

THANKS FOR JOINING US AT MILAGRO

WE SERVE

LUNCH 11:30 - 2:30 DAILY

DINNER 5:30 - CLOSE NIGHTLY

BAR MENU 2:30 - 5:30 AND from 10PM - CLOSE

LIVE MUSIC NIGHTLY

HAPPY HOUR is 3-6 EVERYDAY

3.50 HOUSE MARGARITAS

3.00 WELL DRINKS

2.50 DOMESTIC BEER 3.50 DRAFTS

PRIVATE DINING ROOM  
COMING IN NOVEMBER

TIME TO BOOK YOUR  
HOLIDAY PARTY

## Sopa y Ensalada

### Albondigas con Arroz

house made meatballs and cilantro rice in a beef and vegetable broth

Cup 5 Bowl 7

### Ensalada con Atun sm 8 lg 14

yellowfin tuna, sesame crusted, pan seared medium rare  
with mixed greens, olives, grape tomatoes, sweet piquillo peppers,  
red onion and pepitas, in a cacahuete vinaigrette

### Milagro Caesar sm 6 lg 9

crisp romaine leaves, toasted pinon with shaved manchego cheese  
and a quajillo caesar dressing

add chicken sm 8 lg 13 add salmon sm 9 lg 14

### Santa Fe Wedge 8

chilled iceberg lettuce in a fire roasted poblano ranch dressing,  
with crispy tortillas, cherry tomatoes, green chile and smoked bacon

### Ensalada de Espinacas sm 6 lg 9

baby spinach, ancho chile candied walnuts, red onion, crimini mushrooms,  
pepitas and queso fresco in a pomegranate vinaigrette

## STARTERS

### *Milagro Guacamole 13* *(prepared tableside)*

*with fresh avocado, jalapenos, tomatoes, green onion, cilantro, lime, ground chiles, sweet corn, black beans, nopales, chicharrones, cayenne, chipotle crema and queso fresco*

### *Queso Fundido 7*

*asadero, pepperjack and panela cheeses with roasted poblano rajas and served with warm flour tortillas*

### *Calamari Frito 8*

*lightly breaded and served with smoked jalapeno aioli*

### *San Francisco Street Sampler 24*

*combination of calamari frito with smoked jalapeno aioli, camarones con tocino, barbacoa short ribs, chiles en nogadas*

### *Chile en Nogada 10*

*"a mexican tradition" poblano pepper filled with spiced ground beef pepitas, golden raisins, rice and queso fresco and topped with a walnut cream sauce and pomegranate syrup*

## *Main*

*our steak specials feature Estancia Farms Grass Fed Argentinian Beef  
your server will explain tonight's seafood specials*

### *Pollo con Mole 18*

*pan seared breast of chicken served over sweet corn puree  
with red chile rice and and tradicional mole*

### *Canyon Salmon 21*

*fresh atlantic salmon, smoked paprika dusted, pan seared,  
and topped with a grilled pineapple-mango salsa with red chile rice*

### *Barbacoa Short Rib 19*

*braised short rib over roasted poblano mashers,  
and served with a raspberry-chipotle chile sauce*

### *Enchiladas Del Mar 24*

*maine lobster, lump crab, gulf shrimp and salsa fresca  
on corn tortillas with a quajillo cream sauce*

### *Camarones con Callos 25*

*grilled large shrimp filled with asadero cheese and mild jalapenos  
wrapped in hatch chile rubbed bacon; harissa crusted scallops  
over sweet corn puree with a warm chorizo vinaigrette*

### *Pork Osso Buco 21*

*braised in chiles, red wine, garlic and fresh herbs and served  
with a chile arbol-wild mushroom sauce and roasted poblano mashers*

### *Bistek Nueva York 25*

*grilled new york strip, topped with walnut, cilantro and sun-dried  
tomato compound butter, served with roasted poblano mashers*

### *Ancho Filet 28*

*hand carved beef tenderloin, grilled and topped with  
ancho chile demi-glace, served with sautéed oyster mushrooms  
and roasted poblano mashers*

### *Argentinian Beef Special*

*we are proud to serve a variety of  
Estancia Farms Grass Fed Argentinian Beef  
your server will explain tonight's selection*

### *Por Vegetarianos*

#### *Chipotle Linguine 16*

*with spinach, cherry tomatoes, toasted pinon nuts  
and wild mushrooms in a hatch green chile, manchego cilantro cream sauce*

*Chef Fernando Ruiz    Sous Chef Banda Chavez*

*Fine art is furnished by Susan Schiesser  
and is available for purchase*

*an 18% gratuity will be added for parties of six or more*