

## margaritas

 **miguel's ultimate margarita**  
the house specialty, with centenario  
"azul" 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 de la rosticería [roisserie specialties] served with rice and beans

**bisteca de puebla** garlic-seasoned top sirloin steak, slow-roasted and sliced, topped with chile negro sauce 14

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

 **pollo rostizado** rotisserie chicken marinated in tropical juices and smoke chiles  
half chicken 12  whole chicken dinner for two 19

**roisserie chicken burrito** topped with molcajete salsa and avocado slices 11

**bisteca de puebla y lobster enchilada** topped with jalapeño white sauce 15

**shrimp enchilada combination** with adobada taco, rotisserie chicken taco or roasted corn on the cob 13

**burrito "loco"** our own pork adobada, rotisserie chicken and sautéed shrimp wrapped in a flour tortilla and topped with jalapeño white sauce and guacamole 13

## las favoritas [the favorites]

**a – carne asada tacos** grilled marinated steak 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

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

**chicken mole** half rotisserie chicken, topped with classic mole sauce, cotija cheese, sesame seeds and pickled onions; 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 skirt steak 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

 **la combinación del jefe** 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  
don julio, herradura  
jose cuervo-platino reserva de la familia  
maestro dobel, patrón,  
sauza hornitos  
tres generaciones

### reposado

1800, azul by centenario  
cazadores, corralejo  
herradura  
jose cuervo tradicional  
patrón, sauza conmemorativo  
sauza hornitos

### añejo

corralejo, don julio  
don julio 70th anniversary,  
herradura  
jose cuervo-platino reserva de la familia  
miguel's reserva de la casa  
patrón, sauza hornitos  
tres generaciones

## mojitos

### brigantine 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

**banana chimis** crispy flour tortilla filled with ripe bananas and cajeta, rolled in cinnamon and sugar, topped with vanilla ice cream 5

**la güerita** warm chocolate blondie topped with vainilla ice cream and chocolate chips 5.50

**house-made flan** silky crème caramel custard with soft caramel layer top 4



**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

**crispy cinnamon churros** fried mexican pastries rolled in cinnamon and sugar 4 add vanilla ice cream scoop 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 vodka with lemonade and a splash of soda, raspberry garnish 6.50

**miguel's iced tea**  
tanqueray gin, bacardi rum, absolut vodka, centenario "azul" reposado tequila and triple sec 10

**grand smash**  
grand marnier liqueur with muddled mint and fresh lemon 10

**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

**cool grand**  
chilled grand marnier served "neat" 10

## 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