



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. Regular, Strawberry, Raspberry, Wildberry, or Mango. Served on the rocks, frozen, or straight up.

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.

JARRITOS MEXICAN SODA

Fruit Punch, Lime, Grapefruit, and Pineapple.

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 gourmet chocolate sauce.

COOL FRUIT SMOOTHIE

Strawberry, Raspberry, Wildberry, or Mango.

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 • Allagash White
Penobscot Bay Seasonal • Mango White Claw
Black Cherry White Claw

CANTINA COCKTAILS

THE SCORND 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, and 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.

PALOMA

Hornitos Reposado, fresh lime juice, agave nectar, and Jarritos grapefruit soda.

THE MARGARONA

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

MIGUELTIKI

A blend of premium rums and fresh tropical juices. Add a Meyers Dark Rum Float \$2.00

MEXICAN MULE

Ginger beer and Hornitos Reposado tequila.

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
Unsweetened Iced Tea

KIDS DRINKS

Juice or Soda in a sippy cup.



VINOS

WHITE

Chardonnay 6⁹⁹ 23⁹⁹

Pinot Grigio 7⁹⁹ 32⁹⁹

Rías Baixas Albariño (Bottle) 31⁹⁹

Sauvignon Blanc (Bottle) 32⁹⁹

RED

Merlot 5⁹⁹ 23⁹⁹

Pinot Noir 5⁹⁹ 23⁹⁹

Malbec 6⁹⁹ 27⁹⁹

Rioja Tempranillo (Bottle) 29⁹⁹

Rioja Garnacha (Bottle) 27⁹⁹

HOUSE RED SANGRIA

House made Sangria w/ fresh fruit & a cinnamon infusion. 8⁹⁹

APPETIZERS

8²⁹ TOSTONES

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

8⁹⁹ SPICY FRIED PICKLES

A pub favorite with a Mexican twist. Crispy dill pickle chips deep fried in a spicy breading served with a side of picante ranch for dipping.

9²⁹ CHIMITAS

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

9²⁹ SALSA CON QUESO

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

11³⁹ FLAUTAS

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

11³⁹ 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.

11³⁹ SOUTH OF THE BORDER POUTINE

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

11³⁹ 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

12²⁹ 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

CHILI CON CARNE 4⁹⁹ 7⁹⁹

Our house chili topped with shredded jack cheese and jalapeños.

MIGUEL'S SALAD 6⁹⁹

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

TOSTADA SALAD 15⁴⁹

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 17.49

FAJITA SALAD 17⁵⁹

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 19.29

PALEO COBB SALAD 17⁹⁹

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 19.59

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
- 1²⁹ 3⁹⁹ Pineapple Salsa
- 1²⁹ 3⁹⁹ Habenero Salsa Rojo
- 99 1⁹⁹ Black Bean Corn Salsa
- 1²⁹ 3⁹⁹ Cactus Salsa

EXTRAS

- 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
- .49 Onion
- .99 Black Olives
- 2⁹⁹ Homemade Fries 
- 1⁹⁹ Papas Fritas 

QUESADILLAS

THREE CHEESE 7⁹⁹

A delicious blend of Mexican cheeses melted to perfection. **ADD A FILLING FOR JUST 3.00 (SHRIMP EXCLUDED)**

FISHERMAN'S FAVORITE 12³⁹

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

THE WILD ONE 11³⁹

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

FARMERS MARKET 11³⁹

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

POLLO LOCO 11³⁹

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

THE PHILLY 12³⁹

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

10²⁹ 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**

16⁴⁹ TEMPURA SHRIMP TACOS

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

18⁵⁹ 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**

16⁴⁹ 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**

11⁹⁹ 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, taquera salsa, and lime wedges. Served with two sides of your choice.

13³⁹ TEMPURA AVOCADO TACOS

Three tacos on corn tortillas filled with tempura 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.

FILLINGS

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

SIDES

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

BURRITOS

THE GRINGO BURRITO 15³⁹

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

CHIMICHANGA 16²⁹

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

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.

17³⁹ TAMPIQUEÑA CON ENCHILADAS

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



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

DINNERS

17⁴⁹ RELLENO JALISCO

Two poblano peppers filled with monterey jack cheese dipped in a tempura batter fried golden brown topped with cactus salsa. Served with two sides of your choice.

18⁵⁹ 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.

18⁵⁹ ALMOND CREAM CHILE RELLENOS

Two 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.

17⁹⁹ PALEO CHICKEN PLATTER

Two all natural chicken breasts topped with avocado and salsa fresca served with a side of our chimichurri seasoned sautéed vegetables.

16⁵⁹ SPINACH ARTICHOKE EMPANADAS

(VEGAN) Three 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.

19⁹⁹ 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.

16⁹⁹ MIGUEL'S BAKED PALEO AVOCADOS

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

19⁹⁹ PAN SEARED TILAPIA

Two 6oz seasoned Tilapia fillets pan seared and topped with a red pepper aioli accompanied by a side of our garlic seared cabbage and black beans.

SANDWICHES

MIGUEL'S SIGNATURE BURGER 14⁴⁹

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

MIGUEL'S CHEESEBURGER 11³⁹

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

NEW SPICY CHICKEN SANDWICH 12⁹⁹

A boneless chicken breast deep fried in a spicy breading with lettuce, tomato, pickles, and a picante ranch dressing. Served with fries.

BLACKENED FISH SANDWICH 14⁴⁹

Tender blackened haddock, pan seared, served on a fresh bun with avocado, slaw, and caribbean jerk mayo. Served with fries.

NEW VEGGIE BURGER 11⁹⁹

A Blue Mango vegetarian burger with cheese, guacamole, salsa, mayo and pickles. Served with a side of fries.

FAJITAS

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

22⁶⁹ 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.

23⁴⁹ 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**

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 23⁷⁹

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

VEGETARIAN FAJITAS 18⁵⁹

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



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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.
- 10⁹⁹ 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.
- 9⁹⁹ 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.
- 10⁹⁹ 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.
- 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

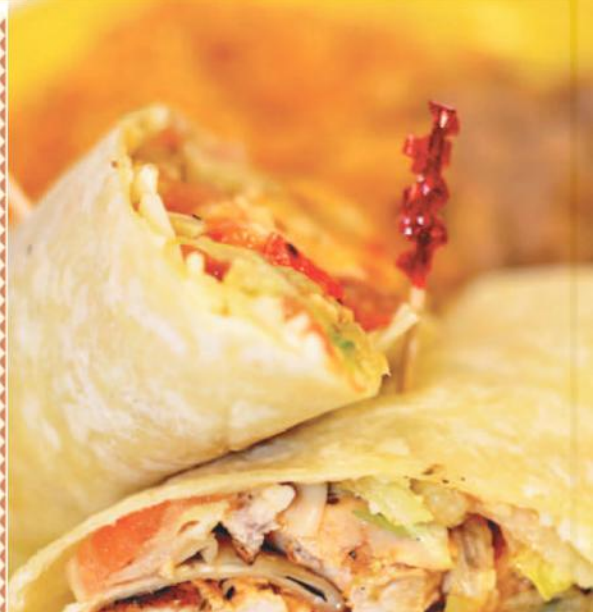
- 4⁹⁹ SCRAMBLED EGGS**
Scrambled eggs with cheese, served with choice of home fries or breakfast sausage.
- 4⁹⁹ BLUEBERRY & HORCHATA PANCAKES**
2 pancakes served with maple syrup and choice of home fries or breakfast sausage.

SIDES

- 3⁹⁹ Breakfast Sausage**
- 2⁹⁹ Bacon**
- 2⁹⁹ Home Fries**

BRUNCH DRINKS

- 7⁹⁹ Bloody Mary**
- 3⁹⁹ Horchata**
- 3⁹⁹ Fresh Squeezed OJ**
- 7⁹⁹ Mimosa**
- 8⁹⁹ Sangria**



LUNCH SPECIALS

SERVED FROM 11AM - 3PM

9⁹⁹ AND UP

- VEGGIE BURGER** 9⁹⁹
A Blue Mango vegetarian burger with cheese, guacamole, salsa, mayo, and pickles. Served with a side of fries.
- TACOS GRINGOS** 9⁹⁹
Three tacos on your choice of tortilla with ground beef or chicken. Complete with cheese, lettuce, and salsa.
- SCORNED WOMAN WRAP** 10⁹⁹
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** 10⁹⁹
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 taquera salsa.
- VEGGIE WRAP** 10⁹⁹
Black beans, sautéed vegetables, shredded jack cheese, tomatoes, greens, and sliced avocado, served in a flour tortilla, with jalapeño vinaigrette dressing.

DOWNEAST SPECIAL

11⁹⁹
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.