

## Starters

<b>Soup of the Day</b>	\$5/\$7
<b>Guacamole</b> Hass avocados, tomatoes, onions, cilantro and serrano peppers. Freshly prepared, served in a molcajete lava bowl with warm tortilla chips.	\$9
<b>Miguel's Super Nachos</b> Miguel's tortilla chips, black beans, guacamole, mild green chiles, Monterey jack cheese, jalapeno peppers and salsa rojo.	\$8
<b>Nachos Grande</b> Miguel's tortilla chips stacked with spicy beef chile, pinto beans, cheese, tomato, onion and salsa rojo. Topped with sour cream.	\$9
<b>Roast Pork Quesadillas</b> Two corn tortillas filled with melted Monterey Jack cheese and seasoned slow roasted pork. Served with black bean relish.	\$9
<b>Empanadas</b> Homemade crispy Mexican turnovers served with salsa ranchera, sour cream and queso cotija. Your server will announce today's special flavor.	\$8
<b>Calamari</b> Delicious blue corn crusted calamari, served with chipotle remoulade and roasted lime.	\$10
<b>Chile Rellenos</b> Fresh roasted poblano peppers filled with picadillo beef and Monterey Jack Cheese. Batter fried, topped with salsa ranchera and lime crema.	\$9
<b>Ahi Tuna Taquitos</b> Two corn flour tortillas with seared ahi tuna, pico de gallo, pineapple citrus glaze and lime crema.	\$11
<b>Chipotle Wings</b> Plump, juicy wings finished in our own special chipotle wing sauce. Served with blue cheese dipping sauce and carrot sticks.	\$9
<b>Crab Cakes</b> Delicious grilled crab cakes, served with black bean salsa and chipotle remoulade.	\$10
<b>Chile Verde</b> Slow simmered pork, spicy green chiles, tomatillos and cilantro. Served in a hot crock with Monterey jack cheese and warm tortillas.	\$9
<b>Chile Rojo</b> Laplatte farm beef simmered in a spicy red chile sauce. Served in a hot crock with Monterey jack cheese and warm tortillas.	\$9
<b>Vegetarian Chile</b> Zucchini, sweet potatoes, peppers, and tomatoes simmered in a rich ancho chile broth with bulgur wheat. Served in a hot crock with Monterey jack cheese and warm tortillas.	\$8

## Salads

- House Salad** \$6  
Baby greens, tomatoes, carrots and jicama, served with choice of dressing. Grilled chicken add \$6, Grilled flank steak, shrimp or salmon add \$8
- Senora Miguel's Grilled Shrimp Salad** \$15  
Chipotle lime grilled tiger shrimp, baby greens, avocado, jicama, tomatoes and spiced pecans, tossed with Miguel's avocado vinaigrette.
- Chipotle Caesar Salad** \$9  
Romaine hearts, garlic croutons, queso Cotija and grilled avocado with chipotle caesar dressing. Grilled chicken add \$6, Grilled flank steak, shrimp or salmon add \$8
- Tostada Salad** \$13  
Crispy tostada topped with chile verde, spicy beef chile, chicken chile or vegetarian chile. Served with dressed baby greens, carrots, jicama, sour cream, guacamole and queso Cotija

## Large Plates

- Grilled Salmon** \$17  
Ancho mango glazed salmon with smashed potatoes, seasonal vegetable, lime crema.
- Carne Asada** \$19  
Grilled flank steak and chorizo sausage, cheese enchilada, guacamole, jicama slaw, black beans, rice, warm tortilla
- Fish Tacos** \$16  
Fresh Haddock fried crispy in a light panko beer batter in warm flour tortillas with lettuce, tomato, jicama slaw and chipotle remoulade. Served with black beans and rice.
- Pollo Mole** \$17  
Statler breast of chicken, pan seared and oven roasted in a rich dark ancho and pasilla mole. Served with honey pecan cornbread stuffing and seasonal vegetable.
- Camarones Chipotle** \$17  
Large butterflied tiger shrimp fried crispy and finished with spicy orange chipotle cream sauce. Served with creamy grits and seasonal vegetable.
- Carnitas** \$17  
Tender pork, braised with white wine, lime and orange juices, chipotle and cilantro. Served with tomatillo salsa, salsa de arbol, hominy, seasonal vegetable, warm tortillas.

# Miguel's Tex Mex

**Burrito DeLuca** \$14  
A large flour tortilla stuffed with grilled chicken, black beans, mild green chiles and Monterey jack cheese, topped with salsa ranchera, sour cream and guacamole. Served with brown rice and pinto beans.

**Burrito Ranchero** \$13  
Flour tortilla filled with your choice if spicy beef chile, chicken chile, chile verde or vegetarian chile. Topped with homemade salsa ranchera and melted Monterey Jack cheese. Served with sour cream, black beans and brown rice.

**Quesadilla** \$15  
Vermont cheddar, grilled chicken, tomatoes, red onion and mild chiles in a toasted flour tortilla. Served with sour cream, guacamole, pinto beans and brown rice.

**Vegetarian Enchilada** \$14  
Swiss chard, portabella mushrooms, pine nuts and queso Cotija. Topped with salsa tomatillo, sour cream and served with black beans and brown rice.

**Enchilada** \$13  
Two corn tortillas rolled with your choice of cheese, chicken chile, beef chile, chile verde or vegetarian chile. Topped with salsa rojo, melted cheese and sour cream. Served with pinto beans, brown rice and sour cream.

**Chimichanga** \$13  
A large pan-fried tortilla, filled with your choice of chicken, chile verde, spicy beef chile or vegetarian chile. Topped with sour cream and served with pinto beans, brown rice.

**Combo #1** \$15  
Cheese enchilada, fresh chile relleno and your choice of bean and cheese, or chile verde burrito. Served with pinto beans and brown rice, topped with a guacamole tostada.

**Tres Tacos** \$13  
Three crispy corn taco shells filled with jack cheese and choice of spicy beef chile, chicken chile or vegetarian chile. Served with crispy lettuce, tomatoes, pickled red onion, brown rice and pinto beans.

**Soft Shell Tacos** \$15  
Soft flour tortillas filled with grilled chicken, lettuce, tomato, pickled red onion, jicama slaw, queso Cotija and salsa tomatillo. Served with black beans and rice.

## Fajitas “Little Belts”

**Marinated Flank Steak** \$17  
**Chicken** \$16  
**Shrimp** \$17  
**Portobello Mushroom** \$13

Our fajitas are served with sautéed onions and peppers, brought to you on a sizzling fajita skillet. Served spicy or mild with black beans, rice, rajas sauce and flour tortillas.

## Burgers and Sandwiches

<b>Vermont Burger</b>	\$12
Laplatte Farm natural angus beef, bacon, Vermont cheddar, toasted homemade bun, fries and a side of Miguel's house pickled jalapenos.	
<b>Black Bean Burger</b>	\$10
Homemade vegetarian black bean burger, toasted bun, Vermont chevre, guacamole, lettuce, tomato, onion, pickle and fries.	
<b>Pulled Pork Sandwich</b>	\$10
Spicy house pulled pork with a citrusy chipotle barbecue sauce on a toasted bun. Served with jicama slaw and fries.	

## Children

<b>Kids Fajita</b>	\$8
Sliced, grilled chicken breast served with rice, beans, flour tortilla and dipping salsa.	
<b>Kids Quesadilla</b>	\$6
Toasted flour tortilla with melted Monterey Jack, lettuce, tomato and fries	
<b>Mini Burrito</b>	\$7
Small flour tortilla with choice of spicy beef chile, chicken chile, veggie chile or bean and cheese. Served with rice, pinto beans, sour cream, lettuce and tomato.	
<b>Tacos</b>	\$7
Twin crispy corn tacos with melted cheese and choice of spicy beef chile, chicken chile, veggie chile or bean and cheese. Served with lettuce, tomato, rice and pinto beans.	
<b>Mac'n Cheese</b>	\$7
Homemade macaroni and cheese	
<b>Hot Dog</b>	\$5
Mckenzie hot dog served on a toasted bun with fries.	