



CALIFORNIA MEXICAN COCINA

## STARTERS

### 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 cheddar cheese, beans, guacamole, sour cream, tomatoes & sliced jalapeños

## 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.*

## 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 & avocado 21.99

### CARNITAS 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

## 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 14

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

### SILVER CADDIE 11

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

Crotalo Plata, Blood Orange nectar, agave nectar & fresh lime juice

### DE LA CASA 6

Herradura Silver, triple sec, homemade sweet & sour and Rose's lime juice

Try one of our

## ★ NEW TEQUILA COCKTAILS ★

## JOIN US FOR HAPPY HOUR

Monday - Friday from 2pm - 7pm

## 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

### OLDE No.2 15.39

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

### FRESH SPINACH QUESADILLA 15.29

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

## 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

### CARNE ASADA 17.29

Charbroiled carne asada with Sonora beans & tomatoes

## 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

## 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

### CHORIZO 13.99

Mexican style sausage with scrambled eggs

### CHILAQUILES 13.99

Crisp corn tortillas sautéed 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

### MIGUEL'S HOMESTYLE MENUDO 13.99

Available Saturday & Sunday

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

## 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

### SOPAPILLAS 9.29

Crisp, flash-fried pastry, topped with honey with premium 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

## CATERING

Ask us about catering for your next company event or family gathering. Platters available for up to 20 people.

## FRESH FLOUR TORTILLAS

Ask us about taking home our hand-stretched tortillas for home use.

½ dozen (6) 2.99 • dozen (12) 5.49

## TEQUILAS

### BLANCOS

Not Aged

AZUÑIA	11.25
CASAMIGOS	12.25
EL JIMADOR	8.25
PATRÓN	10.25
HERRADURA	12.25
DON JULIO	9.00

### REPOSADOS

Rested in wood barrels from 2 months - 1 year

AZUÑIA	13.25
CASAMIGOS	14.25
CAZADORES	12.25
DON JULIO	12.25
CLASE AZUL	17.25
EL JIMADOR	11.25
HERRADURA	12.25

### AÑEJOS

Aged in wood barrels from 1 year - 1.5 years

AZUÑIA	15.25
CASAMIGOS	15.25
DON JULIO	15.25
HERRADURA	14.25

### RESERVAS

The best from each family of tequila

AZUÑIA BLACK	17.25
DON JULIO 70	17.50
DON JULIO 1942	28.00
DON JULIO REAL	38.25
HERRADURA PORT CASK	17.25
HERRADURA SELECCION SUPREMA AÑEJO	50.25

## 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	8.49
MANGO CART	8.75
SPACE DUST	8.75
STONE IPA	8.75

### BOTTLED BEERS

PACIFICO	6.49
NEGRA MODELO	6.79
MODELO ESPECIAL	6.79
DOS EQUIS	6.79
CORONA LIGHT	6.79
CORONA	6.99
BUD LIGHT	5.99
COORS LIGHT	5.99
MICHELOB ULTRA	5.99
O'DOULS (NON ALC.)	5.49

## HAPPY HOUR

Available Monday - Friday 2pm - 7pm

### NACHOS CON CARNE 6

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

### NAKED RELLENO 4

A roasted mild Pasilla chile covered with tomato cream sauce

### QUESO FUNDIDO 5

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

### POLLITOS 5

Chicken tenders sauteed in our famous hot sauce

### SILVER CADDIE 7

### HOUSE WINE BY THE GLASS 6

### WELL DRINKS 6

### DRAFT BEERS 2 OFF

## BEVERAGES

Our lemonade & horchata are handmade fresh daily

### HOMEMADE LEMONADE

### HOMEMADE FRUIT LEMONADE

Strawberry, Raspberry or Mango

### HORCHATA

### TOPO CHICO

### FOUNTAIN DRINKS

### COFFEE

### FRESH BREWED ICED TEA

### HOT TEA

### HOT CHOCOLATE

## 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



Order ahead online at:  
[MiguelsRestaurant.com](http://MiguelsRestaurant.com)



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

Sign up for our specials and events at [MiguelsRestaurant.com](http://MiguelsRestaurant.com)



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