

## MILAGRO GROUPS MENU

Thanks for choosing Milagro Cantina

**To book tables of 12 -20 guests** reserve online at [www.milagrorestaurant.com](http://www.milagrorestaurant.com)  
Large tables available Lunch 12pm or after 2pm • Dinner 5pm or after 8pm  
We serve our food & the first round of drinks centre table, family style.

**Choose your menu to share \***

**Food:** 3 Botanas & Ceviches + 3 Clásicos + 3 Sides + Dessert

**Drinks:** Pitchers of Margarita, Sangría or Agua Fresca  
Buckets of 6 Cervezas or 6 Jarritos Pop  
Bottles of Wine

**For groups of more than 20 guests** email us: [catering@milagrorestaurant.com](mailto:catering@milagrorestaurant.com)

### BOTANAS / APPETIZERS

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

#### GUACAMOLE <sup>(v)</sup> 26

house guacamole: avocado, lime, chile serrano & tomato,  
served with corn totopos on the side  
add 3 fresh house salsas + 7

#### QUESO FUNDIDO <sup>(vg)</sup> (f) 21

melted gouda cheese, house pork chorizo,  
served with 4 warm flour tortillas on the side  
add house pork chorizo + 3.5  
add sautéed nopales + 3

#### ENSALADA CÉSAR 30

hearts of romaine, egg, lime & anchovy dressing,  
house garlic croutons, 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 46

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

#### CEVICHE 7 MARES 45

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

## LOS CLÁSICOS

choose 3 entrées, each serves 3 - 4 guests  
each entrée is served with 8 warm corn tortillas on the side

RAJAS <sup>(vg)</sup> sautéed poblanos peppers, cactus & corn, warm tomatillo & chile serrano salsa tacuba, crumbled cotija cheese 46

COCHINITA PIBIL pulled slow braised pork leg, tangy achiote, garlic & orange adobo, pickled habanero onions 52

BARBACOA PACHUCA slow roasted lamb shoulder in banana leaf, tomato, chile jalapeño & beer salsa borracha, cilantro, onion 54

ALAMBRE sautéed sliced ribeye, smoked bacon, chile poblano, gouda cheese, with mexican rice, chile puya & mulato salsa  
add house pork chorizo 58  
7

TINGA DE POLLO pulled roasted chicken, tomato & chile chipotle salsa, sliced avocado, crumbled cotija cheese 50

## LOS OTROS PLATILLOS

LAS ENCHILADAS (6 each) tortillas filled with pulled chicken, panela cheese <sup>(vg)</sup> or griddled vegetables <sup>(v)</sup>, topped with crema, cotija cheese & choice of salsa 44  
'CAFÉ TACUBA' - roasted green tomatillo & chile serrano  
CUATRO CHILES - charred tomato, chiles chipotle, árbol, jalapeño & morita

## SIDES each serves 3 - 4 guests

CHILES DE CHOLE house pickled jalapeños 9

SALSA PICO DE GALLO 9

CEBOLLAS MORADAS pickled red onions 9

MEXICAN RICE 11

DE OLLA stewed beans 11

REFRITOS refried beans 11

CHORIZO TOLUQUEÑO 13

## LOS POSTRES house desserts

CHURROS CON CAJETA <sup>(f)</sup>  
12 sweet pastries, sugar & cinnamon, milk caramel 25

BUÑUELOS CON PILONCILLO <sup>(f)</sup>  
6 dough fritters drizzled with mexican molasses honey 25

• (v) vegan (vg) vegetarian (f) flour • milagro's food is spicy, we use a variety of chiles for flavour & cilantro; enjoy our food as prepared • we use pork, nuts & seafood, advise your server of allergies •  
• your food may come in contact with any allergen through cross contamination •  
• 18% gratuity is added to bills of 8 or more guests; we do no split bills •

## NUESTROS COCTELES

### PITCHERS y BUCKETS

MARGARITA <i>cazadores blanco, fresh lime, house triple sec</i> 7.5oz (serves 4)	53
SANGRÍA <i>red or white wine, triple sec, soda, cane sugar, fresh lime, fresh fruits &amp; berries</i> 6oz (serves 4)	48
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
<b>NUESTRAS MARGARITAS</b>	
<i>crafted with fresh lime, cane sugar &amp; our house triple sec</i>	
<i>small 1.25oz large 2.5oz pitcher 7.5oz</i>	
CLÁSICA <i>cazadores blanco &amp; salt rim</i>	
<i>small 16 large 20</i>	
DE PEPINO <i>fresh cucumber &amp; salt rim</i>	
<i>small 17 large 21</i>	
DE MANGO O TAMARINDO <i>choice of sweet mango or tamarind with a chile piquín rim</i>	
<i>small 17 large 21</i>	
MILAGRO <i>ancho &amp; pasilla chile infused cazadores blanco, house triple sec, salt &amp; pasilla rim</i> 2.5oz	21
SERRANA <i>cazadores reposado, house triple sec muddled chile serrano, salt &amp; serrano rim</i> 2.5oz	21
LA FLOR <i>mezcal agua santa, st. germaine liqueur, orange bitters, salt &amp; turbinado sugar rim</i> 2.5oz	23
OAXAQUEÑA <i>mole spice infused mezcal verde joven, house triple sec, chile morita &amp; salt rim</i> 2.5oz	21
PLATA <i>herradura blanco, grand marnier liqueur, salt rim</i> 2.5oz	25

### LOS COCTELES DE LA CASA

SANGRÍA <i>red or white wine, house triple sec, soda, cane sugar, lime, fruits &amp; berries</i> pitcher 6oz 48 glass 1.5oz 15	
MOJITO TRADICIONAL <i>bacardi silver, muddled mint, lime, angostura bitters &amp; raw sugar</i> 1.5oz	16
PALOMA <i>cazadores blanco, fresh lime, jarrito grapefruit, salt rim</i> 1.5oz	16
QUETZAL <i>mezcal verde joven, aperol, lime, pineapple juice</i> 2.5oz	21
BLACK OAXACA <i>mezcal verde joven, kahlúa, licor 43, espresso shot</i> 1.5oz	21
PIÑA COLADA <i>habana club 7yrs, coco cream, pineapple juice</i> 1.5oz	16
<b>LOS COCTELES PICANTES</b>	
<i>milagro's original spicy cocktails</i>	
OLD SPICY <i>ancho &amp; pasilla chile infused cazadores blanco, bulleit bourbon, mole bitters, cane sugar</i> 1.5oz	19
NUESTRO NEGRONI <i>mezcal sombra campari, chile morita infused triple sec, cranberry bitters</i> 2.5oz	21
CÉSAR SANGRÓN <i>habanero vodka, clamato, salsa 'victoria', lime, olives, pickled jalapeños, chile rim</i> 1.5oz	16
SANTA SABINA <i>serrano infused cazadores reposado, st. germaine, dry vermouth, fresh chile serrano &amp; cucumber</i> 2.5oz	21

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TEQUILA, MEZCAL & WINE

## LICOR, CERVEZAS y BEBIDAS

<b>DEL RIEL - RAIL</b>	1oz 8.5 2oz 15.5	<b>LAS AGUAS FRESCAS</b> <i>refreshing iced drinks with cane sugar</i>	glass 6 pitcher 21
CAZADORES BLANCO		AGUA DE MANGO <i>sweet mango</i>	
BACARDI SILVER		LIMONADA DE PEPINO <i>fresh lime, cucumber puree</i>	
TANQUERAY		AGUA DE TAMARINDO <i>traditional tamarind fruit</i>	
JAMESON		HORCHATA <i>rice, milk, cinnamon</i>	
ABSOLUT		AGUA DE JAMAICA <i>hibiscus flower infusion</i>	
CANADIAN CLUB		<b>LOS REFRESCOS</b> <i>mexican pop</i>	5.5
JACK DANIELS		COCA COLA	
<b>LAS CERVEZAS</b>	8.5	JARRITOS <i>fruit punch, mandarin, pineapple, grapefruit, guava</i>	
CORONA		<b>LAS MICHELADAS</b> <i>bottled beer, ice filled glass, fresh lime &amp; salt-chile rim</i>	
NEGRA MODELO		CLÁSICA	11
MODELO ESPECIAL		PREPARADA <i>clásica + salsa picante 'victoria', worcestershire</i>	12
TECATE <i>(tall boy)</i>	10	ESPECIAL <i>preparada + clamato</i>	14
ESTRELLA DAMM <i>(tall boy)</i>	10	BORRACHA <i>especial + 1/2 oz tequila cazadores reposado</i>	17
BUCKET OF 6 CERVEZAS <i>(bottles only)</i>	46	MIXTECA <i>especial + 1/2 oz mezcal sombra</i>	19
<b>LAS CERVEZAS DE BARRIL</b> <i>pints</i>		<b>LOS COCTELES SIN ALCOHOL</b> 8	<i>cocktails prepared without alcohol</i>
MILAGRO HOUSE LAGER	8	MANGO MULE <i>fresh mango, cucumber slices, lime, bitters, ginger ale</i>	
SPEARHEAD HAWAIIAN PALE ALE	9	MOJITO MORAS <i>muddled mint, fresh berries, bitters, lime, cane sugar</i>	
SPEARHEAD AMBER OF THE NORTH	9	CONGA <i>orange juice, pineapple juice</i>	
SPEARHEAD CZECH PILSNER	9		