



CALIFORNIA MEXICAN COCINA

SMALL BITES

CEVICHE 13
Marinated shrimp with diced tomatoes, red onions, diablo sauce, cucumber, camaronazo, cilantro, avocado, and tajin. Served with lime wedges

BEAN TACOS 10
Three deep-fried tacos filled with refried beans and cheddar cheese in corn tortillas, topped with crema agria and cotija cheese

BIRRIA GRILLED CHEESE 11
Birria and cheddar cheese in a telera roll, served with consommé

POLLITOS 9
Chicken tenders sautéed in our famous hot sauce

TACOS GOBERNADOR 12
Two tacos with Monterey jack cheese, chile poblano, grilled onion, baja sauce, and shrimp in flour tortillas. Served with our original red hot sauce

MOLLETES 13
An open-faced sandwich with refried beans, chorizo, Monterey jack cheese, tomatoes, red onions in a telera roll. Topped with over-easy eggs, spicy avocado sauce & cilantro

BIRRIA QUESATACOS 12
Two fried Birria tacos, Monterey Jack cheese, cilantro, onions and consommé

CARNITAS TACOS – MICHOACÁN STYLE 12
Two soft tacos, Monterey Jack cheese, caramelized onions, cilantro

APPETIZERS

CARNE ASADA FRIES 18
Seasoned fries topped with tender carne asada, Monterey jack and cheddar cheese, tomatoes, spicy avocado sauce, crema agria, and cilantro. Served with jalapenos

MIGUEL'S GRANDE NACHOS 18
Shredded chicken or beef, chips, Monterey Jack & cheddar cheese, beans, guacamole, española sauce, sour cream, tomatoes, jalapeños

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

GUACAMOLE 9
Made fresh daily served with our house-made chips

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 18
Chicken breast, salad mix, tomatoes, pepitas, Sonora beans, cotija cheese. Topped with our 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 12
Seasoned broth with tender meatballs, zucchini, potatoes & flour tortillas

HOUSE SPECIALTIES

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

CARNE ASADA & ENCHILADA 26
New York Strip Steak (USDA choice) served with a tomatillo Monterey Jack cheese enchilada & avocado

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

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

CHILE RELLENO COMBINATION 22
One Chile relleno & one shredded beef taco, topped with sour cream

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 18
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

FAVORITES

SUBSTITUTE SHRIMP +\$2

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

CAMARONES CALIENTES 25
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

MARIA'S ENCHILADAS 21
Mom's recipe with choice of shredded beef or shredded chicken topped with Chile Verde pork & sour cream. Served with Spanish rice & beans

MOLE ENCHILADAS* 21
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

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

CHURRO SUNDAE 10
Homemade churros filled with Bavarian cream, vanilla ice cream, Mexican chocolate sauce, whipped cream, and a maraschino cherry

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*Contains Peanuts • Please let your server know about any allergies • Prices subject to change



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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
OSKAR BLUES 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

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

DE LA CASA 8
El Jimador Silver, triple sec, homemade sweet & sour, lime juice

GABO'S WATERMELON SMASH 13
El Jimador Tequila, Watermelon, Agave, Lime, Triple Sec

SPICY MATADOR 13
Herradura Reposado Tequila, Pineapple, Lime, Serrano Chilies

MARGARITA FLIGHT 16
Mango, Strawberry, House & Guava

SEE OUR NEW COCKTAIL MENU TOO!

HAPPY HOUR⁺

Available Monday - Friday 2pm - 7pm

- NACHOS CON CARNE** 9
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
- SILVER CADDIE MARGARITA** 8
- HOUSE WINE BY THE GLASS** 6
- WELL DRINKS** 6
- DRAFT BEERS** 2 OFF

+Happy Hour cannot be combined with any other offer

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 14

Step 1: Choose soup or salad

Step 2: Choose one: enchilada or taco

Step 3: Enjoy!

LUNCH FAJITAS 17
Choice of marinated carne asada or chicken breast.
Served with sizzling veggies, beans, Spanish rice, guacamole & flour tortillas
Add Shrimp +2

TOSTADA SUPREMA 15
Crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese

PREMIUM BEVERAGES

Our lemonade & horchata are handmade fresh daily

HOMEMADE LEMONADE 5

HOMEMADE FRUIT LEMONADE 5
Strawberry, Raspberry or Mango

HOMEMADE HORCHATA 5

BEVERAGES

FOUNTAIN DRINKS 4.5
Coke, Diet Coke, Coke Zero, Sprite, Rootbeer, Dr. Pepper

FRESH BREWED ICED TEA 4

SPARKLING WATER 4.5

COFFEE 4

HOT CHOCOLATE 4

HOT TEA 4



ORDER AHEAD ONLINE AT:
MIGUELSRESTAURANT.COM

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 sauteed in tomatillo salsa with two eggs served over-easy with beans, avocado, cotija cheese, cilantro & onions
Add Carne Asada ó

MIGUEL'S HOMESTYLE MENUENO 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 23
New York Steak (USDA choice) with 2 eggs served any style. Served with brunch potatoes



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

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CATERING PLATTERS
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