

# POSTRES

## DESSERTS

 Flan.....5.75 <i>Vanilla custard topped with caramel and whipped cream.</i>	Sopapilla Churros.....5.95 <i>Strips of sopapilla covered with cinnamon and sugar.</i>
French Vanilla Ice Cream.....4.95 <i>Topped with chocolate syrup and whipped cream.</i>	Sopapillas (3).....4.95 <i>Served with jam or honey.</i>
 Fried Ice Cream.....7.50 <i>Vanilla ice cream coated with coconut, corn flakes and almonds in a fried tortilla shell. Topped with whipped cream and chocolate syrup. (Contains nuts)</i>	Tres Leches Cake.....6.95


# BEBIDAS

## BEVERAGES

Soft Drinks.....3.50 <i>Pepsi, Diet Pepsi, lemonade, root beer, Dr. Pepper, Sierra Mist, tonic water.</i>
Strawberry Lemonade, Roy Rogers, Shirley Temple and Horchata.....3.95
Iced Tea, Coffee and Arnold Palmer.....3.95
Apple, Orange, Cranberry or Pineapple Juice (No Refills).....3.50

# MARGARITAS WINE & BEER

\*Liters available for all margaritas except skinny and low sugar  
Small 10oz margaritas also available upon request. (Except Low Sugar and Skinny)

 <b>The House Margarita</b> 20oz Margarita, made with 3oz of our house Tequila.	<b>Cadillac Margarita</b> 20oz margarita made with 3oz of our house tequila and orange liquor.	<b>Top Shelf Margarita</b> 20oz lime margarita made with 3oz Jimador Reposado.
 <b>Skinny Margarita (Hand Crafted)</b> Fresh lime juice, a shot of El Jimador and a shot of agavero orange liquor. Only served on the rocks.	<b>Mejor Margarita.....15.50</b> 20oz lime margarita made with 3oz of your choice of tequila. Ask your server for Tequila options.	<b>Fruit Margaritas</b> 20oz Margarita flavors available in: strawberry, mango, peach, or guava. Only served blended.
<b>Low Sugar Margarita</b> 20oz margarita made with crystal light, 3oz house tequila and orange liquor. Only served on the rocks.	<b>Sangria (Summer only)</b> Available by the glass or liter.	<b>Big Mama Margarita (2 people)</b> 60oz Margarita. Only served on the rocks.

### Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet, Malbec

### Wine by the Bottle

Century Cellar Chardonnay  
Century Cellar Merlot  
William Hill Chardonnay  
William Hill Cabernet  
Alamos Malbec  
La Crema

### Bottled Beer

*Domestic: Bud Light, Budweiser, Coors Light, O'Douls*

*Imported: Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Negra Modelo, Modelo Especial, Bohemia, Pacifico, Tecate, Carta Blanca*

### Draft Beer

Ask you're server what's available on tap

# TEQUILA

\* Tequila selection subject to change.

### Gold

Jose Cuervo

### Reposados

El Jimador, Corralejo, 1800, Jose Cuervo Tradicional, Cazadores, Hornitos, Patron, Espolon

### Premium Reposado

Don Julio, Patron, Cabo Wabo, Herradura, Azuña, Chamucos, Fortaleza

### Super Premium

Don Julio 1942, Casa Amigo, Clase Azul, Azuña Anejo Black

### Silver

Patron, Jose Cuervo, 1800, Herradura, Don Julio, Casa Noble, Milagros

### Anejo

Don Julio, Patron, Casa Noble, Tres Gerencaciones, Azuña, Chamucos, Fortaleza, Herradura





# MARISCOS

## SEAFOOD


WHOLE BEANS UPON REQUEST

**Pescado Frito**.....19.95  
Whole fresh deep-fried trout.  
Served with rice and beans

**Caldo de Camarones**.....13.50  
Shrimp soup

**Cocktail de Camarones**.....13.50  
Mexican style shrimp cocktail.  
Add octopus for 2.50

**Camarones Rancheros**.....16.50  
Hearty shrimp simmered in a red sauce.  
Served with rice and beans.

 **Camarones a la Diabla**.....16.50  
Hearty shrimp simmered in a hot sauce.  
Served with rice and beans.

**Camarones al la Plancha**.....16.95  
Grilled shrimp with onions.  
Served with rice and beans.

**Camarones al Mojo de Ajo**.....16.95  
Mexican style shrimp scampi.  
Served with rice and beans.

**Siete Mares**.....19.50  
Seafood soup with shrimp, octopus, crab,  
mussels, scallops and fish.

**Tacos de Camaron (Shrimp Taco)**.....16.95  
Grilled shrimp with onion topped with lettuce,  
sour cream and mexican cheese.  
Served with rice and beans.

**Tacos de Pescado (Fish Taco)**.....16.95  
Mahi Mahi topped with cabbage and  
a chipotle sauce. Served with rice and beans.

# ENCHILADAS ESPECIALES

SERVED WITH RICE AND BEANS.  
WHOLE BEANS UPON REQUEST

**Enchiladas en Mole**.....12.95  
Two corn tortillas stuffed with chicken and topped  
with mole sauce. (Contains nuts)

**Enchiladas Verdes**.....12.95  
Two corn tortillas stuffed with your choice of chicken,  
ground beef, shredded beef or cheese and topped with  
green sauce.

**Enchiladas Rojas**.....12.95  
Two corn tortillas stuffed with your choice of, chicken,  
ground beef, shredded beef or cheese and topped with  
red pasilla sauce. (Contains Nuts)

**Enchiladas Rancheras**.....13.50  
Two corn tortillas stuffed with your choice of chicken,  
ground beef, shredded beef or cheese and topped with  
ranchera sauce, sour cream, and lettuce.

 **Enchiladas de Camaron**.....18.95  
Two flour tortillas stuffed with large shrimp and sour  
cream and topped with green sauce.

**Enchiladas Montadas**.....14.50  
Two tortillas stacked with cheese and onions in between,  
topped with our original Miguel sauce and two over-easy  
eggs. For beef or chicken add 2.00

# BURRITOS

2.50 FOR ADD BEEF OR CHICKEN

A large flour tortilla stuffed with beans, rice, lettuce, pico de gallo,  
cheese, sour cream, guacamole and your choice of meat.  
(Anything outside of the burrito will be charged as a side order)

Ground Beef or Chicken .....10.95

Bean and Cheese only.....7.95

Pork Chile Verde.....12.50

Beef Chile Colorado.....12.95

**Shrimp**.....16.50  
Grilled shrimp with onions.

**Carnitas (Pork)**.....12.50

**Vegetarian**.....9.50

**Shredded Beef**.....12.95

**Carne Asada (Steak)**.....13.95

**Make it an Enchilada Burrito:** smothered with sauce and cheese for 2.50  
**Make it a meal:** rice and beans on the side for 2.95


# PLATOS PEQUENOS

## SMALL SERVINGS

**Taco**.....8.50  
Chicken or ground beef taco. Served with rice and beans.

**Enchilada**.....8.75  
Chicken, ground beef or cheese & onion. Served with rice and beans.

**Chile Relleno**.....9.95  
Served with rice and beans.

 **Tostada Compuesta (small)**.....8.95  
A crispy corn tortilla topped with beans, chicken or ground beef, lettuce, pico de gallo,  
sour cream, cheese and guacamole. Add rice and beans for 2.95.

**Chimichanga (small)**.....9.50  
Flour tortilla stuffed with cheese and chicken, ground beef or shredded beef, deep fried  
and topped with sour cream and guacamole. Served with rice and beans.

**Albondigas**.....7.75 For Tortilla Soup.....7.95  
Tortilla soup topped with sour cream, avocado, cheese,  
cilantro and onions. Add chicken for 2.00

# DESAYUNO

## BREAKFAST

Whole beans available  
upon request.  
Breakfast served  
until 4:00 p.m.

**Huevos Rancheros**.....11.50  
Two over-easy eggs topped with ranchera sauce and jack cheese. Served with rice and beans.

**Huevos Con Chorizo**.....11.95  
Three scrambled eggs with Mexican sausage, bell peppers and onions. Served with rice and beans.

**Tamale con Huevos**.....13.50  
Two eggs with a tamale. Served with rice and beans.

**Carne Asada con Huevos**.....18.95  
Steak and eggs. Served with rice and beans

**Huevos con Chile Colorado o Verde**.....15.50  
Two Eggs any style with chile verde or chile colorado. Served with rice and beans.

# A LA CARTE

Enchilada.....5.50

Chile Relleno.....5.75

Taco.....4.95  
Chicken, ground beef or shredded beef.  
Steak, pork or al pastor taco 5.50

Shrimp Taco.....6.50

Tamale.....5.50

House Salad.....5.25

Tortilla Soup.....5.50

Albondigas Soup.....5.25

Rice.....3.95

Beans.....3.95

Sour Cream (2oz).....1.95

Guacamole (2oz).....2.50

Pico de gallo.....2.95

 Avocado Dressing.....2.50

Chips and Salsa.....4.50

Tortillas.....1.25



## APERITIVOS APPETIZERS

**Queso Fundido**.....6.95  
With Ortega chilies and pico de gallo.  
Add chorizo for 1.50  
Add Shrimp for 5.50

**Guacamole**...Full 8.95...Half 7.25  
Freshly made with real avocados and pico de gallo.

**Super Nachos**.....9.95  
Chips topped with beans, ground beef,  
pico de gallo , jalapeños, sour cream,  
guacamole, jack and cheddar cheese.  
Sub with Steak for 3.50

**Bean Chorizo Dip**.....7.50  
Miguel's own; Melted jack cheese,  
beans, chorizo and sour cream.

**Quesadilla**.....7.25  
Large flour tortilla filled with jack cheese.  
Served with guacamole and sour cream.

**Cheese Crisp**.....5.75  
Crispy flour tortilla topped with jack  
and cheddar cheese.

**Ceviche**.....17.50  
Shrimp cured in lime juice with red onion.  
Jalapeños, tomatoes, cilantro and cucumbers  
*Note: Please allow 25 minutes for preparation*

## ENSALADAS SALADS

**Chicken BBQ Salad**.....12.25  
Mixed greens with fresh chili lime chicken, onions, cucumber, avocado,  
cilantro and BBQ dressing. Topped with tortilla strips and drizzled with ranch.

**Shrimp and Octopus Salad**.....15.50  
Mix greens with shrimp and octopus cooked in our house spices, cucumbers,  
green bell peppers, onions, tomatoes and a citrus agave dressing.

**Steak Salad**.....16.50  
Mixed greens with steak, tomatoes, cucumbers, onions, avocado,  
tortilla strips and a sweet Guajillo dressing.

**Chicken Jicama Salad**.....12.25  
Mixed greens with chili lime chicken, tomatoes, cucumber, cilantro, jicama,  
avocado, red bell pepper, candied walnuts and a balsamic cilantro dressing.

**Chicken Avocado Salad**.....12.25  
Mixed greens with chicken, cucumber, tomatoes, Mexican cheese and  
our house avocado dressing. Topped tortilla strips.

## ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

**Chicharones en Salsa**.....11.75  
Pork skin sautéed with onions and jalapeños and simmered in a special mix of sauces  
(contains nuts)

**Pozole**.....12.50  
Spicy Mexican stew made with pork, hominy and spices. Upgrade to grande size \$14.95.

## COMBINACIONES COMBINATIONS

SERVED WITH RICE AND BEANS.  
WHOLE BEANS UPON REQUEST

**1. The Favorite**.....13.95  
Ground beef taco, cheese & onion enchilada  
and a chile relleno. (No Substitutions; see #13)

**2. Dos Chiles Rellenos**.....12.95  
Miguel's own twist on a chile relleno; an egg crepe  
stuffed with melted jack cheese and a mild  
Ortega (Anaheim) pepper, then topped with  
salsa ranchera & cheese.

**3. Flauta Encantada**.....13.95  
A grilled flour tortilla stuffed with your choice of  
chicken or shredded beef, topped with guacamole  
and melted jack cheese.

**4. Tres Enchiladas**.....13.95  
A combination of three different enchiladas:  
cheese & onion, ground beef and chicken.  
(No Substitutions; see #13)

**5. Tres Tacos**.....13.75  
Three ground beef tacos topped with lettuce  
and cheese. (No Substitutions; see #13)

**6. Taco and Enchiladas**.....11.95  
A combination of a ground beef taco  
and a cheese & onion enchilada.  
(No Substitutions; see #13)

**7. Taco and Chile Relleno**.....12.25  
A combination of a ground beef taco  
and a chile relleno. (No Substitutions; see #13)

**8. Enchilada and Chile Relleno**.....12.25  
A combination of a cheese & onion enchilada  
and a chile relleno. (No Substitutions; see #13)

**9. Dos Tacos**.....11.95  
Two ground beef tacos.  
(No Substitutions; see #13)

**10. Dos Enchiladas**.....11.95  
Two cheese & onion enchiladas.  
(No Substitutions; see #13)

**11. Dos Tamales**.....13.50  
Two pork-stuffed cornmeal tamales  
with a side of salsa ranchera.

**12. Tres Taquitos**.....13.25  
Three crispy rolled corn tortillas stuffed  
with jack cheese and your choice of chicken  
or shredded beef, then topped with a dollop  
of sour cream and guacamole.

**13. Make Your Own Combo**  
2 Items..... 13.50, 3 Items.....14.50  
Choose from a taco, enchilada, chile relleno or tamale.  
Your choice of chicken, ground beef or shredded beef.  
For steak or pork add 2.00

**14. Chimichanga**.....14.95  
A deep-fried burrito filled with rice, beans, cheese  
and your choice of chicken, ground beef  
or shredded beef, then topped with  
a dollop of sour cream and guacamole.  
For steak or pork add 2.00

**15. Tostada Compuesta**.....10.95  
A flat, large, crispy flour tortilla topped with beans,  
melted jack and cheddar cheese, lettuce,  
dollop of sour cream, guacamole, pico de gallo  
and your choice of chicken, ground beef or shredded beef.  
For steak or pork add 2.00. (Not served with rice and beans)

**16. Taco Salad**.....10.95  
A crispy flour tortilla shell topped with beans,  
lettuce, sour cream, pico de gallo and your choice  
of chicken, shredded beef or ground beef.  
For steak or pork add 2.00.  
(Not served with rice or beans)

**17. Carne Asada**.....18.95  
Marinated Mexican style steak served with  
a small tostada (substitute tostada for  
enchilada or chile relleno for \$2.50).  
Or add shrimp for 7.00.

**18. Bistek Ranchero**.....15.95  
Strips of steak sautéed with onions, bell peppers  
and simmered in a special mix of sauces.  
(Contains nuts)

**19. Carnitas**.....13.95  
Braised pork tenderized to perfection and  
served with a side of pico de gallo.

**20. Chile Verde**.....13.95  
Cubed braised pork simmered in  
rich tomatillo sauce.

**21. Chile Colorado**.....14.50  
Cubed braised beef simmered in  
rich pasilla sauce. (Contains nuts)

**22. Fajitas**.....16.50  
Strips of marinated chicken or steak sautéed with  
bell peppers and onions. Served with rice, beans  
sour cream, guacamole and cheese.  
For shrimp add 7.00. Combine all three for 10.00.

**23. Chicken Mole**.....12.95  
Savory mole, Miguel's special Mexican gravy,  
served over a bed of shredded chicken.  
(Contains nuts)

**24. Lengua en Salsa**.....17.50  
Tenderized beef tongue sautéed with onions  
and bell pepper and simmered in a special mix  
of sauces. (Contains nuts)

**25. Arroz con Pollo**.....12.95  
A mix of shredded chicken, diced onions  
and bell pepper served on a bed of rice  
topped with a special mix of sauces and  
jack cheese. (Contains nuts)

**26. Taco Feast for 2 people**.....34.95  
Make your own tacos. Served with Carne Asada,  
Carnitas and Al pastor.