

Budweiser • Bud Light • Dos Equis Amber

Sol Tecate Corona Corona Light Pacifico Modelo Especial Negra Modelo Rotating Draft • Geaghan's Seasonal • Rotating Seasonal

SOUTH CERVEZAS
OF THE BORDER DOMESTIC . IMPORTE

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

## TRADITIONAL

Our delicious House Margarita. Regular, Strawberry, Raspberry, Wildberry, or Mango.

## HOT POMERITA

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

## **MIGUEL'S SIGNATURE**

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

## GUAVARITA

A refreshing combination of sweet and sour. Hornitos Reposado, Cointreau, Guava, and sour.

## CADILLAC

1800 Reposado, Cointreau, and a Grand Marnier floater.

## **COCONUT MARGARITA**

Hornitos Plata, Cointreau, coconut puree, fresh lemon & lime.

## 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.

## 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.



# CANTINA COCKTAILS

## THE SCORNED 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.

# **ALCOHOLIC** BEVERAGES

## SODA POP

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.



## MAINE MAN BLUEBERRY PINA COLADA

A twist on our traditional Piña Colada made with Bacardi rum and Blueberry Crush by Maine Man Flavah!

## 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.

## WHITE

Chardonnay 699 2399

3299 Pinot Grigio 799 Rías Baixas Albariño (Bottle) 31<sup>99</sup>

3299 Sauvignon Blanc (Bottle)

## RED

Merlot 599 2399

Pinot Noir 599 2399

Malbec 699 2799

999

Rioja Tempranillo (Bottle) 29<sup>99</sup>

Rioja Garnacha (Bottle) 27<sup>99</sup>

## **HOUSE RED SANGRIA**

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





# SOUPS SALADS

CHILI CON CARNE CUP 5 BOWL 9

Our house chili topped with shredded jack cheese and jalapeños.

## **>> MIGUEL'S SALAD 8**

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

## TOSTADA SALAD 17

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 20

## FAJITA SALAD

Choice of grilled chicken or carne asada on a bed of mixed greens w/ cheese, tomato, black olives, egg, avocado & sautéed vegetables. SUSTAINABLY HARVESTED CHIPOTLE CREAM SHRIMP FAJITA SALAD 22



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

SUSTAINABLY HARVESTED CHIPOTLE CREAM SHRIMP PALEO CORB SALAD 23

10

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.

AVOCADO FRIES 10



Slices of avocado lightly seasoned and fried until slightly crisp. Served with a side of cactus salsa and picante ranch.

10 CHIMITAS

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

12 SALSA CON QUESO

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

12 **FLAUTAS** 

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

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Back by popular demand! Deep fried jalapeños in a seasoned breading stuffed with 3 cheeses. Served with cilantro sour cream and chipotle mayo.

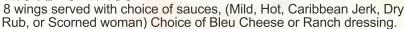
13 SOUTH OF THE BORDER POUTINE \*\*\*

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

NACHOS \*\*\* 13

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

MIGUEL'S WINGS > 14



## OUR HÖMEMADE DRESSINGS

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

# HOMEMADE

ONE COMPLIMENTARY SIDE OF Salsa Fresca OR

Salsa Ranchero PER COUPLE

Salsa Fresca

2 Salsa Ranchero

2 sm 4 Lg Pineapple Salsa

2 sm 4 Lg Habenero Salsa

2 sm 4 Lg Black Bean Corn Salsa

2 sm 4 Lg Cactus Salsa

# EXTRAS

2 Spanish rice

2<sub>sm</sub> 6<sub>Lg</sub> Guacamole

- Halved Avocado
- Sautéed Vegetables
- Black or Refried Beans
- Scorned Woman Sauce
- Tortillas (Corn or Flour)
- Jalapeños
- .50 Onion
- Black Olives
- 3 Homemade Fries
- 3 Papas Fritas



# QUESADILLAS

## THREE CHEESE

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

## FISHERMAN'S FAVORITE Grilled sustainably harvested shrimp,

jack cheese & poblano cream sauce.

#### THE WILD ONE 13

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

## **FARMERS MARKET**

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



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

#### 14 THE PHILLY

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.



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

# TACOS

#### TACOS GRINGOS 💥 12

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 vour choice. ADD ONE MORE TACO 2.49

TEMPURA SHRIMP TACOS 18



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

GRILLED OR BLACKENED FISH TACOS 20 Fresh caught seasonal fish served with a simple slaw, cactus salsa, lime wedges, and chile lime crema. Served with two sides of your choice and a side of corn tortillas. AVAILABLE PALEO

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

13 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.

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.

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

## CHIMICHANGA 17

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 1750

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

## THE CALIFORNIA BURRITO 18

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 17

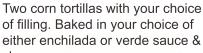
A flour tortilla filled with your choice of filling, black beans, and cheese topped with our red enchilada or verde sauce and queso fresco. Served with two sides of your choice.

# 16<sup>50</sup>



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

## ENCHILADAS 🐝



cheese, ADD ONE MORE 2.49

## **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.

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



Indicates Authentic Mexican Recipe

Gluten Free options (with appropriate filling and corn tortilla)

# DINNERS

#### RELLENO JALISCO 20

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.

#### PORK CARNITAS 21

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.

## ALMOND CREAM CHILE RELLENOS Two poblano peppers stuffed with monterey jack 20

cheese, lightly battered, pan fried, and topped with a delectably sweet almond cream sauce. Served with two sides of your choice.

#### PALEO CHICKEN PLATTER \*\* 18

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

# MIGUELITOS CHILDRENS MENU

12 AND UNDER.

#### HADDOCK BITES 7

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

#### KIDS QUESADILLA 5

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

#### KIDS NACHOS 7

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

#### GRILLED HOT DOG 7

One nitrite free all beef hot dog served with fries.

#### CHICKEN FINGERS 8

Chicken fingers served with ranch dipping sauce and fries.

#### MAC-N-CHEESE 8

#### KIDS TACO 6

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

## SHRIMP FAJITAS 26

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

## VEGETARIAN FAJITAS 22

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

#### 17 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.

#### 22 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.

#### 18 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.

## PAN SEARED HADDOCK 21

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

# SANDWICHES

## MIGUEL'S SIGNATURE BURGER 15

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

## MIGUEL'S CHEESEBURGER 12

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

SPICY CHICKEN SANDWICH 14

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 15**

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

## **VEGGIE BURGER** 13

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

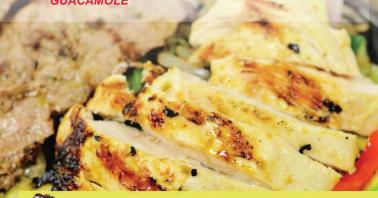
Served with spanish rice, refried beans, cheese, lettuce, salse, sour cream, gucamole, and tortillas.

#### 24 **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.

### 3 MEAT FAJITAS 🥗 🐝 25

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



Indicates Authentic Mexican Recipe

Gluten Free options (with appropriate filling and corn tortilla)

## BRUNCH SUNDAYS ONLY

SERVED FROM 11AM - 2PM

## 10 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.

## 11 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.

## 11 BREAKFAST BURRITO

Our house made breakfast sausage, potatoes, scrambled eggs, jack cheese, and salsa wrapped in a warm flour tortilla. Served with home fries.

## 10 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 or corn tortillas.

## 9 BLUEBERRY & HORCHATA PANCAKES

3 pancakes served with home fries and your choice of bacon or breakfast sausage.

## 11 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.

## 10 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

## 6 SCRAMBLED EGGS

Scrambled eggs with cheese, served with choice of home fries or breakfast sausage.

## 5 BLUEBERRY & HORCHATA PANCAKES

2 pancakes served with maple syrup and choice of home fries or breakfast sausage.

# SIDES

DRINKS

4 Breakfast Sausage

4 Bacon

3 Home Fries

9 Bloody Mary

4 Horchata

4 Fresh Squeezed OJ

8 Mimosa

9 Sangria



## VEGGIE BURGER

11

11

12

12

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

## TACOS GRINGOS

Three tacos on your choice of tortilla with ground beef or chicken. Complete with cheese, lettuce, and salsa.

## SCORNED WOMAN WRAP 12

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

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

Black beans, sautéed vegetables, shredded jack cheese, tomatoes, greens, and sliced avocado, served in a flour tortilla, with jalapeño vinaigrette dressing.

## DOWNEAST SPECIAL 14

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 15

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.