

margaritas

 **miguel's ultimate margarita**
the house specialty, with tezon reposado,
patrón citrónge orange liqueur,
grand marnier, fresh citrus juices
10 shaker / 28 pitcher

pomegranate shaker
cazadores reposado tequila, patrón
citrónge, sweet & sour, fresh orange,
lime and pomegranate juices
12 shaker / 34 pitcher

"refined" DJ
[135 calories]
don julio añejo, refine all-natural
zero calorie margarita mix and
a splash of fresh lime juice
10 / 38 pitcher

skinny "boss"
patrón silver, agave nectar and
fresh lime juice 12

habanero-lime margarita
corralejo reposado with triple sec,
fresh lime juice, sweet & sour,
monin habanero syrup 10

skinny "noble" margarita
casa noble cristal, agave nectar and
fresh lime juice 10

prickly pear margarita
prickly pear cactus fruit juice,
cuervo tradicional silver tequila,
sweet & sour 10

caddy c.t.s.
cuervo tradicional silver, grand
marnier and fresh citrus juices
10 / 38 pitcher

french DJ
don julio añejo tequila, grand marnier,
fresh lime juice and agave nectar 10

millionaire margarita
don julio añejo tequila, grand marnier,
fresh citrus juices
12 shaker / 34 pitcher

antojitos [starters]

ceviche shrimp, scallops and white fish cured in citrus juices with diced tomato, onion and cilantro; served with crispy tortilla chips 9

camarones coctel flavorful mexican shrimp, avocado, tomato, cucumber, onion and celery in spicy cocktail sauce 9.50

calamari tender golden strips with our famous jalapeño white sauce 8

taquitos crispy rolled corn tortillas filled with shredded chicken or beef, topped with sour cream, guacamole and salsa fresca 8

flautas crispy rolled flour tortillas filled with shredded chicken or beef, topped with sour cream, guacamole and salsa fresca 8

quesadilla large flour tortilla covered with shredded cheese and baked; served open-faced crispy or soft-folded 6

queso fundido mar y tierra sautéed mexican shrimp, chorizo and salsa fresca in skillet of molten jack cheese; served with flour tortillas 10

miguel's nachos crispy corn tortilla chips topped with shredded beef or chicken, cheese, salsa fresca, sour cream and guacamole 9

carne adobada mulitas marinated pork, refried beans and shredded cheese in corn tortilla triangles; served with avocado tomatillo salsa 10

guacamole ripe avocados mashed with salsa fresca 8

 **miguel's sampler** beef taquitos, quesadillita and cheese nachos, guacamole, fried calamari and ceviche 15

sopas y ensaladas [soups and salads]

albondigas classic mexican meatballs in tomato-vegetable broth 4 cup / 6 bowl

sopa del día ask server for today's selection 4 cup / 6 bowl

ensalada de la casa romaine, iceberg and cabbage mix with sliced tomato, shredded carrot, cucumber and olives, topped with sunflower seeds and cotija cheese, choice of dressing 4

shrimp or chicken caesar salad crisp romaine tossed in caesar-style dressing with tortilla strips and cotija cheese, topped with grilled shrimp or chicken and served with cheesy garlic bread 13 shrimp / 11 chicken

barb's caesar a variation on the classic with sonoran-spiced shrimp, Miguel's famous carnitas, fresh tomatoes and mangos 12

fiesta salad crispy flour tortilla shell filled with mixed greens, black beans and roasted corn tossed in a creamy chipotle dressing with salsa fresca and guacamole, topped with grilled pollo asado 11

especiales del horno de ladrillo [brick oven specialties] served with rice and beans

bisteca de puebla garlic-seasoned new york strip steak, slow-roasted and sliced, topped with chile negro sauce 20

carne adobada citrus-achiote marinated roasted pork, sliced and served with warm tortillas, avocado salsa, onion and cilantro 12

 **pescado a la veracruz** garlic and lime marinated white fish fillet, roasted with tomatoes, capers, olives and pickled jalapeños 19

barbacoa style boneless short ribs with guacamole 16

camarones jalisco jumbo shrimp suffed with monterey jack cheese and rajas, wrapped in bacon and grilled, topped with jalapeño white sauce 18

plato del old town marinated and grilled skirt steak and a spicy shrimp tamale; served with guacamole 16

las favoritas [the favorites]

a – carne asada tacos grilled marinated top sirloin with guacamole, salsa fresca, shredded lettuce and cotija cheese in two corn tortillas; served with rice and beans 11

b – tostada grande crispy flour tortilla topped with refried beans, shredded beef or chicken, lettuce and tomato, shredded cheese, sour cream, guacamole and salsa fresca 10.50

 **c – chimichanga** crispy fried burrito filled with shredded beef or chicken, topped with enchilada sauce, guacamole, sour cream, lettuce and salsa fresca; served with rice and beans 11

d – vegetable enchiladas two corn tortillas filled with roasted mushrooms, zucchini, bell pepper, onion and cheese, topped with salsa verde and avocado slices; served with rice and beans 9

e – quesadilla suprema large flour tortilla filled with cheese and carne asada, pollo asado or carnitas; served with guacamole, sour cream and salsa fresca 10

f – miguel's torta choice of carne asada, chicken or calamari with lettuce, tomato, chipotle mayo and avocado on a torta roll; served with rice and beans 10.50

g – cheese crisp special crispy flour tortilla topped with shredded beef or chicken, melted cheese, guacamole, sour cream and salsa fresca 10

h – enchiladas rancheras house-made spicy ground beef with onions and cheese, topped with a rich tomato ranchero sauce, sour cream and avocado; served with rice and beans 10.50

i – taquitos or flautas crispy rolled corn or flour tortillas filled with shredded chicken or beef, topped with sour cream, guacamole and salsa fresca; served with rice and beans 10.50

 **j – enchiladas suizas** shredded chicken rolled into corn tortillas and topped with sour cream, cheese and tangy verde sauce, served with rice and beans 11.50

k – carne asada burrito grilled marinated steak sautéed with salsa fresca and rolled into a flour tortilla, topped with enchilada sauce, cheese and guacamole; served with rice and beans 11.50

l – chile verde tender roasted pork cooked with tangy chile verde sauce and topped with pickled onions; served with warm tortillas, rice and beans 12.50

m – pollo asado burrito marinated grilled chicken breast sautéed with salsa fresca and rolled into a flour tortilla, topped with enchilada sauce, jalapeño white sauce, guacamole and cheese; served with rice and beans 11

especiales de la casa [house specialties]

all plates include rice and beans

classic fish tacos batter-fried white fish fillets with red cabbage and shredded cheese, salsa fresca and ranch dressing in two warm corn tortillas 9.50

shrimp enchiladas shrimp sautéed with salsa fresca, rolled into corn tortillas, topped with jalapeño white sauce and avocado slices 15

shrimp burrito sautéed shrimp and salsa fresca in flour tortilla with jalapeño white sauce and avocado slices 15


grilled swordfish tacos sonoran-spiced swordfish fillets with red cabbage and shredded cheese, salsa fresca and ranch dressing in two warm corn tortillas 11

 **carnitas** tender marinated pork with salsa fresca, sliced onion and avocado; served with warm tortillas 11.50  carnitas for two 21

carne asada grilled marinated steak, served with guacamole and warm tortillas 15

chicken mole chicken breast sautéed, served with classic mole sauce and topped with cotija cheese, sesame seeds and pickled onions; served with warm tortillas 14

miguel's mariscos swordfish, calamari, mexican shrimp and mussels in a spicy tomato broth; served with warm tortillas 14

 **sizzling fajitas** sautéed with mushrooms, onion, bell pepper and tomato; served with rice and beans, guacamole, salsa fresca and warm tortillas
chicken 13.50 top sirloin 13.50 shrimp 16 combination 15

combinaciones [combinations]

all plates include rice and beans

- #1 - taco (chicken, beef or fish) y cheese enchilada 9.50
- #2 - taco (chicken, beef or fish) y chicken tostada 10.50
- #3 - taco (chicken, beef or fish) y chile relleno 10.50
- #4 - taco (chicken, beef or fish) y chicken burrito 11.50
- #5 - two tacos (chicken, beef or carnitas) 10
- #6 - fish taco y carne asada taco 10.50
- #7 - two enchiladas (chicken, beef or cheese) 10.50
- #8 - carne asada taco y chile relleno 10.50
- #9 - carne asada taco y shrimp enchilada 12.50
- #10 - carnitas enchilada y shrimp taco 11.50
- #11 - cheese enchilada y chile relleno 9.50
- #12 - two chiles rellenos 10.50
- #13 - chile relleno y tamale (chicken or green chile-cheese) 10.50

 **combinación especial** marinated and grilled steak, chicken enchilada and green chile-cheese tamale; served with rice, beans and guacamole 16.75

tequilas

An ideal accompaniment to our Mexican cuisine, tequila is a blue agave-based spirit first produced in the 16th century. To be classified as a tequila, the spirit must contain between 51% and 100% agave nectar. Miguel's features only 100% agave tequila: plata (silver), reposado (rested) and añejo, which is aged one year or more. Tequila can be enjoyed by itself or in your favorite margarita.

plata

casa noble crystal, corralejo
don julio, herradura
jose cuervo-platino reserva de la familia
jose cuervo tradicional, patrón

reposado

1800, azul by centenario
cazadores, chinaco
corralejo, don julio
herradura
jose cuervo tradicional
maestro dobel, patrón
sauza hornitos

añejo

casa noble single barrel
corralejo, don julio
don julio 1942, herradura
jose cuervo-platino reserva de la familia
miguel's reserva de la casa
patrón, sauza conmemorativo
sauza hornitos
tres generaciones

mojitos

bacardi mojito

bacardi silver rum over muddled lime, fresh mint leaves, splash of soda 8

coconut mojito

the cuban classic, made with cruzan coconut rum 7

mango mojito

cruzan mango rum, monin mango syrup, fresh lime and mint, with a splash of soda 7.50

raspberry mojito

cruzan raspberry rum, fresh raspberry, fresh lime and mint, with a splash of soda 7

postres [desserts]

fried ice cream rich vanilla ice cream coated in cinnamon-frosted corn flakes and deep fried; topped with chocolate syrup and whipped cream 5

chocolate empanadas abuela's favorite! 6

crispy cinnamon churros fried mexican pastries rolled in cinnamon and sugar 4 add vanilla ice cream scoop 5

coconut flan a mexican favorite! coconut custard topped with smooth caramelized glaze 4.50



mud pie chocolate cookie crust topped with a deep layer of mocha ice cream and finished with rich fudge, whipped cream and chopped nuts 5

bebidas de café [coffee drinks]

mexican coffee kahlua liqueur and tequila in coffee with whipped cream 6.50

jamaican coffee tia maria and myers dark rum in coffee with whipped cream 6.50

keoki coffee brandy, kahlua and dark crème de cocoa in coffee with whipped cream 6.50

chip shot baileys irish cream and tuaca with coffee in snifter 6.50

non-alcoholic drinks

passion fruit iced tea monin passion fruit syrup and freshly brewed black tea over ice 3.25

carmen miranda pineapple juice blended with monin coconut syrup and cream 4

lemon press lemonade with a splash of ginger ale and fresh mint 3

miguel's mango-mint tea iced tea with monin mango syrup and fresh mint 3.25

mock mojito classic mint or raspberry with a splash of soda and fresh mint leaves 4.50

bebidas especiales

pacific breeze cooler
svedka raspberry with
lemonade and a splash of soda,
raspberry garnish 6.50

miguel's iced tea
tanqueray gin, bacardi rum, absolut
vodka, tezon reposado tequila and
triple sec 10

azul grande
sauza hornitos tequila,
fresh lime juice, sweet & sour,
blue curacao 8.50

fruit-n-lager
dos xx lager with habanero-lime
syrup over ice in a sonoran-spiced
rim glass 6

ultimate bloody mary
absolut vodka with miguel's
bloody mary mix 8.50

skinny goose cosmo
[155 calories]
grey goose vodka, grand marnier,
fresh lime juice and refine all-natural
zero calorie cosmo mix 12

paloma
cuervo tradicional silver with a
splash of grapefruit juice
and lemon-lime soda 7

sangria

miguel's white peach sangria
white zinfandel with peach brandy
and pineapple juice, splash of
soda 6.75

red mango sangria
red wine, triple sec, monin mango
syrup and citrus juices 6.75

sangria
red wine with blackberry brandy,
fresh orange and pineapple juices,
and a dash of grenadine 6.75