

MILAGRO GROUPS MENU

Thanks for choosing Milagro Cantina

To book tables of 12 -20 guests reserve online at 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

BOTANAS / APPETIZERS

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

GUACAMOLE ^(v) 26

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

add 3 fresh house salsas + 7

QUESO FUNDIDO ^{(vg) (f)} 20

*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 ^(vg) 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 50

BARBACOA PACHUCA slow roasted lamb shoulder in banana leaf, tomato, chile jalapeño & beer salsa borracha, cilantro, onion 52

ALAMBRE sautéed sliced ribeye, smoked bacon, chile poblano, gouda cheese, with mexican rice, chile puya & mulato salsa
add house pork chorizo 56
7

TINGA DE POLLO pulled roasted chicken, tomato & chile chipotle salsa, sliced avocado, crumbled cotija cheese 48

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 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 ^(f)
12 sweet pastries, sugar & cinnamon, milk caramel 25

BUÑUELOS CON PILONCILLO ^(f)
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 •

CERVEZAS y BEBIDAS

PITCHERS y BUCKETS

MARGARITA <i>cazadores blanco, fresh lime, house triple sec</i> 7.5oz (serves 4)	58
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)	21
6 CERVEZAS BUCKET <i>choose any two of our bottled beers</i>	46
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>	
<i>small 1.25oz large 2.5oz pitcher 7.5oz</i>	
CLÁSICA <i>cazadores blanco & salt rim</i>	
<i>small 16 large</i>	19
DE PEPINO <i>fresh cucumber & salt rim</i>	
<i>small 17 large</i>	20
DE MANGO O TAMARINDO <i>choice of sweet mango or tamarind with a chile piquín rim</i>	
<i>small 17 large</i>	20
MILAGRO <i>ancho & pasilla chile infused cazadores blanco, house triple sec, salt & pasilla rim</i> 2.5oz	22
LA FLOR <i>mezcal agua santa, st. germaine liqueur, orange bitters, salt & turbinado sugar rim</i> 2.5oz	24
SERRANA <i>tromba blanco, house triple sec muddled chile serrano, salt & serrano rim</i> 2.5oz	24
OAXAQUEÑA <i>mole spice infused mezcal verde joven, house triple sec, chile morita & salt rim</i> 2.5oz	25
PLATA <i>patrón blanco, grand marnier liqueur, salt rim</i> 2.5oz	28

LOS COCTELES DE LA CASA

SANGRÍA <i>red or white wine, house triple sec, soda, cane sugar, lime, fruits & berries</i>	15	pitcher 6oz	54
MOJITO TRADICIONAL <i>bacardí silver, muddled mint, lime, angostura bitters & raw sugar</i> 1.5oz	15		
PALOMA <i>cazadores blanco, fresh lime, jarrito grapefruit, salt rim</i> 1.5oz	17		
QUETZAL <i>mezcal verde joven, aperol, lime, pineapple juice</i> 2.5oz	23		
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	17		
LOS COCTELES PICANTES			
<i>milagro's original spicy cocktails</i>			
OLD SPICY <i>ancho & pasilla chile infused cazadores blanco, bulleit bourbon, mole bitters, cane sugar</i> 1.5oz	20		
NUESTRO NEGRONI <i>mezcal sombra campari, chile morita infused triple sec, cranberry bitters</i> 2.5oz	22		
CÉSAR SANGRÓN <i>habanero vodka, clamato, salsa 'victoria', lime, olives, pickled jalapeños, chile rim</i> 1.5oz	17		
SANTA SABINA <i>serrano infused cazadores reposado, st. germaine, dry vermouth, fresh chile serrano & cucumber</i> 2.5oz	22		

INQUIRE ABOUT OUR SELECTION OF
TEQUILA, MEZCAL & WINE

COCTELES

LAS CERVEZAS

CORONA	8.5
NEGRA MODELO	
MODELO ESPECIAL	
TECATE (<i>tall boy</i>)	10
ESTRELLA DAMM (<i>tall boy</i>)	10
BUCKET OF 6 CERVEZAS (<i>bottles only</i>)	46
LAS MICHELADAS <i>bottled beer, ice filled glass, fresh lime & salt-chile rim</i>	
CLÁSICA	11
PREPARADA <i>clásica + salsa picante 'victoria', worcestershire</i>	12
ESPECIAL <i>preparada + clamato</i>	14
BORRACHA <i>especial + 1/2 oz tequila cazadores reposado</i>	17
MIXTECA <i>especial + 1/2 oz mezcal sombra</i>	19
LAS CERVEZAS DE BARRIL <i>pint</i>	9
MILAGRO HOUSE LAGER	
SPEARHEAD HAWAIIAN PALE ALE	
SPEARHEAD AMBER OF THE NORTH	
SPEARHEAD CZECH PILSNER	

LAS AGUAS FRESCAS *refreshing iced drinks with cane sugar*
glass 6 pitcher 21

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
cocktails prepared without alcohol

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

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

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

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

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