



## appetizers

**Ceviche** shrimp, bay scallops and fish marinated in lime juice and mixed with fresh diced tomatoes, onions and cilantro. 8.50

**Camarones Coctel** Mexican-style shrimp cocktail filled with Mexican shrimp, tomatoes, cucumber, onion, celery, cilantro and lime juice. 9.50

**Calamari Strips** with our famous jalapeño white sauce. 8.00

**Taquitos or Flautas** crispy tacos rolled with corn or flour tortillas, stuffed with chicken or shredded beef, and topped with sour cream and guacamole. 7.50

**Quesadilla** crisp or soft and folded. 5.50

**Trio de Sopes** carne asada, rotisserie chicken and carnitas over house-made corn tortillas with beans, lettuce, salsa fresca, guacamole and sour cream. 10.00

**Queso Fundido Mar y Tierra** Mexican shrimp and choizo with melted jack cheese and served with flour tortillas. 10.00

**Nachos** crisp tortilla chips and shredded beef or chicken topped with cheese, sour cream and guacamole. 9.00

**Carne Adobada Mulitas** corn tortillas filled with marinated roast pork, cheddar and Monterey jack cheeses and beans. 10.00

**Guacamole Dip** 8.00

**Miguel's Sampler** crispy calamari strips, beef taquitos, quesadillita, ceviche and pollo asado served with guacamole and jalapeño cream sauce. 14.50

## soup & salad

**Albondigas Soup** 4.00 cup | 6.00 bowl

**Sopa Del Día** 4.00 cup | 6.00 bowl

**Dinner Salad** 4.00

## entrée salads

**Shrimp or Chicken Caesar Salad** Sonoran-spiced Mexican shrimp or grilled chicken breast atop fresh romaine with crisp tortilla strips, Cotija cheese and creamy Caesar dressing, served with cheesy Mexican garlic bread.  
12.50 shrimp | 11.00 chicken

**Barb's Caesar Salad** Tossed with Sonoran-spiced Mexican shrimp, carnitas, tomatoes and mangos. 12.00

**Fiesta Salad** large flour tortilla shell with refried beans, fresh greens, guacamole, sour cream and tomatoes, topped with shredded beef or shredded chicken. 10.00



## from the rotisserie

*Served with rice and beans.*

**Bisteca de Puebla** slow-roasted top sirloin steak, seasoned with garlic and thinly sliced. Topped with chile negro sauce. 14.00

**Carne Adobada** achiote and citrus marinated pork roast, slow-roasted and sliced. Served with avocado salsa, onion, cilantro and lime wedges. 12.00

**Pollo Rostizado** rotisserie chicken marinated in tropical juices and smoked chiles. Half chicken 12.00 Whole chicken dinner for two 19.00

**Rotisserie Chicken Burrito** filled with rotisserie chicken and topped with molcajete salsa and avocado slices. 11.00

**Bisteca de Puebla & Lobster Enchilada** topped with jalapeño white sauce. 15.00

**Shrimp Enchilada Combination** with Adobada Taco, Rotisserie Chicken Taco or Roasted Corn. 12.50

**Lobster Taco & Carne Adobada Enchilada** topped with verde sauce. 12.50

## las favoritas

**A. Dos Carne Asada Tacos** topped with guacamole and served with rice and beans. 11.00

**B. Tostada Grande** large crisp flour tortilla topped with beans, shredded beef or chicken, cheese, lettuce, tomato, guacamole and sour cream. 10.00

**C. Chimichanga** shredded beef or chicken burrito fried and topped with enchilada sauce, guacamole and sour cream. Served with rice and beans. 10.50

**D. Vegetable Cheese Enchiladas** filled with roasted bell peppers, onions, zucchini, mushrooms and cheese, topped with ranchero sauce and avocado. Served with rice and beans. 9.50

**E. Quesadilla Suprema** with shredded beef, chicken or pork and topped with guacamole and sour cream. 10.00

**F. Calamari Torta** tender sautéed squid steak torta with avocado and jalapeño white sauce. Served with rice and beans. 10.00

**G. Cheese Crisp Special** large crisp flour tortilla topped with shredded beef or chicken, avocado, melted cheese, guacamole and sour cream. 10.00

**H. Carne Asada Torta** served with rice and beans. 11.00

**I. Taquitos or Flautas** filled with shredded beef or chicken, and topped with sour cream and guacamole. Served with rice and beans. 9.00

**J. Enchiladas Suizas** shredded chicken enchiladas topped with verde sauce and sour cream. Served with rice and beans. 10.50

**K. Carne Asada Burrito** with guacamole, enchilada sauce and melted cheese. Served with rice and beans. 11.00

**L. Chile Verde Burrito** tender roasted pork burrito topped with chile verde sauce and melted cheese. Served with rice and beans. 10.50

**M. Fajitas** marinated chicken or top sirloin grilled with tomato, bell pepper, onions and mushrooms. Served with tortillas, salsa fresca, guacamole, rice and beans. 13.50

**N. Chicken Torta** served with rice and beans. 10.00

# especiales de la casa

*Served with rice and beans.*

**Fish tacos** two corn tortillas filled with batter-fried white fish, cheddar cheese, cabbage, salsa fresca and ranch dressing. 10.00

**Carnitas** tender roasted pork with salsa fresca, onions, avocado and cilantro. Served with corn or flour tortillas. 11.00 for one | 19.00 for two

**Shrimp Burrito** topped with jalapeño white sauce, cheese and avocado. 14.00

**Swordfish Tacos** two grilled swordfish tacos with cheddar cheese. 12.50

## dinner

*Served with tortillas, rice and beans.*

**Carne Asada** marinated top sirloin charbroiled and served with avocado, salsa fresca and lime. 14.50

**Shrimp Enchiladas** topped with jalapeño white sauce, cheese and avocado. 14.00

**Calamari Relleno** tender sautéed calamari steak wrapped around a chile relleno and topped with jalapeño white sauce. 14.00

**Shrimp Fajitas** Mexican shrimp sautéed with tomato, bell pepper, onions and mushrooms. Served with salsa fresca and guacamole. 16.00

**Jalapeño Shrimp** Mexican shrimp sautéed with bell peppers, mushrooms and onions. Topped with jalapeño white sauce. 16.00

## combinaciones

*Served with rice and beans.*

#1. **Taco** (chicken, beef or fish) & **Cheese Enchilada** 9.50

#2. **Taco** (chicken, beef or fish) & **Chicken Tostada** 10.50

#3. **Taco** (chicken, beef or fish) & **Chile Relleno** 10.50

#4. **Taco** (chicken, beef or fish) & **Chicken Burrito** 11.50

#5. **Two Tacos** (chicken, beef or carnitas) 10.00

#6. **Fish Taco** & **Carne Asada Taco** 10.50

#7. **Two Enchiladas** (chicken, beef or cheese) 10.50

#8. **Carne Asada Taco** & **Chile Relleno** 10.50

#9. **Carne Asada Taco** & **Shrimp Enchilada** 12.50

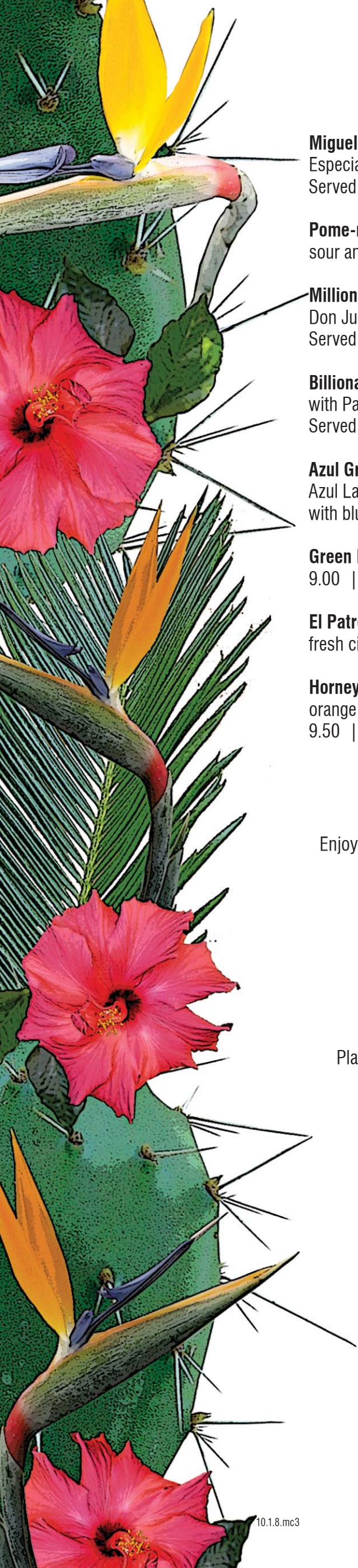
#10. **Carnitas Enchilada** & **Shrimp Taco** 11.00

#11. **Cheese Enchilada** & **Chile Relleno** 9.50

#12. **Two Chiles Rellenos** 10.50

#13. **Chile Relleno** & **Tamale** 10.50

#14. **Chile Relleno** & **Beef Burrito** 11.50



# margaritas

**Miguel's Ultimate Cuervo Margarita** our house specialty made with Jose Cuervo Especial, Patrón Cintrónge orange liqueur, Grand Marnier and fresh citrus juices. Served in a 16-ounce shaker. 9.50 | pitcher 36.00

**Pome-rita** sweet and so refreshing! Corralejo Reposado, Patrón Citrónge, sweet & sour and pomegranate juice. Served in a 16-ounce pint. 10.50 | pitcher 40.00

**Millionaire Margarita** no deep pockets required for this refreshing margarita. Don Julio Añejo tequila, Grand Marnier and fresh citrus juices. Served in a 16-ounce shaker. 12.00 | pitcher 46.00

**Billionaire Margarita** when only the very best will do! Cuervo Platino Reserva with Patrón Citrónge and Grand Marnier, with fresh citrus juices. Served in a 16-ounce pint. 14.00 | pitcher 54.00

**Azul Grande** ("Big Blue") this tasty libation was created for our sister restaurant, Azul La Jolla. Sauza Hornitos tequila, fresh lime juice and sweet & sour accented with blue curaçao. 8.50

**Green Iguana** Herradura Plata and Midori melon liqueur with sweet & sour. 9.00 | pitcher 34.00

**El Patron** (The Boss) Patron Silver tequila, Patrón Citrónge liqueur, sweet & sour and fresh citrus juices in a 16-ounce salted pint glass. 10.00 | pitcher 38.00

**Horney Handshake** Sauza Hornitos reposado, Patrón Citrónge, fresh lime and orange juices and sweet & sour - served in a 16-ounce shaker. 9.50 | pitcher 36.00

# fine tequilas

Enjoy any of these fine tequilas straight or in your favorite margarita

## plata

Corralejo Blanco  
Don Julio  
Herradura Blanco  
Jose Cuervo  
Platino Reserva de la Familia  
Patron Silver  
Don Eduardo  
Tres Generaciones  
Casa Noble Crystal  
Sauza Hornitos Silver

## añejo

1800 Añejo  
Don Julio  
Casa Noble  
Herradura  
Patron  
Tres Generaciones  
Sauza Hornitos  
Jose Cuervo  
Reserva de la Familia  
Corralejo

## reposado

1800  
Cazadores  
Corralejo  
Herradura  
Jose Cuervo Traditional  
Patron  
Sauza Conmemorativo  
Sauza Hornitos



## mojitos

**Miguel's Mojito** our twist on the Cuban classic made with Herradura Añejo tequila. 9.00

**Coconut Mojito** the Cuban classic made with Malibu coconut rum. 7.00

**Classic Mojito** Bacardi rum with fresh mint, lime and a splash of soda. 7.00

**Zócalo Raspberry Mojito** Cruzan raspberry rum, fresh raspberry, mint and lime muddled to Caribbean perfection. 7.00

**Miguel's Blueberry Mojito** Corralejo Blanco and fresh mint, muddled with fresh lime and blueberries - good and good for you! 8.00

## sangria

**Miguel's White Peach Sangria** blush wine, peach brandy, orange juice and a dash of pineapple juice. 6.75

**Red Mango Sangria** red wine, mango syrup, brandy and citrus juices. 6.75

**Zócalo Sangria** this tasty libation was created for our sister restaurant, Zócalo in Old Town and 4S Ranch. Red wine, blackberry brandy and fresh citrus juices. 6.75

## specialty drinks & martinis

**Pacific Breeze Cooler** Stoli Raspberry, lemonade and a splash of soda garnished with fresh raspberries. 6.50

**Miguel's Iced Tea** Tanqueray gin, Bacardi rum, Level vodka, Cuervo gold and triple sec. 10.00

**Ultimate Bloody Mary** Level vodka and our own bloody mary mix served in a salted pilsner glass. 8.50

**Brigantine Cosmo** Absolut Citron, Patrón Citrónge, fresh lime juice and a splash of cranberry juice, served straight up. 10.50

**Miguel's Martini** Herradura Plata and dry vermouth severely chilled and garnished with a fresh jalapeño slice. 9.50

## non-alcoholic "mocktails"

**Passion Fruit Tea** Monin passion syrup and fresh brewed black tea. 3.75

**Carmen Miranda** pineapple juice, coconut and cream blended to a frothy perfection. 4.00

**Lemon Press** lemonade with fresh mint and a dash of ginger ale. 4.00

**Miguel's Mango-Mint Tea** iced tea with mango syrup and fresh mint. 3.75

## what's happening

**Happy Hour - Tues - Sun 3-6 pm and Mon 3-Close**

**Monday Night - All Night Happy Hour!**

**Tuesdays Kid's Eat Free!!**

**Rostisado Wednesdays** - Rotisserie Dinner Specials for two

**M & M Thursday's** - Enjoy Margarita and Mojito specials all night long!

### Fiesta to Go

Whether you're in charge of tailgate grub, munchies for the home team fans or just need a night off cooking, Miguel's FIESTA TO GO packages will hit the spot! Complete meals starting at just \$9/person.

### Fundraisers

Miguel's wants to help your non-profit reach its fundraising goals. Log onto [www.brigantine.com](http://www.brigantine.com) for details.