

APPETIZERS & SMALL BITES

BIRRIA QUESATACOS 11

Two fried Birria tacos, Monterey Jack cheese, cilantro, onions and consommé

POBLANO CHEESE CRISP 9

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

CARNITAS TACOS – MICHOACÁN STYLE 12

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

FLAUTAS 12

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

TAQUITOS 12

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

SHRIMP CEVICHE** 11

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

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 18

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

TACO SALAD 18

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

CAESAR SALAD 18

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

PABLO'S ALBONDIGA SOUP 10

Seasoned broth with plump, tender meatballs, zucchini, potatoes
New Recipe based on Pablo's traditional soup but with a twist

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!



ORDER AHEAD ONLINE AT:
MIGUELSRESTAURANT.COM

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

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)

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 26

CARNITAS Slow roasted pork topped with cilantro, onions & served with salsa 22

CHILE VERDE Tender pork simmered in homemade chile verde sauce, topped with Monterey Jack cheese 21

MOLE DE MARIA* Chicken smothered in our twenty-four ingredient Puebla mole sauce 24

CHILE RELLENO COMBINATION One Chile relleno & one shredded beef taco, topped with sour cream 21

FAVORITES

FAJITAS DE LA CASA 26

Choice of marinated carne asada or chicken breast. Served with sizzling veggies, beans, Spanish rice, cheddar cheese, sour cream, guacamole & flour tortillas

SUBSTITUTE
SHRIMP +\$2

CAMARONES CALIENTES 24

Garlic marinated shrimp in Diabla sauce with guajillo and chile de arbol peppers. Served with Spanish rice, beans, flour tortillas.

OLDE NO.2 18

One shredded chicken enchilada and shredded beef taco. Served with Spanish rice, beans and sour cream

FRESH SPINACH QUESADILLA 18

Flour tortilla, sautéed spinach, charbroiled chicken breast, beans, Monterey Jack cheese, fresh guacamole & sour cream

MARIA'S SPECIAL ENCHILADAS 20

Mom's recipe with choice of shredded beef or chicken topped with Chile Verde pork & sour cream. Served with Spanish rice & beans

MOLE ENCHILADAS 20

Two corn tortillas, shredded chicken, Monterey Jack cheese, Maria's mole sauce, Mexican crema, sesame seeds. Served with Spanish rice & beans

BIRRIA FLAUTAS 20

Two flour tortillas stuffed with savory Birria beef and Monterey Jack cheese. Served with consommé, Spanish rice & beans

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 17

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

CALI BURRITO 18

Charbroiled carne asada, French fries, Jack cheese, tomatoes, cilantro and two sauces

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 16

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

CHORIZO 15

Mexican style sausage with scrambled eggs

CHILAQUILES 16

Crisp corn tortillas sautéed in tomatillo salsa with two eggs served over-easy with beans, avocado, cotija cheese, cilantro & onions
Add Carne Asada 6

MIGUEL'S HOMESTYLE MENUDO 15

Available Saturday & Sunday

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

CHORIZO BREAKFAST BURRITO 15

Chorizo sausage, eggs, beans, salsa verde, Monterey Jack and cheddar cheese, potato, avocado in a flour tortilla

STEAK & EGGS 22

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

THE SWEET STUFF

MIGUEL'S FAMOUS FLAN 7

Our legendary family recipe - Chilled Mexican custard baked with caramel sauce, topped with cajeta
Top off your flan with shot of tequila +4

BUÑUELOS 7

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

CHURRO SUNDAE 10

Homemade churros filled with Bavarian cream, vanilla ice cream, Mexican chocolate sauce, whipped cream, and a maraschino cherry

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
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

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 & SELTZERS

BUD LIGHT	7
MODELO ESPECIAL	7
DOS EQUIS AMBER	7
STELLA ARTOIS	9
MANGO CART	9
SPACE DUST	9
STONE IPA	9
BLUE MOON	9
TRULY	9

BOTTLED BEERS

PACIFICO	7
NEGRA MODELO	7
MODELO ESPECIAL	7
DOS EQUIS	7
CORONA LIGHT	7
CORONA	7
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
CORONA (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 4.5
HOMEMADE FRUIT LEMONADE 4.5
Strawberry, Raspberry or Mango
HORCHATA 4
SPARKLING WATER 4.25
FOUNTAIN DRINKS 4
Coke, Diet Coke, Coke Zero, Sprite, Rootbeer, Dr. Pepper
COFFEE 4
FRESH BREWED ICED TEA 4
HOT TEA 4
HOT CHOCOLATE 3.50

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miguelsrestaurant.com
 or by scanning QR code



LUNCH SPECIALS

Available Monday - Friday until 3pm

LUNCH COMBINATION PLATE 14
One cheese enchilada and shredded beef taco. Served with Spanish rice & beans
SOUP & SALAD 14
Cup of Albondigas soup and a small Maria's chopped salad
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 14
Step 1: Choose soup or salad Step 2: Choose one: enchilada or taco Step 3: Enjoy!
LUNCH FAJITAS 16
Choice of marinated carne asada or chicken breast. Served with sizzling veggies, beans, Spanish rice, guacamole & flour tortillas Substitute Shrimp +2
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) 3 • dozen (12) 5



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

Stay Connected

