

MILAGRO LUNCH

APPETIZERS

Calamari Frito

*lightly breaded and served with smoked jalapeno aioli
and house made charred guajillo-tomato salsa*

7

Milagro Trio

*tuna tartare with a sesame glaze
beef tartare with a serrano-soy vinaigrette
a combination of bay scallop ceviche with tequila marinade*

13

Green Chile Polenta

pan seared and served with a black bean salsa fresca and cilantro-lime aioli

8

Milagro Chips and Salsa

housemade chips with a charred tomato-guajillo salsa

4

SOUP AND SALAD

Today's Soup

Fernando's daily creation

Soup and 1/2 Sandwich

today's soup and 1/2 tenderloin sandwich

8

Milagro Caesar 8

*crisp hearts of romaine, toasted pinon,
shaved manchego cheese tossed in a guajillo-caesar dressing
add chicken 10 add salmon 12 add shrimp 14*

Grilled Pear Salad

*with baby spinach, grilled pears, candied walnuts,
red onion, blue cheese and piquillo peppers in a pomegranate vinaigrette*

11

Santa Fe Wedge

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

8

MAIN

all sandwiches come with your choice of truffle fries or tossed vinaigrette greens

Smoked Chicken Enchiladas

*two corn tortillas, stacked with mesquite house-smoked chicken breast
and asadero cheese topped with a red chile sauce and cilantro rice*

9

Baja Tacos

*pan seared mahi mahi on soft white corn tortillas
and topped with a papaya-cilantro slaw and served with avocado mousse*

two tacos 8 four tacos 11

139 Burger

*half pound hand packed ground beef on a toasted sourdough roll
add cheese; bacon; avocado; poblano rajas 1.00 each*

9

Chile en Nogada

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

10

Pulled Pork Sliders

*with quajillo bbq sauce, tobacco onions, asadero cheese
and grilled pineapple salsa on a toasted slider buns*

3 each

Sonoran Burrito 7

*filled with assorted sautéed fresh vegetables
and topped with red chile sauce, asadero cheese and a lime sour cream*

add: smoked chicken 9 carne asada 11

Grilled Tenderloin Sandwich

*sliced beef tenderloin, green chile and caramelized onions, with
melted asadero cheese and a smoked jalapeno mayonnaise*

13

Omelette of the Day

Fernando's Creation

AQ

Chef: Fernando Ruiz

an 18% gratuity will be added to parties of 6 or more thank you