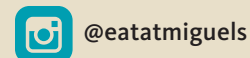


ROCHESTER HILLS
870 S. Rochester Road
(248) 453-5371

SHELBY TOWNSHIP
13635 23 Mile Road
(586) 247-4400



@eatatmiguel



facebook.com/eatatmiguel

www.eatatmiguel.com



Rate us on Yelp

Snap a pic and #eatatmiguel



WHAT WE'RE ALL ABOUT

We take a few things seriously – the authenticity of our made-from-scratch Mexican food (no ground beef here), the exact ratio of agave nectar to fresh lime juice in our housemade margaritas (nix the mix), and the importance of serving up fresh and yummy tableside salsa. So sit back, relax, and allow us to take you on a mini vacation.

Margaritas



CADILLAC GLASS 9.5 | PITCHER 40

Our signature Margarita! Fresh lime juice, 1800 Silver tequila, Gran Marnier. Sweet, sour, smooth.

CASA GLASS 7.5 | PITCHER 30

Miguel's House Margarita. Sauza Blanca Tequila, fresh lime juice and agave nectar.

POMEGRANATE GLASS 8 | PITCHER 35

A little sour, a little sweet, lots of goodness. On the rocks.

MAMBO 9.5

Frozen house Margarita swirled with our house Sangria and raspberry liqueur.

CORONA MARGARITA 9.5

House Margarita with a gravity-defying mini Corona!

JALAPEÑO 8

Raise an eyebrow and order this buzzworthy Margarita.

Bebidas Especiales

RUM PUNCH 7.5

Two types of rum and a mixture of tropical juices.

SANGRIA GLASS 7 | PITCHER 30

Fresh fruit juices, Cabernet, Triple Sec, and just a hint of Brandy.

MICHELADA 7.5

Mexican Beer cocktail. Made with Dos XX Lager, fresh lime juice, hot sauce, tomato juice, spices.

MOJITO – CLASSIC OR MEXICAN 8

Two refreshing options: Classic Mojito with Rum, or try a Mexican Mojito made with Tequila.

Happy Hour Specials

DRINK!

\$2.50 Bottled Mexican Beer

\$3 Mexican Draft Beer

\$5 Casa / \$7 Cadillac Margaritas

\$5 Sangria

EAT!

\$2 Mexican Tacos

\$5 Botana Nachos, Mini Quesadillas or Taquitos

MONDAY THRU FRIDAY 3 – 6 AND 9 – CLOSE.

SATURDAY 9 TO CLOSE. DINE IN ONLY.

Weekly Specials

MARGARITA MONDAYS

\$5 La Casa / \$5 Fruta Margaritas

TACO TUESDAYS

\$2 a la carta Tacos Mexicanos – carne asada, al pastor, carnitas, chorizo or grilled chicken.

ENCHILADA WEDNESDAYS

\$2 a la carta Enchiladas. Chicken, cheese or beef.

CORONA THURSDAYS

\$2.50 Corona / Corona Light

Beer



DRAFT 5

Dos XX Lager & Dos XX Amber, Negra Modelo, Modelo Especial, Pacifico, Corona Light, Blue Moon, Selections may vary. Ask about our seasonal draft!

	SINGLE	BUCKET OF 6
MEXICAN BOTTLES	4.5	21

Corona, Corona Light, Modelo Especial, Negra Modelo, Victoria, Bohemia, Pacifico, Tecate, Sol, Dos XX Lager & Dos XX Amber

	4	18
OTHER BOTTLES		

Bud, Coors Light, Labatt Blue Light, Michelob Ultra, Miller Lite

Wine

WHITES GLASS 7 | BOTTLE 30

Pinot Grigio – Canyon Road, Modesto, CA
Chardonnay – Canyon Road, Modesto, CA
Sauvignon Blanc – Canyon Road, Modesto, CA
Reisling – Chateau Grand Traverse, Traverse City, MI

REDS GLASS 7 | BOTTLE 30

Cabernet Sauvignon – Canyon Road, Modesto CA
Merlot – Canyon Road, Modesto CA
Pinot Noir – Canyon Road, Modesto CA
Malbec – Los Cardos, Mendoza, Argentina

Aperitivos — 10

GUACAMOLE **GF** TABLESIDE | 12
Freshly made, served with tortilla chips.

QUESO FUNDIDO **GF**
Melted jack cheese served with tortillas. Add chorizo | 2

TAQUITOS
Shredded chicken wrapped in corn tortillas and fried crispy.
4 per order served with avocado salsa, crema, pico & queso cotija.

CHILE CON QUESO
Hot melted cheese dip with roasted jalapeños. Add chorizo | 2

BOTANA NACHOS **GF**
Crunchy tostada chips, beans, melted jack cheese, jalapeños, and choice of meat. Served with fresh pico de gallo, guacamole and Mexican crema.

SOPE
3 pinched masa tortillas topped with beans, lettuce, pico, queso, salsa enchilado and crema. Add protein | 2

MIGUEL'S SAMPLER | 12
Sope, Chicken Wings, and Taquitos

Sopas/Ensaladas — 6/13

MIGUEL'S SALAD **GF**
Miguel's lettuce mix, fresh avocado, tomatoes, tortilla strips, grilled chicken, jack cheese, black beans and roasted corn.
Served with our house-made creamy dressing

MEXICAN CHOP CHOP **GF**
Miguel's lettuce mix, quinoa, roasted pepitas, queso cotija, roasted corn, dried cranberries, and tomato.
Chopped and tossed with our house-made vinaigrette dressing, topped with grilled chicken. Add avocado \$1.50

TOSTADA SALAD
Entrée salad served in a crunchy shell, with choice of meat, black beans, romaine lettuce, sour cream, guacamole, and pico de gallo.

TORTILLA SOUP **GF**
Peppery tomato soup with tortilla strips, fresh avocado, cheese and crema.

CHICKEN SOUP **GF**
A twist on the classic!

SOPA DE ALBONDIGAS
Homemade meatballs served in a flavorful beef soup.

GF Gluten Allergy-Friendly, or can be made Gluten-Allergy Friendly

- At Miguel's, the festive atmosphere, smiles, and good times are complimentary.
- Small sides of misc items (sour cream, cheese, pico, etc) and extra, extra salsas are not.
- Availability of avocados could lead to price change and/or omission from certain plates.
- Groups of 6 or more: an automatic gratuity of 18% will be added to the bill. Thanks for understanding!

Platos Fuertes

\$16

Includes your choice of 2 sides:

REFRITOS – Refried Pinto Beans
MEXICAN RICE

CURTIDO – Mexican Cabbage Salad

ELOTES – Off the Cobb Roasted Corn Salad
PAPAS CON CHORIZO – Potatoes and Chorizo

PLATO DE MIGUEL

A bit of everything – carne asada, carnitas and chile relleno.

STEAK TAMPIQUEÑA **GF**
Served with a cheese enchilada and avocado.

CARNITAS **GF**
Slow-cooked pork, salsa verde.

CARNE ASADA **GF**
Carne asada grilled skirt steak with salsa verde and nopales salad.

MILANESA DE POLLO
Chicken breast pounded thin, breaded and pan fried.

PESCADO / CAMARONES AL MOJO DE AJO **GF**
Choose line-caught fresh fish or fresh shrimp in a smooth garlic butter sauce.

PECHUGA CON MOLÉ
Grilled chicken breast served atop our homemade molé salsa.

Fajitas **GF** Available for 1 or 2 people.

CHICKEN 14 | STEAK 15 | SHRIMP 16
Brought to you on a sizzling platter with your choice of meat or any combination of the three. Served with tortillas, beans, rice, sour cream, guac & pico de gallo.

PICADO STYLE ADD \$3
Feeling adventurous? Then try them smothered in warm enchilada salsa and melted jack cheese.



Cantina Classics — 12

PROTEIN OPTIONS FOR THE DISHES BELOW:
MACHACA DE POLLO / RES – Shredded Chicken / Beef
CARNE ASADA – Steak | POLLO ASADO – Grilled Chicken
CHORIZO – Our own house-made Mexican Sausage
CARNITAS – Savory Pork | FRIED AVOCADO
AL PASTOR – Spicy & Sweet Pork | SHRIMP | VEGGIE
(Steak and shrimp costs a few pesos more.)

TACOS MEXICANOS **GF**
3 soft corn tortillas, onions, cilantro, salsa. Served with rice & beans.

ENCHILADAS **GF**
3 corn tortillas smothered in melted cheese and tangy salsa verde or our red enchilado salsa. Served with rice & beans.

QUESADILLA
Sharp jack cheese with your choice of meat grilled in a flour tortilla. Served with guac, sour cream and pico. Corn tortillas on request.

TACOS AMERICANOS
3 tacos, served crunchy or soft with lettuce, tomato and cheese. Served with rice & beans.

MIGUEL'S BURRITO ENORME
A huge burrito filled with all the fixings – beans, rice, choice of meat, pico and sour cream, then smothered in enchilada salsa and cheese.

CHIMICHANGA
Our huge burrito, fried up and smothered with our homemade enchilada salsa. Served with pico, guac, and sour cream.

FISH TACOS **GF** | 14
3 delicious beer-battered or grilled line-caught fresh fish on soft corn tortillas, served with cabbage, pico, and salsa. Served with rice & beans.

ENCHILADAS DE MOLÉ | 14
3 chicken enchiladas smothered in our slow-cooked, homemade molé salsa. Served with rice & beans.

COMBO PLATE | PICK 2 FOR 12 | PICK 3 FOR 14
Enchilada • Burrito • Taco • Chile Relleno • Tamale • Tostada • Sope
Served with rice & beans.

Shared Sides

REFRITOS – Refried Pinto Beans | 2
MEXICAN RICE | 2
CURTIDO – Mexican Cabbage Salad | 4
ELOTES – Off the Cobb Roasted Corn Salad | 4
PAPAS CON CHORIZO – Potatoes and Chorizo | 4