

Miguel's

CALIFORNIA MEXICAN COCINA



SPECIAL LIMITED TIME OFFER

ALL FOOD 20% OFF

DINE IN OR TAKE OUT • EXCLUDES HAPPY HOUR MENU

HAPPY HOUR MUNCHIES+

CANTINA NACHOS 3.00

Real nachos, real cheese, beans, tomatoes and jalapeños

NAKED RELLENO 4.00

A roasted mild Pasilla chile covered with tomato cream sauce

QUESO FUNDIDO 5.00

Melted Monterey Jack topped with chorizo and served with our fresh homemade flour tortillas

POLLITOS 5.00

Chicken tenders sauteed in our famous hot sauce

HEART-A-TACOS 5.00

Two spicy tacos filled with tender carnitas, caramelized onions and cheese

NACHOS CON CARNE 6.00

Our Cantina Nachos with your choice of beef, chicken or pork

SHRIMP CEVICHE** 6.00

Our cool & tasty citrus-marinated shrimp appetizer served with avocado

MIGUEL'S STEAKS & 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 & a sliced avocado 21.99

STEAK PICADO New York Strip Steak (USDA choice) sautéed in ranchera salsa. Topped with española sauce 19.39

CARNITAS A signature dish. Slow roasted pork cooked until it's just right. Topped with cilantro, onions & served with Maria's special salsa 19.39

CHILE VERDE Tender pork simmered in homemade chile verde sauce, topped with cheese. 16.99

MOLE DE MARIA* Mom's recipe. Fresh, tender chicken smothered in our twenty-four ingredient Puebla mole sauce 19.39

TRADITIONAL CHILE RELLENO COMBINATION One traditional Chile Relleno & one shredded beef taco 18.39

STARTERS & QUESADILLAS

FRESH GUACAMOLE 10.29

Made fresh daily using premium avocados

MIGUEL'S GRANDE NACHOS 15.29

Shredded chicken or shredded beef atop crisp tortilla chips with real cheddar cheese, beans, guacamole, sour cream, tomatoes & sliced jalapeños

SONORA ROLL 13.29

A favorite since 1973. Sonora tortilla rolled with slowly simmered chile verde pork & cheddar cheese. Served with guacamole & sour cream

LIZ'S QUESADILLA 14.29

Our quirky, eccentric aunt's favorite. Stuffed with jack cheese & topped with chile verde pork & cheddar cheese. Served with guacamole

FRESH SPINACH QUESADILLA 15.29

Fresh sautéed spinach, charbroiled chicken breast, Sonora beans & jack cheese

ENSALADAS Y SOPAS

MARIA'S CHOPPED SALAD 16.29

Maria's special recipe with charbroiled chicken breast, crisp salad mix, tomatoes, pepitas, Sonora beans, cotija cheese & tossed with our own special dressing. Garnished with tortilla strips & avocado

BIG TACO SALAD 15.29

Served in a crisp Sonora tortilla bowl with your choice of shredded beef or chicken with lettuce, Sonora beans, fresh guacamole & cheese. Eat the bowl, don't eat the bowl, it's your choice

CAESAR SALAD 16.29

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

PABLO'S ALBONDIGA SOUP 9.99

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 to make its special meatballs and aromatic broth. He recently retired but his legend will live on.

ENCHILADAS

Served with beans & Spanish rice

MARIA'S SPECIAL ENCHILADAS 16.29

Mom's special enchiladas, better than good. Choice of shredded beef or chicken enchiladas. Topped with Chile Verde pork & sour cream

FAVORITES

FAJITAS DE LA CASA 20.39

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

FLAUTAS 17.39

Long, rolled Sonora tortillas stuffed with your choice of shredded beef or chicken. Don't panic, you also get beans, rice, fresh guacamole & sour cream

OLDE No.2 15.39

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

LOS TAQUITOS 16.39

Three hand rolled taquitos. Your choice of shredded beef or chicken. Beans, Spanish rice & guacamole

TACOS

Served with beans & Spanish rice

AL CARBON TACOS 15.29

One each; carne asada, charbroiled chicken and carnitas make up this trio of tacos. Served with cilantro, onions & Maria's salsa

BAJA FISH TACOS 17.29

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce. Choose from one of the following styles:

Cali - Sautéed with ranchera salsa

Cabo - Battered and flash fried

BURRITOS

Served wet style with fresh guacamole

EL GARBAGE 15.29

Interesting name for a wonderful burrito. Choice of shredded beef or shredded chicken with beans, Spanish rice, cheese, lettuce & tomatoes

EL CHIMI 14.29

Chimichanga flash fried to make it crispy with chile verde pork & beans

CARNE ASADA 17.29

Charbroiled carne asada with Sonora beans & tomatoes



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 made with 100% stone ground corn



Sonora beans boiled fresh daily and simmered in our own blend of seasonings

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 12.99

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

MACHACA 13.99

Shredded beef mixed with ranchera salsa & scrambled eggs

CHORIZO 13.99

Mexican style sausage with scrambled eggs

CHILAQUILES 13.99

Crisp corn tortillas sauteed in medium-spicy tomatillo salsa topped with two eggs served over easy with Sonora beans, avocado, cotija cheese, cilantro & onions. Does not include Spanish rice

3 EGG OMELETS

SPINACH & RAJAS OMELET 13.99

Three egg omelet stuffed with fresh spinach, rajitas & jack cheese

CHILE VERDE OMELET 13.99

Three egg omelet stuffed with chile verde pork & jack cheese

BRUNCH SPECIALS

Available Sat. & Sun.

BELGIAN WAFFLE Available until 3pm 8.99

Fresh Belgian style waffle topped with strawberries & whipped cream

MIGUEL'S HOMESTYLE MENUENO 13.99

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



Order ahead online at:
MiguelsRestaurant.com

*Contains Peanuts • +Happy Hour food not included in 30% off special • **Consuming raw or under cooked food may increase your risk of food-borne illnesses

MIGUEL'S FAMOUS MARGARITAS

We Pour Only The Finest 100% Blue Agave Tequila

PREMIUM

BLOOD ORANGE MARGARITA 12.49

Crotalo Plata, Blood Orange nectar, agave nectar & fresh lime juice.
Citrusy. Tart. Bright.

SKINNY MARGARITA (100% Organic) 12.49

Azunia Blanco 100% organic tequila, fresh lime juice & agave nectar.
Enjoy without the guilt.

MIGUEL'S ANTICUADO 12.99

Herradura® Reposado, bitters, agave nectar, muddled orange and cherries.
Sophistication on the rocks.

MIGUEL'S OLD COIN 12.99

Herradura® Reposado, Cointreau & fresh lime juice.

Classic. Smoky. Smooth.

Available in a Carafe (Serves 4-5) 41.99

SIGNATURE

DE LA CASA 7.99

Herradura Silver, triple sec, homemade sweet & sour and Rose's lime juice.
A perfected Classic.

CALIENTE 10.49

Partida Silver, triple sec, homemade sweet & sour hand-shaken with a Serrano chili.
Sweet. Bold. Spicy.

CUCUMBER CILANTRO 12.99

Casamigos Blanco, triple sec, homemade sweet & sour, cucumber & cilantro.
Refreshing. Clean. Sweet.

RUBY RED 12.99

Casamigos Blanco, fresh squeezed grapefruit & agave Syrup
Available in a Carafe (Serves 4-5) 35.99

CADDIES

SILVER CADDIE 10.49

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

PINK CADDIE 10.49

Herradura Silver, homemade sweet & sour, triple sec with a splash of cranberry juice & a Tuaca float

PURPLE CADDIE 10.49

Herradura Silver, homemade sweet & sour & raspberry liqueur with a Tuaca float

SKINNY CADDIE (100% Organic) 12.99

Azunia Blanco, fresh lime juice & Agave nectar served on the rocks with a Tuaca float

Available in a Carafe (Serves 4-5) 40.99

TEQUILAS

BLANCOS

Not Aged

AZUÑIA

11.25

CASAMIGOS

12.25

CROTALO

11.25

EL JIMADOR

8.25

PATRÓN

10.25

HERRADURA

12.25

PARTIDA

11.25

REPOSADOS

Rested in wood barrels from 2 months - 1 year

AZUÑIA

13.25

CASAMIGOS

14.25

CAZADORES

12.25

CLASE AZUL

17.25

CROTALO

13.25

EL JIMADOR

11.25

HERRADURA

12.25

MIGUEL'S HERRADURA®

DOUBLE BARREL REPOSADO

14.25

ANEJOS

Aged in wood barrels from 1 year - 1.5 years

AZUÑIA

15.25

CASAMIGOS

15.25

DON JULIO

15.25

HERRADURA

14.25

PARTIDA

15.25

TRES GENERACIONES

14.25

RESERVAS

The best from each family of tequila

AZUÑIA BLACK

17.25

CROTALO EXTRA

17.25

DON JULIO 1942

19.25

DON JULIO REAL

38.25

HERRADURA PORT CASK

17.25

HERRADURA SELECCION SUPREMA AÑEJO

50.25

CERVEZAS

CRAFT BEERS ON DRAFT

BLOOD ORANGE WIT

8.75

STONE IPA

8.75

DRAFT BEER

BUD LIGHT

6.75

MONTEJO

6.75

STELLA ARTOIS

8.49

BOTTLED BEERS

TECATE

6.49

PACIFICO

6.49

NEGRA MODELO

6.79

DOS XX

6.79

CORONA LIGHT

6.79

CORONA

6.99

BUD LIGHT

5.99

COORS LIGHT

5.99

O'DOULS (NON ALC.)

5.49

HAPPY HOUR FOOD

AVAILABLE
ALL DAY

HAPPY HOUR DRINKS

Ask your server about
our happy hour specials

HAPPY HOUR MARGARITA

4.99

HAPPY HOUR CADDIE

6.99

BUD LIGHT DRAFT PINTS

4.99

HOUSE WINE BY THE GLASS

5.99

WELL DRINKS

5.99

CRAFT BEERS

2.00 OFF

BEVERAGES

Our lemonade & horchata are handmade fresh daily

HOMEMADE LEMONADE

HOMEMADE FRUIT LEMONADE

HORCHATA

S. PELLEGRINO

EVIAN

FOUNTAIN DRINKS

COFFEE

FRESH BREWED ICED TEA

HOT TEA

LUNCH SPECIALS

Available Monday - Friday until 3pm

AL CARBON TACOS 12.19

Two tacos served with choice of carne asada, charbroiled chicken or carnitas and topped with cilantro, onions, Maria's salsa. Served with beans & Spanish rice

LUNCH COMBINATION PLATE 13.19

One cheese enchilada and shredded beef taco. Served with Spanish rice & beans

BAJA FISH TACOS 13.19

Tender Icelandic cod sauteed or deep fried and served with fresh shredded cabbage, cilantro & Baja sauce

BUILD YOUR OWN LUNCH 11.19

Step 1: Choose soup or salad

Step 2: Choose one: enchilada or taco

Step 3: Enjoy!

LUNCH FAJITAS 13.19

Choice of marinated beef or chicken breast. Served with sizzling veggies, beans, Spanish rice, fresh guacamole & homemade flour tortillas

TOSTADA SUPREMA 14.19

Served on a crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese

ALBONDIGA SOUP 9.99

Seasoned broth with plump meatballs, topped with tortilla strips

THE SWEET STUFF

MIGUEL'S FAMOUS FLAN 7.29

Our legendary flan is not your everyday flan (even though we make it everyday). It is made according to our precise family recipe and is completely worthy of praise & adoration. Chilled Mexican custard baked with caramel sauce. Topped with cajeta

TRES LECHES CHEESECAKE 9.29

Caramel cheesecake topped with a cajeta mousse on a graham cracker crust

CHOCOLATE BROWNIE 8.29

Chocolate fudge walnut brownie served with premium vanilla ice cream

SOPAPILLAS 9.29

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

Miguel's
CALIFORNIA MEXICAN COCINA

CORONA

1920 FRONTAGE RD
(located at 91 Fwy & Maple)

SOUTH CORONA

2715 LAKESHORE DR
(located at the Shops at Dos Lagos)



FB @MiguelsRestaurant



IG @Miguels_Restaurant



TW @WeAreMiguels

