

MILAGRO GROUPS MENU

*we serve groups of 12 or more guests centre table (family style)
appetizers serve 3 - 4 guests each, entrees serve 6 - 8 guests
guests must choose one menu for the table
your server will assist you to order enough food for all guests
for the 1st round of drinks we offer pitchers of:
margarita clásica, sangría or non alcoholic aguas frescas
& buckets of: cerveza bottles or jarritos mexican pop*

BOTANAS / APPETIZERS

choose 3 botanas & ceviches, each serves 3 - 4 guests

GUACAMOLE ^(v) 28

*house guacamole: avocado, lime, chile serrano & tomato,
served with corn totopos on the side*

add 3 fresh house salsas + 7

QUESO FUNDIDO ^(vg) ^(g) 21.5

*melted gouda cheese served in a hot plate
with 4 warm flour tortillas on the side*

add house pork chorizo + 3.5

add sautéed nopales + 3.5

ENSALADA CÉSAR 32

*hearts of romaine, egg, lime & anchovy dressing,
house sourdough croutons ^(g), shaved parmesan cheese*

add 12 pan seared shrimp + 19

CEVICHEs

*our ceviches are prepared with chilled fresh seafood,
sliced avocado, crisp tostadas & house salsa picante 'victoria'*

CAMPECHANO 50

*octopus & b.c. snapper, chopped serrano,
plum tomato, red onion, cilantro*

CEVICHE DE HUACHINANGO 48

*b.c. snapper, sweet mango, chile serrano,
red onion, plum tomato*

CEVICHE 7 MARES 48

*snapper, octopus, pickled celery, serrano,
cucumber, tomatillo, salsa verde*

LOS CLÁSICOS

*entrées are served with warm corn tortillas & each serves 8 tacos
we recommend choosing 3 different dishes*

ALAMBRE *sautéed sliced ribeye, smoked bacon, chile poblano, gouda cheese,
with mexican rice, chile puya & mulato salsa* 60
add house pork chorizo 7

COCHINITA PIBIL *signature 12hr braised pulled pork in achiote-orange marinade,
habanero onions, refrito beans* 54

BARBACOA PACHUCA *slow roasted lamb shoulder in banana leaves, tomato,
chile jalapeño & beer salsa borracha, cilantro, onion* 58

RAJAS ^(vg) *sautéed poblano peppers, red onions & corn, with tomatillo & chile
morita salsa, crumbled cotija cheese* 50

TINGA DE POLLO *pulled roasted chicken, tomato & chile chipotle salsa,
sliced avocado, crumbled cotija cheese* 52

QUESO PANELA CON NOPAL *griddled panela cheese, sautéed sliced cactus,
charred tomatillo & serrano salsa* 52

LOS OTROS PLATILLOS

LAS ENCHILADAS *(6 each) tortillas filled with pulled chicken, panela cheese ^(vg)
or griddled vegetables ^(v), topped with crema, cotija cheese & choice of salsa* 56

'CAFÉ TACUBA' – *roasted green tomatillo & chile serrano*

CUATRO CHILES – *charred tomato, chiles chipotle, árbol, jalapeño & morita*

TOSTADAS DOÑA FLORA *(6 each) crisp tortillas piled high with pulled roast
chicken simmered in tomato & chipotle, refritos, avocado, crema & tomato* 58

SIDES *each serves 3 - 4 guests* 11

CHILES DE CHOLE *house pickled jalapeños*

SALSA PICO DE GALLO

CEBOLLAS MORADAS *pickled red onions*

MEXICAN RICE

FRIJOLEs DE LA OLLA *stewed beans*

FRIJOLEs REFritos *refried beans*

CHORIZO TOLUQUEÑO

LOS POSTRES *house desserts*

CHURROS CON CAJETA ^(g)

*12 sweet pastries, sugar &
cinnamon, milk caramel* 26

BUÑUELOS CON PILONCILLO ^(g)

*6 dough fritters drizzled with
mexican molasses honey* 26

LICOR, CERVEZAS y BEBIDAS

PITCHERS y BUCKETS

MARGARITA <i>cazadores blanco, fresh lime, house triple sec</i> 7.5oz (serves 4)	56
SANGRÍA <i>red or white wine, triple sec, soda, cane sugar, fresh lime, fresh fruits & berries</i> 6oz (serves 4)	54
AGUA FRESCA <i>non-alcoholic fruit drinks, prepared with cane sugar, choose your flavour</i> (serves 4)	19
6 CERVEZAS BUCKET <i>choose any two of our bottled beers</i>	42
6 JARRITOS BUCKET <i>choose any two of our flavours</i>	31
NUESTRAS MARGARITAS <i>crafted with fresh lime, cane sugar & our house triple sec</i> pitcher 7.5oz reg 1.25oz large 2.5oz	
CLÁSICA <i>cazadores blanco & salt rim</i> reg 16.5 large 20	20
DE PEPINO <i>fresh cucumber & salt rim</i> reg 17.5 large 21	21
DE MANGO <i>sweet mango & chile piquín rim</i> reg 17.5 large 21	21
DE TAMARINDO <i>tamarind & chile piquín rim</i> reg 17.5 large 21	21
MILAGRO <i>ancho & pasilla chile infused cazadores blanco, house triple sec, salt & pasilla rim</i> 2.5oz	21
SERRANA <i>cazadores reposado, house triple sec, muddled chile serrano, salt & serrano rim</i> 2.5oz	21
LA FLOR <i>mezcal agua santa, st. Germaine liqueur, orange bitters, salt & turbinado sugar rim</i> 2.5oz	23
OAXAQUEÑA <i>mole spice infused mezcal vida joven, house triple sec, chile morita, salt rim</i> 2.5oz	22

LOS COCTELES DE LA CASA

SANGRÍA <i>red or white wine, house triple sec, soda, cane sugar, lime, fruits & berries</i> glass 1.5oz	16
MOJITO TRADICIONAL <i>bacardi silver, muddled mint, lime, angostura bitters & raw sugar</i> 1.5oz	17
SPRITZ DE LA CASA <i>aperol, white wine morita triple-sec, soda spritz</i> 2.5oz	18
MEZCAL MULE <i>mezcal verde, ginger beer, fresh lime</i> 1.5oz	20
PIÑA COLADA <i>havana club 3yrs, coco cream, pineapple juice</i> 1.5oz	17
PALOMA <i>cazadores blanco, jarrito grapefruit, fresh lime, salt rim</i> 1.5oz	18
BLACK OAXACA <i>mezcal vida joven, kahlúa, licor 43, espresso shot</i> 1.5oz	22
QUETZAL <i>mezcal vida joven, campari, lime, pineapple juice</i> 2.5oz	22
LOS COCTELES PICANTES <i>milagro's original spicy cocktails</i>	
OLD SPICY <i>house infused ancho & pasilla chile cazadores blanco, bulleit bourbon, mole bitters, cane sugar</i> 1.5oz	19
NUESTRO NEGRONI <i>mezcal vida, campari, house infused chile morita triple sec, cranberry bitters</i> 2.5oz	21
CÉSAR SANGRÓN <i>habanero vodka, clamato, our salsa 'victoria', lime, house pickled jalapeños, marinated olives, our chile-celery salt rim</i> 1.5oz	17
SANTA SABINA <i>serrano infused cazadores reposado, st. germaine, dry vermouth, fresh chile serrano & cucumber</i> 2.5oz	21
INQUIRE ABOUT OUR SELECTION OF TEQUILA, MEZCAL & WINE	

DE BATALLA *(rail spirits)* 1oz 8.5 2oz 16
served neat, on the rocks or with any mixer

CAZADORES BLANCO	
BACARDI SILVER	
TANQUERAY	
JAMESON	
ABSOLUT	
CANADIAN CLUB	
JACK DANIEL'S	

LAS CERVEZAS 8.5

NEGRA MODELO	
MODELO ESPECIAL	
CORONA	
CORONA SUNBREW <i>(non-alcoholic)</i>	
TECATE <i>(tall boy)</i>	10
ESTRELLA DAMM <i>(tall boy)</i>	10

BUCKET OF 6 CERVEZAS *(bottles only)*
42

LAS MICHELADAS *bottled beer, ice filled glass, fresh lime & salt-chile rim*

CLÁSICA	11
PREPARADA <i>clásica + our house salsa picante 'victoria' & worcestershire sauce</i>	12
ESPECIAL <i>preparada + clamato</i>	14
SERRANA <i>especial + 1oz serrano infused tequila cazadores reposado</i>	21
PICOSITA <i>especial + 1oz chile ancho & pasilla infused cazadores blanco</i>	19

LAS CERVEZAS DE BARRIL *pints*

MILAGRO HOUSE LAGER	8.5
SPEARHEAD HAWAIIAN PALE ALE	9.5
SKELETON CREW AMBER	9.5
SKELETON CREW PILSNER	9.5

LAS AGUAS FRESCAS *refreshing iced drinks with cane sugar*
glass 6 pitcher 19

AGUA DE MANGO *sweet mango*

LIMONADA DE PEPINO *fresh lime, cucumber puree*

AGUA DE TAMARINDO *traditional tamarind fruit*

HORCHATA *rice, milk, cinnamon*

AGUA DE JAMAICA *hibiscus flower infusion*

LOS REFRESCOS *mexican pop* 5.5

COCA COLA

JARRITOS *fruit punch, mandarin, pineapple, grapefruit, guava*

LOS COCTELES SIN ALCOHOL 8.5
cocktails prepared without alcohol

PALOMITA *fresh lime, jarrito grapefruit, sugar rim*

COCOLADA *pineapple juice, cream of coconut, served frozen*

MANGO MULE *fresh mango, cucumber slices, lime, ginger ale*

MOJITO MORAS *muddled mint, fresh berries, lime, cane sugar*

CONGA *orange juice, pineapple juice fresh mango, hibiscus infusion*

PEPINO FIZZ *cucumber purée, lime, cane sugar syrup, soda*

NO-CHELADA *clamato, house salsa picante 'victoria', lime, worcestershire, grapefruit jarrito, chile piquín rim*