



DRAFT BEER

16oz or 22oz Tall

Budweiser • Bud Light • Dos Equis Amber

Rotating Draft • Geaghan's Seasonal • Rotating Seasonal

MARGARITAS

CHECK OUT OUR TEQUILA LIST FOR ALL OF OUR TEQUILAS!

TRADITIONAL

Our delicious House Margarita.

HOT POMERITA

A pomegranate margarita made with jalapeno infused Exotico Blanco tequila. Spicy and sweet.

MIGUEL'S SIGNATURE

Made with Exotico Blanco, fresh squeezed lemon & lime juice, & agave nectar.

EL GRANDE

Our Traditional Margarita served in a 27.5oz glass.

CADILLAC

1800 Reposado, Cointreau, and a Grand Marnier floater.

FRESH BREWED ICED TEA

HIBISCUS ICED TEA

A Sweet Mexican favorite.

FRUIT LEMONADE

Strawberry, Blackberry, Pomegranate, Blueberry, or Raspberry.

HORCHATA

Made with rice, cinnamon & sugar.

HOT HERBAL TEA

COFFEE

Organic regular

MEXICAN HOT CHOCOLATE

Made from scratch, served with whipped cream and chocolate sauce.

COOL FRUIT SMOOTHIE

Strawberry, Raspberry, Wildberry, or Mango.

NON ALCOHOLIC BEVERAGES

SODA POP

REFILLABLE

Pepsi
Diet Pepsi
Root Beer
Sierra Mist
Mountain Dew
Dr. Pepper
Orange Soda
Ginger Ale
Raspberry Iced Tea
Lemonade

KIDS DRINKS

Juice or Soda in a sippy cup.



SOUTH OF THE BORDER

Sol
Tecate
Corona
Corona Light
Pacifico
Modelo Especial
Negra Modelo

CERVEZAS

DOMESTIC . IMPORTED BOTTLED BEER

NON-ALCOHOLIC O'Doul's

Bud Light • Bar Harbor Real Ale
Angry Orchard • Redbridge (Gluten Free)
Michelob Ultra • Coors Light • Miller Lite
Heineken • Heineken Light • Allagash White
Penobscot Bay Seasonal • Mango White Claw
Black Cherry White Claw

CANTINA COCKTAILS

THE SCORNFUL WOMAN

Our own pepper vodka, passion fruit puree & tobasco.

ALSO AVAILABLE AS A SHOT!

CHICO

Exotico Blanco tequila, blackberry liqueur, agave nectar, lemon juice, and club soda.

MEXICAN MUDSLIDE

A twist on the traditional mudslide. Made with Exotico Blanco, Kahlua, and Bailey's Irish Cream. Served on the rocks or frozen.

CAIPIRINHA

A Brazilian specialty. Cachaca sugar in the raw, fresh limes, served over ice. Traditional or Passion Fruit.

FROZEN MANGO MOJITO

Bacardi rum, mint, lime juice, and mango puree served frozen.

CILANTRO WHIFF

Coconut rum, pineapple juice, muddled cilantro, mint, and lime juice.

THE ICEBERG

A 3/4 filled glass w/ Dos Equis & topped with a frozen Exotico Blanco Margarita.

THE MARGARONA

A frozen traditional Margarita w/an over turned Corona bottle in our Grande 27.5oz Margarita glass.

PIXI STIXX

Stoli Razberri vodka, sour mix, grenadine & lemon lime soda.

MEXICAN MULE

Ginger beer and Hornitos tequila.

WHITE

Chardonnay	6 ⁹⁹	29 ⁹⁹
Pinot Grigio	5 ⁹⁹	23 ⁹⁹
Albarino	7 ⁹⁹	32 ⁹⁹

RED

Merlot	5 ⁹⁹	23 ⁹⁹
Flaco Tempranillo	5 ⁹⁹	23 ⁹⁹
Pinot Noir	5 ⁹⁹	23 ⁹⁹
Malbec	6 ⁹⁹	27 ⁹⁹

VINOS

HOUSE RED SANGRIA

House made Sangria w/ fresh fruit & a cinnamon infusion.

7⁹⁹

APPETIZERS

7⁹⁹

TOSTONES

Crispy fried plantains lightly seasoned and served with a side of cactus salsa for dipping.

8⁹⁹

CHIMITAS

4 small chimichangas filled with black bean corn salsa and cheese served with cilantro sour cream.

8⁹⁹

SALSA CON QUESO

A velvety cheese sauce filled with jalapenos and bell peppers perfect for dipping.

10⁹⁹

FLAUTAS

3 Crispy flour tortillas filled with chicken, jack cheese, corn & roasted red pepper. Served with poblano cream sauce.

10⁹⁹

MIGUEL'S WINGS

8 wings served with choice of sauces, (Mild, Hot, Caribbean Jerk, Dry Rub, or Scorned woman) Choice of Bleu Cheese or Ranch dressing.

10⁹⁹

SOUTH OF THE BORDER POUTINE

Our house poblano cream sauce, chorizo, and queso fresco served over Miguel's seasoned chile fries.

10⁹⁹

NACHOS

Our homemade chips covered w/melted cheese, salsa fresca, sour cream & guacamole. **ADD CHICKEN, BEEF, OR MEXICAN STYLE CHORIZO 2.99**
LOADED: SMOTHERED IN POBLANO CREAM SAUCE, BLACK OLIVES, AND JALAPEÑOS 2.99

11⁹⁹

VEGETARIAN NACHOS

Black beans, sautéed vegetables, cheese, salsa fresca, guacamole & sour cream. **LOADED: SMOTHERED IN POBLANO CREAM SAUCE, BLACK OLIVES, AND JALAPEÑOS 2.99**

SOUPS AND SALADS

SOUP OF THE DAY 4⁹⁹ 7⁹⁹

The chef's homemade soup served in a cup or a bowl.

MIGUEL'S SALAD 6⁹⁹

Mixed salad greens topped w/cheese, tomatoes, onions & black olives.

TOSTADA SALAD 14⁹⁹

A large crispy flour tortilla shell layered w/ refried beans, topped w/ greens, cheese, tomatoes, onion, black olives, guacamole & your choice of filling.

SUSTAINABLY HARVESTED

CHIPOTLE CREAM SHRIMP TOSTADA

SALAD 16.99

FAJITA SALAD 16⁹⁹

Choice of grilled chicken or carne asada on a bed of mixed greens w/ cheese, tomato, black olives, egg, avocado & sautéed vegetables. **SUSTAINABLY HARVESTED**

HARVESTED CHIPOTLE CREAM

SHRIMP FAJITA SALAD 18.99

PALEO COBB SALAD 16⁹⁹

Mixed greens, hard boiled eggs, avocado, tomatoes, almonds, and bacon with your choice of carne asada steak or grilled chicken.

SUSTAINABLY HARVESTED

CHIPOTLE CREAM SHRIMP PALEO

COBB SALAD 18.99.

OUR HOMEMADE DRESSINGS

-  Cilantro Sour Cream
-  Citrus Vinaigrette
-  Jalapeño Vinaigrette
-  Bleu Cheese
-  Sun-Dried Tomato
-  Honey Chipotle Vinaigrette

Ranch

HOMEMADE SALSAS

ONE COMPLIMENTARY SIDE OF Salsa Fresca OR Salsa Ranchero PER COUPLE

1⁹⁹ Salsa Fresca

1⁹⁹ Salsa Ranchero

1⁹⁹ 3⁹⁹ Pineapple Salsa

1⁹⁹ 3⁹⁹ Habenero Salsa.Rojo

99 1⁹⁹ Black Bean Corn Salsa

1⁹⁹ 3⁹⁹ Cactus Salsa

SIDE ORDERS

- 1⁹⁹ Spanish rice
- 1⁹⁹ 5⁹⁹ Guacamole
- 2⁹⁹ Halved Avocado
- 2⁹⁹ Sautéed Vegetables
- 1⁹⁹ Black or Refried Beans
- .99 Scorned Woman Sauce
- .99 Tortillas (Corn or Flour)
- .99 Jalapeños
- 2⁹⁹ Fries
- 1⁹⁹ Papas Fritas

QUESADILLAS

THREE CHEESE 6⁹⁹

A delicious blend of Mexican cheeses melted to perfection.

ADD A FILLING FOR JUST 3.00

FISHERMAN'S FAVORITE 11⁹⁹

Grilled sustainably harvested shrimp, jack cheese & poblano cream sauce.

THE WILD ONE 10⁹⁹

Your choice of either fried or grilled buffalo chicken served with a side of bleu cheese or ranch dressing.

FARMERS MARKET 10⁹⁹

Bell peppers, onions, summer squash, zucchini, black beans, and jack cheese.

POLLO LOCO 10⁹⁹

Grilled chicken breast, cheese, roasted pepper, and black bean corn salsa.

THE PHILLY 11⁹⁹

The iconic steak & cheese sandwich from Philly in quesadilla form. Jack cheese, chipotle mayo, sautéed onions, green peppers, carne asada steak, and philly cheese sauce.



← Indicates Authentic Mexican Recipe

← Gluten Free options (with appropriate filling and corn tortilla)

TACOS

9⁹⁹ TACOS GRINGOS

Two tacos on your choice of tortilla filled with ground beef or chicken, cheese, lettuce, salsa fresca, and sour cream. Served with two sides of your choice. **ADD ONE MORE TACO 2.49**

15⁹⁹ TEMPURA SHRIMP TACOS

Two tacos on corn tortillas filled with golden fried tempura style shrimp topped with pineapple and taquera salsa. Served with two sides of your choice.

17⁹⁹ GRILLED OR BLACKENED FISH TACOS

Fresh caught seasonal fish served with a simple slaw, salsa fresca, lime wedges, and chile lime crema. Served with two sides of your choice and a side of corn tortillas. **AVAILABLE PALEO**

15⁹⁹ ROASTED POBLANO TACOS

3 tacos on soft corn tortillas filled with roasted poblano peppers in a cream sauce served open face topped with salsa roja and queso fresco. Served with two sides of your choice. **ADD GRILLED CHICKEN 2.99**

10⁹⁹ TACOS MEXICANOS

Three tacos on soft corn tortillas with your choice of grilled chicken or carne asada steak served street vendor style with minced onion, fresh cilantro, queso fresco, Arbol chile salsa, and lime wedges. Served with two sides of your choice.

12⁹⁹ BEER BATTERED AVOCADO TACOS

Three tacos on corn tortillas filled with beer battered avocado slices topped with a simple slaw and salsa roja. Served with two sides of your choice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Made with corn tortillas. You pick the filling. Served with two sides of your choice & sour cream.

15⁹⁹ ENCHILADAS

Two corn tortillas with your choice of filling. Baked in your choice of either enchilada or verde sauce & cheese. **ADD ONE MORE 2.49**

18⁹⁹ ENCHILADAS SUIZA

Three enchiladas filled w/grilled chicken, Maine potatoes, and spinach in a tequila mushroom cream sauce topped with salsa verde and poblano cream.

16⁹⁹ TAMPIQUEÑA CON ENCHILADAS

Honey morita chile marinated steak tips and sautéed onions served with two cheese enchiladas topped with salsa con queso.

FILLINGS

- Carne Asada
- Chicken
- Chorizo
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables
- Taco Seasoned Ground Beef
- Seasoned Tofu
- Sustainably Harvested Chipotle Cream Tequila Shrimp (upcharge)

SIDES

- Spanish Rice
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables

BURRITOS

THE GRINGO BURRITO 14⁹⁹

A flour tortilla stuffed with refried beans, cheese, and your choice of filling grilled and topped with salsa fresca. Served with two sides of your choice.

CHIMICHANGA 15⁹⁹

A deep fried burrito with cheese, refried beans, and choice of filling. Topped with a poblano cream sauce. Served with two sides of your choice.

VEGETARIAN CHIMICHANGA 16⁹⁹

A deep fried burrito with black beans, cheese, seasoned Maine potatoes & a tequila mushroom cream sauce, topped with poblano cream sauce & crispy fried onions. Served with two sides of your choice.

THE CALIFORNIA BURRITO 16⁹⁹

A flour tortilla filled with Maine roasted potatoes, guacamole, chipotle mayo or salsa roja, and your choice of carne asada or grilled chicken. Served with two sides of your choice.

MIGUEL'S WET BURRITO 15⁹⁹

A flour tortilla filled with your choice of filling, black beans, and cheese topped with our red enchilada or verde sauce and queso fresco. Served with two sides of your choice.

ENCHILADAS



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← Gluten Free options (with appropriate filling and corn tortilla)

DINNERS

13⁹⁹ RELLENO JALISCO

One poblano pepper filled with cheese dipped in tempura style batter fried golden brown topped with cactus salsa. Served with two sides of your choice.

17⁹⁹ PORK CARNITAS

Tender marinated locally sourced pork shoulder braised in a citrus broth, fried until slightly crisp, served w/ soft corn tortillas, queso fresco, salsa roja & avocado. Served with two sides of your choice.

17⁹⁹ ALMOND CREAM CHILE RELLENOS

2 large poblano peppers stuffed with monterey jack cheese, lightly battered, pan fried, and topped with a delectably sweet almond cream sauce. Served with two sides of your choice.

15⁹⁹ SPINACH ARTICHOKE EMPANADAS

(VEGAN) 3 turnovers stuffed w/ lightly seasoned spinach & artichoke filling, fried golden brown & served with choice of salsa verde or spicy salsa roja. Side of seasoned Maine potatoes & salad w/ jalapeno vinaigrette.

18⁹⁹ CARNE ASADA PLATTER

Tender steak marinated in olive oil, sweet onion, and beer accompanied by flame roasted vegetables, guacamole, cilantro, lime, and flour tortillas. Served with two sides of your choice.

14⁹⁹ MIGUEL'S BAKED PALEO AVOCADOS

Two avocado halves stuffed with our homemade Mexican chorizo drizzled with coconut milk, lime juice, and cilantro. Served with sauteed vegetables and seared garlic and cabbage.

SANDWICHES

MIGUELS SIGNATURE BURGER 13⁹⁹

"El Sabroso" - A 6oz. beef burger topped with bacon, beer battered jalapenos, chipotle mayo, salsa fresca, lettuce, and cheese served with fries.

MIGUELS CHEESEBURGER 10⁹⁹

A 6oz. beef burger with cheese, lettuce, onion, tomato, served with fries.

SONORAN HOT DOGS 11⁹⁹

Two all beef hot dogs wrapped in bacon topped with jalapeno, mayo, ketchup, and a special salsa. Served with fries.

BLACKENED FISH SANDWICH 13⁹⁹

Tender blackened haddock, pan seared, served on a fresh bun with avocado, slaw, and cajun sauce. Served with fries.

MIGUELITOS CHILDRENS MENU

CHILDREN'S MENU PRICES ARE FOR KIDS AGES 12 AND UNDER.

5⁹⁹ HADDOCK BITES

Bite sized haddock lightly fried to a golden brown served with ranch for dipping.

3⁹⁹ KIDS QUESADILLA

One small plain cheese quesadilla served with your choice of rice and beans or fries.

5⁹⁹ KIDS NACHOS

A kids size plate of nacho chips topped with cheese and your choice of chicken or beef.

5⁹⁹ GRILLED HOT DOG

One nitrite free all beef hot dog served with fries.

5⁹⁹ CHICKEN FINGERS

Chicken fingers served with ranch dipping sauce and fries.

5⁹⁹ MAC-N-CHEESE

4⁹⁹ KIDS TACO

One hard or soft shell taco filled w/ chicken or beef.

SHRIMP FAJITAS 22⁹⁹

Sustainably harvested chipotle cream tequila shrimp, served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

VEGETARIAN FAJITAS 17⁹⁹

Seasoned tofu served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

FAJITAS

Served with spanish rice, refried beans, cheese, lettuce, salsa, sour cream, guacamole, and tortillas.

21⁹⁹ FAJITAS

Char-grilled all natural chicken breast or carne asada steak served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

22⁹⁹ 3 MEAT FAJITAS

Char-grilled all natural chicken breast, carne asada steak, and chorizo, served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet. **AVAILABLE PALEO SERVED WITH LETTUCE CUPS, SALSA FRESCA, PINEAPPLE SALSA, AND GUACAMOLE**



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← Gluten Free options (with appropriate filling and corn tortilla)

BRUNCH

SUNDAYS ONLY

SERVED FROM 11AM - 2PM

- 9⁹⁹ **HUEVOS RANCHEROS**
2 eggs sunny side up on corn tortillas, with guacamole, black beans, salsa, and cilantro served with a side of home fries and your choice of bacon or breakfast sausage.
- 9⁹⁹ **BREAKFAST TACOS**
3 Soft flour tacos filled with scrambled eggs, jack cheese, and your choice of Chorizo or Bacon. Served with home fries, salsa, and guacamole.
- 10⁹⁹ **BREAKFAST BURRITO**
Our house made breakfast sausage, potatoes, scrambled eggs, jack cheese, and salsa wrapped in a warm flour tortilla. Served with home fries.
- 8⁹⁹ **HUEVOS A LA MEXICANA**
Scrambled eggs with tomatoes, onion, and peppers served with avocado, black beans, and choice of bacon or breakfast sausage. Served with home fries and a side of corn tortillas.
- 8⁹⁹ **BLUEBERRY & HORCHATA PANCAKES**
3 pancakes served with home fries and your choice of bacon or breakfast sausage.
- 12⁹⁹ **HUEVOS AL ALBANIL** "BRICKLAYER'S EGGS"
From Central Mexico a dish consisting of scrambled eggs simmered in green salsa with steak, served with black beans, corn tortillas, and home fries.
- 8⁹⁹ **HUEVOS ZAPATEROS** "SHOEMAKER'S EGGS"
3 eggs poached in a spicy tomato broth, served with black beans and home fries.
- 9⁹⁹ **CHILAQUILES**
Traditional Mexican dish consisting of corn tortillas cut into chips simmered in a chile sauce until soft topped with crema, scrambled eggs, queso fresco, and avocado. Served with black beans.
- 9⁹⁹ **HUEVOS DIVORCIADOS**
Two eggs sunny side up on corn tortillas covered with red and green salsa topped with queso fresco. Served with home fries and your choice of breakfast sausage or bacon.
- 8⁹⁹ **MIGUEL'S OMELET**
One large omelet with potato, tomato, pepper, onion and jack cheese served with your choice of bacon or breakfast sausage. ADD CHORIZO FOR 1.99

KIDS BRUNCH

- 4⁹⁹ **SCRAMBLED EGGS**
Scrambled eggs with cheese, served with choice of home fries or breakfast sausage.
- 4⁹⁹ **BLUEBERRY & HORCHATA PANCAKES**
2 pancakes served with maple syrup and choice of home fries or breakfast sausage.

SIDES

- 3⁹⁹ Breakfast Sausage
- 2⁹⁹ Bacon
- 2⁹⁹ Home Fries

BRUNCH DRINKS

- 6⁹⁹ Bloody Mary
- 3⁹⁹ Horchata
- 3⁹⁹ Fresh Squeezed OJ
- 7⁹⁹ Mimosa
- 7⁹⁹ Sangria



LUNCH SPECIALS

SERVED FROM 11AM - 3PM

8⁹⁹ AND UP

- VEGAN SPECIAL** 8⁹⁹
One spinach empanada served with tostones, cactus salsa, and a side salad.
- TACOS GRINGOS** 8⁹⁹
Three tacos on your choice of tortilla with ground beef or chicken. Complete with cheese, lettuce, and salsa.
- SCORNED WOMAN WRAP** 9⁹⁹
Grilled chicken breast with our signature scorned sauce, tomatoes, shredded jack cheese, and iceberg lettuce. Served in a flour wrap with bleu cheese dressing.
- TACOS MEXICANOS** 9⁹⁹
3 tacos on soft corn tortillas with your choice of carne asada or grilled chicken served street vendor style with minced onion, fresh cilantro, queso fresco, and an arbol chile salsa.
- VEGGIE WRAP** 9⁹⁹
Black beans, sautéed vegetables, shredded jack cheese, tomatoes, greens, and sliced avocado, served in a flour tortilla, with jalapeño vinaigrette dressing.
- DOWNEAST SPECIAL** 9⁹⁹
One Tempura shrimp taco made with golden fried shrimp topped with pineapple salsa and salsa tequera on a corn tortilla. Accompanied by a small Fisherman's Favorite quesadilla.
- LUNCH FAJITAS** 12⁹⁹
A half order of our char-grilled chicken or carne asada fajitas served over a bed of chimichurri seasoned sautéed vegetables on a sizzling skillet.



SPECIAL COFFEES

6⁹⁹

MEXICAN

Coffee with Kahlua.

SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

NUTTY IRISH

Coffee with Frangelico, and Bailey's Irish cream.

SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

BAILEY'S

Coffee with Bailey's Irish cream.

SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

SPANISH

Coffee with Tia Maria.

SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

IRISH

Coffee with Jameson Irish whiskey.

THE CAPTAIN'S COFFEE

Coffee with Patron Cafe, and Captain Morgan's.

SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.



DESSERTS

4⁹⁹

MEXICAN HOT CHOCOLATE

The real thing! Steamed milk, Ghiradelli chocolate, cinnamon, spices, topped with whipped cream. A drizzle of chocolate sauce, & a dusting of powdered sugar.

5⁹⁹

FRIED ICE CREAM

Vanilla or Coconut ice cream inside. A crispy fried shell, covered with chocolate sauce, almonds, and whipped cream.

5⁹⁹

CHURROS

A Mexican style fritter, fried, dusted with cinnamon, powdered sugar, and served with a chocolate dipping sauce.

6⁹⁹

MIGUEL'S FLAN

A creamy, rich, orange-scented custard with a syrupy topping of caramelized sugar in this classic Mexican dessert.

