



DRAFT BEER

16oz or 22oz Tall

Budweiser • Bud Light • Dos Equis Ambar

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.

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.

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.



SOUTH OF THE BORDER

Tecate

Corona

Corona Light

Pacifico (Can)

Modelo Especial

Negra Modelo

Baja Mexican Lager

Baja Mexican IPA

CERVEZAS

DOMESTIC . IMPORTED BOTTLED BEER

NON-ALCOHOLIC: Athletic Brewing Rotating Ale

IMPORTS/DOMESTICS:

Bud Light • Coors Light

Miller Lite • Michelob Ultra • Heineken

Allagash White • Rotating White Claw

CIDERS:

Pineapple Haze Cider • Zemila Mexican Cider

Black Widow Blackberry Cider • Angry Orchard

CANTINA COCKTAILS

THE SCORNEO 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.

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.

SPICY WATERMELON MARGARITA

Our house jalapeño infused Exotico Reposado tequila, triple sec, lime juice, sour, and gourmet watermelon puree.



MAINE MAN BLUEBERRY PIÑA COLADA

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

SANGARITA

1800 Silver, triple sec, lime juice, sour, and our House Red Sangria made with fresh fruit and a cinnamon infusion.

VINOS

WHITE

Chardonnay \$7 \$24

Pinot Grigio \$8 \$33

RED

Merlot \$6 \$24

Pinot Noir \$6 \$24

Malbec \$7 \$28

HOUSE RED SANGRIA

\$10

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

APPETIZERS

- \$10 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.
- \$12 AVOCADO FRIES**
Slices of avocado lightly seasoned and fried until slightly crisp. Served with a side of salsa ranchero and picante ranch.
- \$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.
- \$13 SOUTH OF THE BORDER POUTINE** 
Our house poblano cream sauce, chorizo, and queso fresco served over Miguel's seasoned chile fries.
- \$14 NACHOS** 
Our homemade chips covered with melted cheese, salsa fresca, crema & guacamole. **CHICKEN, BEEF, CHORIZO, VEGETARIAN, or Cactus Chili** ^{'3}
LOADED: SMOTHERED IN POBLANO CREAM SAUCE, BLACK OLIVES, AND JALAPEÑOS ^{'3}
- \$15 MIGUEL'S WINGS** 
8 wings served with choice of sauces, (Mild, Hot, Caribbean Jerk, Dry Rub, or Scomed woman) Choice of Bleu Cheese or Ranch dressing.

SOUPS & SALADS

Chef Rob's SIGNATURE CACTUS CHILI

Cup \$5 • Bowl \$8

MIGUEL'S SALAD \$8

Chopped Romaine and Iceberg lettuce topped w/cheese, tomatoes, onions & black olives.

SOUTHWEST CHICKEN SALAD \$17

Marinated chicken breast, avocado, tomato, black beans, esquites, and tortilla strips on a bed of romaine and iceberg lettuce served with our house Cilantro Sour Cream dressing.

CARNE ASADA ENSALADA \$20

Marinated steak, tomato, pickled jalapeños, salsa fresca, and esquites served on a bed of romaine and iceberg lettuce topped with choice of dressing and crema drizzle.

PALEO COBB SALAD \$20

Romaine and Iceberg lettuce, 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 ^{'23}

OUR HOMEMADE DRESSINGS

Ranch

-  Cilantro Sour Cream
-  Citrus Vinaigrette
-  Jalapeño Vinaigrette
-  Bleu Cheese
-  Honey Chipotle Vinaigrette

HOMEMADE SALSAS

ONE COMPLIMENTARY SIDE OF Salsa Fresca OR Salsa Ranchero PER COUPLE

Salsa Fresca \$2
Salsa Ranchero \$2
Taquera Salsa \$2 sm \$4 Lg

QUESADILLAS

Served with 2 sides of your choice: Sour Cream, Salsa, or Guacamole

THREE CHEESE \$8

A delicious blend of Mexican cheeses melted to perfection.

ADD A FILLING FOR JUST ^{'4}

FISHERMAN'S FAVORITE \$15

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 \$13

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

THE PHILLY \$15

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.

EXTRAS







- \$2 Spanish rice
- \$2 Black or Refried Beans
- \$3 Sautéed Vegetables
- \$2 sm \$7 Lg Guacamole
- \$3 Halved Avocado
- \$1 Scomed Woman Sauce
- \$1 Tortillas (Corn or Flour)
- \$1 Jalapeños
- \$1 Black Olives
- \$4 Fries 
- \$3 Papas Fritas 
- \$2 Crema



← Indicates Authentic Mexican Recipe

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

TACOS

- \$14 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**
- \$17 SHRIMP AND CHORIZO TACOS** 
Two tacos on corn tortillas filled with shrimp and chorizo topped with fresh cilantro, taquera salsa, and crema. Served with two sides of your choice.
- \$21 GRILLED OR BLACKENED FISH TACOS**  
Fresh caught seasonal fish served with a simple slaw, cactus salsa, lime wedges, and crema. Served with two sides of your choice and a side of corn tortillas. **AVAILABLE PALEO**
- \$17 TACOS GUISADO** 
3 tacos served open face on corn tortillas with your choice of either seasoned slow cooked beef or poblano and bell peppers topped with cotija cheese, crema, and guacamole. Served with black beans and rice.
- \$16 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, cotija cheese, taquera salsa, and lime wedges. Served with two sides of your choice.
- \$16 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.

ENCHILADAS

-  Made with corn tortillas. You pick the filling. Served with two sides of your choice & sour cream.
- \$17 ENCHILADAS** 
Two corn tortillas with your choice of filling, monterey jack and cheddar cheese, and our homemade traditional enchilada sauce baked to perfection then topped with cotija cheese. **ADD ONE MORE 2.49**
- \$17 ENCHILADAS VERDE** 
Two corn tortillas with your choice of filling, monterey jack and cheddar cheese, and our house verde salsa baked to perfection then topped with cotija chese. **ADD ONE MORE 2.49**
- \$21 ENCHILADAS SUIZA**
Three enchiladas filled with grilled chicken, Maine potatoes, and spinach in a tequila mushroom cream sauce topped with salsa verde and poblano cream.

FILLINGS

- Taco Seasoned Ground Beef
- Carne Asada
- Grilled Chicken
- Chorizo
- Birria Style Shredded Beef
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables
- Seasoned Tofu
- Vegetarian Chorizo

SIDES

- Spanish Rice
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables
- Esquites (Street Vendor Corn)

BURRITOS

THE GRINGO BURRITO \$16

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

CHIMICHANGA \$18

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

VEGETARIAN CHIMICHANGA \$17

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 \$18

A flour tortilla stuffed 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 \$18

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



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DINNERS

\$21 RELLENO JALISCO

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

\$22 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.

\$27 CARNE ASADA PLATTER

Tender marinated flank steak accompanied by flame roasted vegetables, guacamole, cilantro, lime, and flour tortillas. Served with two sides of your choice.

\$18 MIGUEL'S SIGNATURE BAKED AVOCADOS

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

▶ FAJITAS

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

\$27 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.

\$30 3 MEAT FAJITAS

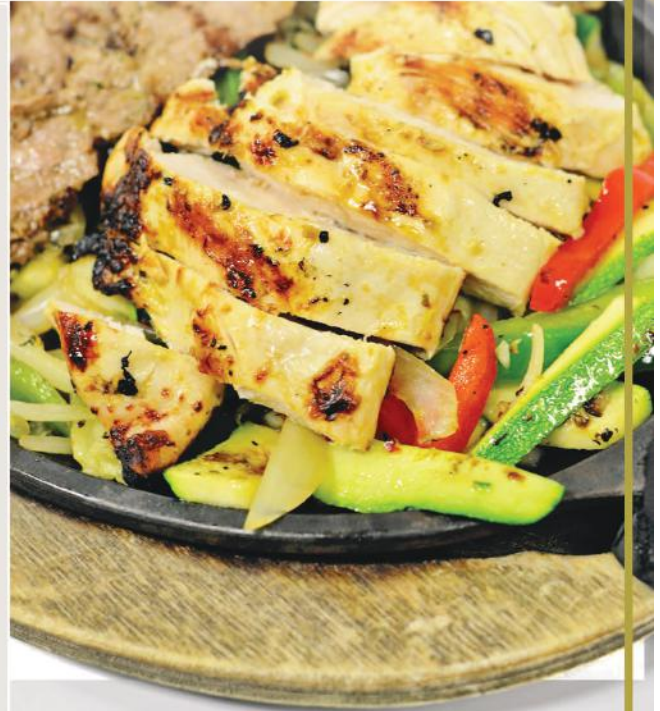
Char-grilled all natural chicken breast, carne asada steak, and chorizo, served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

\$30 SHRIMP FAJITAS

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

\$25 VEGETARIAN FAJITAS

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



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SANDWICHES

\$15 MIGUEL'S SIGNATURE BURGER

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

\$13 MIGUEL'S CHEESEBURGER

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

\$15 BLACKENED FISH SANDWICH

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

\$16 TORTA PEPITO

Carne Asada steak, avocado, black beans, jalapeño, onion, crema, and mayo on a Mexican style Telera roll. Served with fries.

MIGUELITOS CHILDRENS MENU

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

\$7 HADDOCK BITES

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

\$5 KID'S QUESADILLA

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

\$7 KID'S NACHOS

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

\$8 CHICKEN FINGERS

Served with ranch dipping sauce and fries.

\$8 MAC-N-CHEESE

\$6 KID'S TACO

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



DESSERTS

- \$6 MEXICAN HOT CHOCOLATE**
The real thing! Steamed milk, Ghiradelli chocolate, cinnamon, and spices topped with whipped cream, powdered sugar, and a chocolate drizzle.
- \$7 FRIED ICE CREAM**
Vanilla or Coconut ice cream inside. A crispy fried shell, covered with chocolate sauce, almonds, and whipped cream.
- \$6 CHURROS**
A Mexican style fritter, fried, dusted with cinnamon, powdered sugar, and served with a chocolate dipping sauce.
- \$8 TRES LECHES CAKE**
Delectably sweet sponge cake soaked in 3 different milks topped with whipped cream and strawberries.



SPECIAL COFFEES \$8

MEXICAN

Coffee with Kahlua.
SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

BAILEY'S

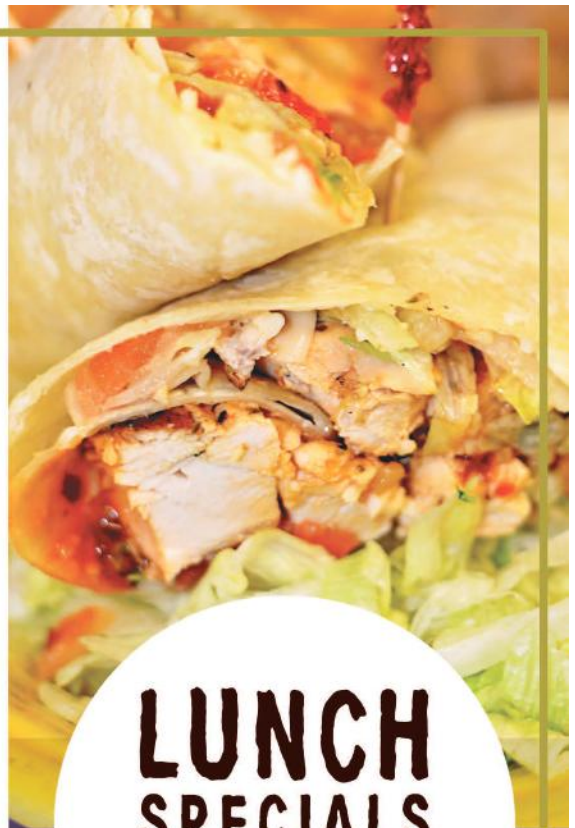
Coffee with Bailey's Irish cream.
SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

SPANISH

Coffee with Tia Maria.
SERVED WITH WHIPPED CREAM AND CINNAMON DUSTING.

ICED VANILLA FRAPPUCCINO

Vanilla vodka, coffee, and Dulce de Leche served on the rocks with whipped cream and a caramel drizzle.



LUNCH SPECIALS

AVAILABLE FROM
11AM - 3PM

TACO / DRINK SPECIAL \$10
2 Tacos (Gringo or Mexicanos),
and a Traditional Margarita or
Bottled Beer of Choice

MINI CHIMICHANGA \$10
& TWO SIDES
Chef's Birria beef,
monterey/cheddar cheese,
and jalapenos wrapped in a flour
tortilla, fried golden, topped with
house made nacho cheese.
Choice of two sides.

DOWNEAST SPECIAL \$10
1 Shrimp & Chorizo Taco,
accompanied by a small
Fisherman's Favorite quesadilla.

TOSTADA SALAD \$10
Fresh lettuce/romaine mix, house
made black beans and corn pico,
fresh diced tomatoes, choice of
ground beef or chicken, avocado
slices - served in our house made
tortilla bowl w/choice of dressing.

LUNCH FAJITAS \$10
½ order of chargrilled chicken or
carne asada fajitas over a bed of
chimichurri seasoned sautéed
vegetables on a sizzling skillet.

LUNCH ENCHILADA \$8
& 2 SIDES
Choice of filling and sauce:
red, green, or half & half.