

# SCRATCH MEX-TEX

Served with Mexican Fried Rice and Refried or Caballero Beans.\*

## FAVORITOS

### CHICKEN FRIED CHILE RELLENO

Cheese, Beef or Chicken,  
Queso Blanco or  
Hatch Green Chile Sauce  
**ONE** 14.95 ★ **TWO** 18.95

### THE G.O.A.T. BURRITO

15.95  
Chorizo & Cheese Stuffed  
Chile Relleno, Mexican Crema,  
Hatch Green Chile Sauce

### CHUBBY CHIMI

16.95  
Brisket, Potatoes, Onions,  
Poblano, Queso Blanco,  
Casa BBQ Drizzle

### FLAUTAS DINNER

15.95  
Rotisserie Chicken,  
Mexican Cheese,  
Roasted Jalapeño Ranch

### EL MIGUEL CHEESEBURGER

13.95  
La Hamburguesa Excelente!  
Served with Queso Fries

## PLATOS

### UNO 16.95 **NEW**

Choice of Enchilada,  
Grande Classic Taco,  
Carne Asada Street Taco

### DOS 17.95

Chile Relleno,  
San Antonio Puffy Taco

### TRES 18.95

Brisket Tacos (2),  
Choice of Enchilada

### QUATTRO 19.95

Chicken Flautas,  
Choice of Enchilada

### CINCO 20.95

Chile Relleno,  
Choice of Enchilada,  
Grande Classic Taco

## ENCHILADAS

### CHEESE **AND** ONION

Chile Con Carne Sauce  
**TWO** 12.75 ★ **THREE** 15.75

### ROTISSERIE CHICKEN

Sour Crema Sauce  
**TWO** 13.75 ★ **THREE** 16.75

### ZESTY BEEF

Chile Con Carne Sauce  
**TWO** 13.75 ★ **THREE** 16.75

### SPINACH, MUSHROOM

**AND** AVOCADO  
Verde Sauce  
**TWO** 13.75 ★ **THREE** 16.75

### COMBINATION

Cheese, Chicken, Beef or Spinach  
**TWO** 13.75 ★ **THREE** 16.75

### SPICY BRISKET

Hatch Green Chile Sauce  
**TWO** 14.75 ★ **THREE** 17.75

## TACOS

### GRANDE CLASSIC

Beef or Chicken  
**TWO** 12.95 ★ **THREE** 15.95

### SAN ANTONIO PUFFY

Beef or Chicken  
**TWO** 14.95 ★ **THREE** 17.95

### BAJA FISH

Crispy or Grilled White Fish,  
Mango Avocado Pico, Scratch Tartar  
**TWO** 14.95 ★ **THREE** 17.95

### COCONUT SHRIMP

Texas Gulf Shrimp, Pico de Gallo,  
Sweet Chile Sauce  
**TWO** 14.95 ★ **THREE** 17.95

### COFFEE RUBBED BRISKET

Cheddar, Caramelized Onion,  
Casa BBQ Drizzle, Casa Jalapeños  
**TWO** 15.95 ★ **THREE** 18.95

### BIRRIA **NEW**

Slow Roasted Beef Rib,  
Melted Mexican Cheese,  
Birria Dipping Sauce  
**TWO** 15.95 ★ **THREE** 18.95

# Miguel's

MEX-TEX-CAFE

Established 2015

## ESPECIALES DE LA CASA

Served with your choice of (2) Casa-Made Sides.

### MIGUEL'S ULTIMATE

Carne Asada Steak and Camarones de Brochette — We paired two of our most popular items for an elevated surf and turf experience. 27.95

### BARRIO BRISKET TIPS

Caramelized brisket burnt ends served on a sizzling platter with casa-made flour tortillas. 21.95

### CARNE ASADA STEAK **AND** ENCHILADA

Our signature premium marinated Mexican-style steak topped with melted Mexican cheese blend. Paired with your choice of any enchilada. 25.95

### CAMARONES DE BROCHETTE

Savory jumbo shrimp wrapped in peppered bacon and stuffed with Mexican white cheese and fresh jalapeño. Served with our succulent butter sauce. 23.95

### HONEY CHIPOTLE SALMON

Fresh Norwegian salmon drizzled with cilantro pesto and honey chipotle glaze. 20.95

### POLLO DE JALISCO

Tender grilled chicken breast topped with melted Mexican cheeses and bacon tequila crema sauce. 18.95

### HATCH CARNE GUISADA **AND** ENCHILADA

Slow roasted beef simmered in a delicious Mexican-style gravy. Served with casa-made flour tortillas. 17.95

### STEAK RANCHERO

Tender steak tips sautéed in savory poblano spices. Served with casa-made flour tortillas. 22.95

## FAJITAS DE MIGUEL

Served with Mexican Fried Rice and Refried or Caballero Beans.

CARAMELIZED ONIONS & PEPPERS • SOUR CREAM

GUACAMOLE • PICO DE GALLO • CHEDDAR JACK CHEESE

MARINATED CHICKEN 19.95 ★ SIGNATURE PRIMO STEAK 21.95

TEXAS GULF SHRIMP 21.95

COMBINATION (ANY 2 ABOVE) 21.95

# CAFE TRADITIONS

## CHEESY CRISPS

BAKED TORTILLA MEXICAN PIZZA

### PEPPERED BACON POBLANO

Peppered Bacon, Poblano, Agave Nectar 13.95

### HONEY BBQ CHICKEN

Fajita Chicken, Green Chiles, Pico de Gallo, Casa BBQ Sauce 13.95

### MEATY JALAPEÑO

Chorizo, Zesty Beef, Jalapeños, Onions, Tomatoes 13.95

## JEFE "BOSS" NACHOS

SOUR CREAM ★ CASA JALAPEÑOS

### FAJITA NACHOS

Jack Cheese, Cheddar Cheese, Refried Beans, Pico de Gallo  
**FAJITA CHICKEN** 14.95 ★ **FAJITA STEAK** 15.95

### BBQ BRISKET NACHOS

Melted Cheddar, Caballero Beans, Casa BBQ Drizzle 14.95

### NACHOS CLASSICO

Queso Blanco, Zesty Beef, Refried Beans, Pico de Gallo 13.95

## GREEN CHILE QUESADILLAS

CHEDDAR JACK ★ SOUR CREAM ★ PICO DE GALLO

MARINATED CHICKEN FAJITA 14.95

COFFEE RUBBED BRISKET 14.95

SPINACH & MUSHROOM 13.95

## SIDES ★ SAUCES ★ SALSA

Mexican Fried Rice

Refried Beans

Caballero Beans

Chili Con Carne

Beef Gravy

Hatch Green Chile

New Mexico in de Casa

CASA-MADE SIDES

Steamed Vegetables

Sweet Corn Tomalito

Queso Fries

COCINA SAUCES **AND** SALSA

Queso Blanco

White Cheese Sauce

Sour Crema

Sour Cream Sauce

**NEW** Mex-Tex

Street Corn +\$1

Fresh Hass

Avocado Slices +\$1

Verde

Avocado & Tomatillo

Miguel's Salsa Roja

Fire Roasted Daily

\*Except for El Miguel Cheeseburger

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies, as not all ingredients are listed on the menu. Please ask your server about our Gluten-Friendly Menu. All fresh juices are non-pasteurized.

Hot or Spicy Item

## APPS AND SHAREABLES

### QUESO BLANCO

Casa-made Recipe 8.95

### SCRATCH GUACAMOLE

Lime, Cilantro, Tomato, Onion

REGULAR 9.95 ★ LARGE 11.95

SUB PORK RINDS N/C

### JALAPEÑO BACON BITES



Roasted Jalapeño, Peppered Bacon,

Pineapple Cream Cheese,

Roasted Jalapeño Ranch 12.95

### QUESO FANTASTICO

Queso Blanco, Crispy Potatoes,

Choice of Zesty Beef or Chorizo,

Casa-made Tortillas 11.95

### GUAC & QUESO BLANCO COMBO

The Best of Both! 12.95

SUB PORK RINDS N/C

### BRISKET CHEDDAR TAQUITOS

Coffee Rubbed Brisket, Cheddar,

Roasted Jalapeño Ranch 12.95

### MIGUEL'S SAMPLER 16.95

Chicken Flautas, Chicken Quesadilla, Brisket Taquitos, Jalapeño Bacon Bites

## SOPA AND ENSALADAS

### DRESSINGS:

Raspberry Chipotle Vinaigrette ★ Roasted Jalapeño Ranch  
Classic Ranch ★ Olive Oil & Vinegar

### MAMA'S CHICKEN TORTILLA SOUP

Rotisserie Chicken, Roasted Veggies,

Avocado, Cheese, Tortilla Strips

CUP 6.95 ★ BOWL 9.95

### QUESADILLA "COBB" SALAD

Fresh Greens, Peppered Bacon,

Tomato, Mexican Cheese, Avocado,

Corn & Black Bean Pico,

Queso Fresco, Quesadilla Bites

FAJITA CHICKEN 15.95

FAJITA STEAK-OR-SHRIMP 16.95

### FAJITA AVOCADO SALAD

Fresh Greens, Corn & Black Bean Pico,

Tomato, Queso Fresco

FAJITA CHICKEN 14.95

FAJITA STEAK-OR-SHRIMP 15.95

### TACO SALAD

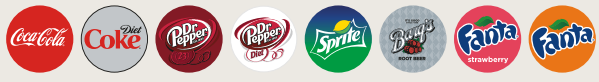
Zesty Beef or Rotisserie Chicken,

Fresh Greens, Tomato, Cheddar Cheese,

Guacamole, Black Olives,

Corn & Black Bean Pico 13.95

## BEVERAGES



### MEXICAN COKE [1/2 Litre Bottle]

### MEXICAN FANTA [Bottle]

Seasonal Flavors

### FRESH BREWED ICED TEA

### TOPO CHICO SODA

REGULAR ★ TWIST OF LIME

## COLD CERVEZA

### 16 OZ. DRAFTS

4.95

Coors Light ★ Michelob Ultra

Miller Lite

6.95

Neato Bandito ★ Dos XX Lager

Modelo Especial ★ Rotating Tap

### MOST BOTTLES

Domestic 3.95

Imports 5.95



## MARGARITAS AND MAS



### THE AGAVE MARGARITA

[Rocks or Frozen]

Casa Infused Triple Sec,

Fresh Lime, Agave 8.75

### FRUIT FRESH MARGARITA

Choice of: Strawberry, Prickly Pear, or

Mango, Casa Infused Triple Sec 9.75

### SPICY PINEAPPLE MARGARITA

Pineapple and Chipotle

Casa Infused Triple Sec 10.75

### JALAPEÑO CUCUMBER MARGARITA

Muddled Fresh Jalapeños & Cucumber,

Casa Infused Triple Sec 10.75

### EL PATRÓN PRIMO MARGARITA

Patron Silver & Citronge, Fresh Lime,

Casa Infused Triple Sec, Agave 12.75

### MEXICAN MARTINI SHAKER

Torada Tequila, Cointreau,

Casa Infused Triple Sec, Fresh Lime,

Agave, Olive Juice 15.75

[2 Servings Per Shaker]

### TWISTED SANGRIA SWIRL

Our Frozen Agave Margarita and

Sangria Rojo — Hook Up! 9.75

### SANGRIA ROJO

Red Wine, Brandy,

Fresh Fruit 9.75

### BLACK CHERRY

FROZEN SANGRIA

Black Cherry, Red Wine,

Brandy 9.75

### MIGUEL'S MOJITO

Bacardi Rum, Agave Nectar,

Fresh Lime, Mint 9.75

### BLACK 'N BLUE MOJITO

Espolón Tequila,

Bacardi Rum, Blueberry,

Blackberry, Mint 10.75

### RANCH WATER

[FRESH & SKINNY]

El Jimador Reposado Tequila,

Fresh Citrus, Soda 10.75

## VINO ON TAP

### ROJO & ROSÉ

8.95

Cabernet ★ Pinot Noir

Red Blend ★ Rosé

### BLANCO

8.95

Chardonnay ★ Pinot Grigio ★ Riesling



Scan for  
Social Hour,  
Tequila Selections,  
& Mi Margarita  
Options

## LUNCH SPECIALS

MONDAY-FRIDAY: 11AM TO 2PM  
1-9 Served with Mexican Fried Rice and  
Refried or Caballero Beans.

LUNCH  
ONE  
Complimentary  
Queso Blanco  
Per Table

- ENCHILADA AND GRANDE TACO 11.95  
Cheese, Beef, Chicken, or Spinach
- (2) ENCHILADAS 11.95  
Cheese, Beef, Chicken, or Spinach
- ENCHILADA AND PUFFY TACO 12.45  
Cheese, Beef, Chicken, or Spinach
- ENCHILADA AND BRISKET TACO 12.45  
Cheese, Beef, Chicken, or Spinach
- CHICKEN FRIED CHILE RELLENO 12.95  
Cheese, Beef or Chicken
- (2) COFFEE RUBBED BRISKET TACOS 13.95  
Our Most Popular Taco
- (2) BAJA FISH TACOS 12.95  
Crispy or Grilled
- MEXICAN DINNER 14.95  
Choice of Enchilada, Puffy Taco & Carne Asada Street Taco
- LUNCH FAJITAS  
CHICKEN 15.95  
STEAK, SHRIMP-OR-COMBO 16.95
- EL MIGUEL CHEESEBURGER 12.95  
La Hamburguesa Excelente!  
Served with Queso Fries
- QUESADILLA COBB SALAD  
FAJITA CHICKEN 13.95  
FAJITA STEAK-OR-SHRIMP 14.95
- FAJITA AVOCADO SALAD  
FAJITA CHICKEN 12.95  
FAJITA STEAK-OR-SHRIMP 13.95
- CLASSIC TACO SALAD 11.95  
Zesty Beef or  
Rotisserie Chicken
- CHICKEN TORTILLA SOUP 10.95  
With Side Salad

## LIL' NINOS

FOR KIDS 10 & UNDER. Served with French Fries.

- CHEESE QUESADILLA 7.45 ★ GRANDE CLASSIC TACO 7.45  
CHEESE ENCHILADA 7.45 ★ CHICKEN TENDERS 7.45  
KID'S DRINK 1.95

## DELICIOSA DESSERTS

- CAFE SKILLET BROWNIE Mexican Chocolate, Vanilla Bean Ice Cream 7.45  
FRIED BREAD PUDIN' Bourbon Caramel Sauce 7.45  
SOPAPILLAS With Honey 5.45

Hot or Spicy Item

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies, as not all ingredients are listed on the menu. Please ask your server about our Gluten-Friendly Menu. All fresh juices are non-pasteurized.

R0324-243372 @menumasters.net