL GARBAGE BURRITO 16

Choice of shredded beef or chicken with beans, Spanish rice, cheddar cheese, lettuce & tomatoes. Served with guacamole & sour cream

### CARNE ASADA BURRITO 18

Charbroiled carne asada, Sonora beans, tomatoes in a flour tortilla. Served with guacamole & sour cream

# Miguel's

CALIFORNIA MEXICAN COCINA

## BREAKFAST • BRUNCH

Served all day, Every day

Served with avocado and your choice of beans,  
Spanish rice, or brunch potatoes.  
(Excluding menudo, chorizo breakfast burrito, & chilaquiles)

### 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 sautéed in tomatillo salsa topped with two eggs served over-easy with Sonora beans, avocado, cotija cheese, cilantro & onions

### 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 brunch potatoes

## HAVING AN EVENT OR PARTY?

Ask about our Group Platters To-Go  
or hosting your event in our Bar, Lounge or  
on our Lakeside Patio today!

## 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

## 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

\*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 MARGARITA** 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
- SPARKLING WATER** 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  
[miguelrestaurant.com](http://miguelrestaurant.com)

Stay Connected   

## LUNCH SPECIALS

Available Monday - Friday until 3pm

- LUNCH COMBINATION PLATE** 14  
One cheese enchilada and shredded beef taco. Served with Spanish rice & beans
- STREET TACOS** 14  
Mix & Match two tacos with protein of your choice  
**Grilled Chicken, Carne Asada, Carnitas, Grilled or Fried Fish, Fried Shrimp** 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

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



ORDER AHEAD ONLINE AT:  
[MIGUELSRESTAURANT.COM](http://MIGUELSRESTAURANT.COM)