

## MILAGRO GROUPS MENU

Thanks for choosing **Milagro**. We serve groups of 12 - 20 guests  
We serve our food & the first round of drinks centre table, family style.

Lunch 12:00pm or after 2pm • Dinner 5:00pm or after 8:00pm

**Choose your menu to share \***

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

**Drinks:** Pitchers of Margarita, Sangria or Agua Fresca

Buckets of 6 Cervezas or 6 Jarritos Pop

Bottles of Wine

*\*Please note: our menu, prices & availability are subject to change  
To book please email us: [catering@milagrorestaurant.com](mailto:catering@milagrorestaurant.com)*

### BOTANAS / APPETIZERS

*choose 3 botanas & ceviches*

**GUACAMOLE Y SALSAS (v)** \$24.5  
house guacamole: avocado, lime, chile serrano & tomato,  
3 fresh house salsas, corn totopos  
add pico de gallo + \$4

**QUESO FUNDIDO (served in house only - vg)** 24.5  
melted gouda cheese, house pork chorizo,  
warm flour tortillas on the side

**ENSALADA CÉSAR** \$29  
hearts of romaine, egg, lime & anchovy dressing,  
house garlic croutons, shaved parmesan cheese  
add 12 pan seared shrimp + \$19

**CEVICHE Y COCTELES**  
prepared with chilled fresh seafood, served with sliced avocado  
& crisp tostada, served with our house salsa picante 'victoria'

**CEVICHE VUELVE A LA VIDA** \$48  
octopus, snapper, shrimp, chopped serrano,  
plum tomato, red onion

**CEVICHE TROPICAL** \$44  
b.c. snapper, sweet mango, chile serrano,  
red onion, plum tomato

**COCTEL NAUTILUS** \$44  
chilled shrimp, spicy & tangy cocktail salsa,  
plum tomato, chile serrano & onion

## LOS CLÁSICOS / ENTREES

*served with corn tortillas & garnishes on the side - choose 3 entrées*

**RAJAS (vg)** sautéed poblanos peppers, cactus & corn, warm tomatillo  
& chile serrano salsa tacuba, crumbled cotija cheese \$44

**COCHINITA PIBIL** pulled slow braised pork leg, tangy achiote, garlic  
& orange adobo, pickled habanero onions \$46

**BARBACOA PACHUCA** slow roasted lamb shoulder in banana leaf,  
tomato, chile jalapeño & beer salsa borracha, cilantro, onion \$48

**ALAMBRE** sautéed sliced aaa ribeye, smoked bacon, poblano chile,  
gouda cheese, tomatillo & serrano salsa verde \$52

**TINGA DE POLLO** pulled roasted chicken, tomato & chile chipotle salsa,  
sliced avocado, crumbled cotija cheese \$44

**LAS ENCHILADAS** tortillas filled with pulled chicken, panela cheese (vg) or  
griddled vegetables (v), topped with crema, cotija cheese, choice salsa \$44

'CAFÉ TACUBA' - roasted green tomatillo & chile serrano  
CUATRO CHILES - charred tomato, chiles chipotle, árbol, jalapeño & morita

### SIDES each serves 3-4 guests

**MEXICAN RICE** \$12

**DE OLLA** stewed beans \$12

**REFRITOS** refried beans \$12

**CHORIZO TOLUQUEÑO** \$12

**HOUSE-PICKLED JALAPEÑOS** \$10

**SALSA PICO DE GALLO** \$10

### DESSERTS

**CHURROS CON CAJETA**  
one dozen fried pastries in sugar &  
cinnamon with milk caramel \$24

**BUÑUELOS CON PILONCILLO**  
one dozen crisp dough rounds with  
raw sugar piloncillo honey \$22

*\* (v) vegan (vg) vegetarian \* please enjoy our traditional food as prepared, modifications are not allowed; they slow down our kitchen & affect the flavour & quality of our food \**

*\* we use cilantro & chiles for seasoning, our food is spicy \**

*\* advise us of any allergies, we use pork, nuts & seafood. cross contamination occurs \**

*\* we have a minimum food consumption per guest: Lunch \$38 - Dinner \$42 \**

*\* we add 18% gratuity & present a single bill \**

## PITCHERS & BUCKETS

**MARGARITA PITCHER** cazadores blanco, house triple sec, lime (serves 4) \$56

**SANGRÍA PITCHER** red or white wine, house triple sec, soda, cane sugar lime, fruits & berries (serves 4) \$52

**AGUA FRESCA PITCHER** non-alcoholic fruit drinks with cane sugar, choose your flavour (serves 4) \$19.5

**BUCKET OF 6 CERVEZAS** choose any two of our bottled beers \$48

**BUCKET OF 6 JARRITOS** choose any two of our flavours \$31

**LAS MARGARITAS** crafted with house triple sec, cane sugar & fresh lime juice

**CLÁSICA** cazadores blanco, salt rim  
small \$15.5 large \$19

**DE PEPINO** fresh cucumber, salt rim  
small \$16 large \$19.5

**MANGO OR TAMARINDO** choice of fruit, chile piquín rim  
small \$16 large \$19.5

**MILAGRO** ancho & pasilla chile infused cazadores blanco, salt rim \$20

**SERRANA** tromba blanco, muddled serrano, chile piquín rim \$22

**OAXAQUEÑA** mezcal sombra, chile piquín salt rim \$23.5

**PLATA** herradura blanco, grand marnier, salt rim \$26

## COCTELES DE LA CASA

**SANGRÍA** red or white wine, house triple sec, soda, cane sugar lime, fruits & berries \$14

**MOJITO TRADICIONAL** ron bacardí silver, muddled mint, lime, raw sugar, angostura bitters \$14

**PALOMA** cazadores blanco, fresh lime, jarrito grapefruit, salt rim \$16.5

**QUETZAL** mezcal sombra, aperol, lime, pineapple juice \$22

**BLACK OAXACA** mezcal sombra, kahlúa, licor 43, espresso shot \$21

**PIÑA COLADA** havana club 7yrs, coco cream, pineapple juice \$16.5

**COCTELES PICANTES** try one of milagro's original spicy cocktails

**NUESTRO NEGRONI** mezcal sombra chile campari, chile morita infused triple sec, cranberry bitters \$21

**CÉSAR SANGRÓN** habanero vodka, clamato, salsa 'victoria', lime, olives, pickled jalapeños, chile rim \$16

**MEZCAL TÓNIC** mezcal casamigos, tanqueray gin, tonic, fresh chile serrano & cucumber slices \$21

**OLD SPICY** bulleit bourbon, ancho & pasilla chile infused cazadores blanco, mole bitters, cane sugar \$19.5

*Inquire about selection of Tequila, Mezcal & Wine*

**CERVEZAS** \$8.5

**CORONA**

**NEGRA MODELO**

**MODELO ESPECIAL**

**TECATE** (tall boy) \$10

**ESTRELLA DAMM** (tall boy) \$10

**BUCKET OF 6 CERVEZAS** (bottles) \$48

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

**CLÁSICA** \$11.5

**PREPARADA** clásica + salsa picante 'victoria', worcestershire \$12.5

**ESPECIAL** preparada + clamato \$13.5

**BORRACHA** especial + ½ oz tequila cazadores reposado \$17

**MIXTECA** especial + ½ oz mezcal \$19

## IMPORT y CRAFT DRAFT

**MILAGRO HOUSE LAGER** \$9

**SPEARHEAD HAWAIIAN PA** \$9.5

**CREEMORE SPRINGS LAGER** \$9.5

**STEAM WHISTLE PILSNER** \$9.5

**AGUAS FRESCAS** refreshing, iced drinks with cane sugar  
glass \$5.5 pitcher \$19.5

**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

**MEXICAN POP** \$5.5

**COCA COLA**

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