

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) \$25

house guacamole: avocado, lime, chile serrano & tomato,

served with corn totopos on the side

add 3 fresh house salsas + \$6.5

QUESO FUNDIDO \$19.5

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 \$28

hearts of romaine, egg, lime & anchovy dressing,

house garlic croutons, shaved parmesan cheese

add 12 pan seared shrimp + \$19

CEVICHES Y COCTELES

prepared with chilled fresh seafood, served with sliced avocado

& crisp tostada, served with our house salsa picante 'victoria'

CAMPECHANO \$46

octopus & b.c. snapper, chopped serrano,

plum tomato, red onion, cilantro

CEVICHE DE HUACHINANGO \$44

b.c. snapper, sweet mango, chile serrano,

red onion, plum tomato

CEVICHE 7 MARES \$42

snapper, octopus, pickled celery, serrano,

cucumber, tomatillo, salsa verde

LOS CLÁSICOS / ENTREES

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 \$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 \$54

ALAMBRE sautéed sliced aaa ribeye, smoked bacon, poblano chile, gouda cheese, tomatillo & serrano salsa verde \$54

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

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 (pickled jalapeños) \$9

MEXICAN RICE \$11

DE OLLA stewed beans \$11

REFRITOS refried beans \$11

CHORIZO TOLUQUEÑO \$13

SALSA PICO DE GALLO \$9

DESSERTS

CHURROS CON CAJETA

12 ea sweet pastries, sugar

& cinnamon, milk caramel \$25

BUÑUELOS CON PILONCILLO

6 ea dough fritters drizzled

with mexican molasses honey \$25

- (v) vegan (vg) vegetarian • please enjoy our traditional food as prepared, modifications are not allowed; they slow down our kitchen & affect the flavour of our food •
- we use cilantro & chiles for seasoning, **our food is spicy** • we use pork, nuts & seafood, advise your server of allergies • **your food may come in contact with an allergen through cross contamination** •
- we have a minimum food consumption per guest: Lunch \$38 - Dinner \$42 •
- we add 18% gratuity & present a single bill •

PITCHERS & BUCKETS

MARGARITA cazadores blanco, fresh lime, house triple sec 7.5oz (serves 4) \$58

SANGRÍA red or white wine, triple sec, soda, cane sugar, fresh lime, fresh fruits & berries 6oz (serves 4) \$54

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

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

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

NUESTRAS MARGARITAS

crafted with fresh lime, cane sugar & our house triple sec
small 1.25oz large 2.5oz

CLÁSICA cazadores blanco & salt rim
small \$16 large \$19

DE PEPINO fresh cucumber & salt rim
small \$16.5 large \$20

DE MANGO o DE TAMARINDO sweet mango or tamarind fruit & chile piquín rim
small \$16.5 large \$20

MILAGRO ancho-pasilla infused cazadores blanco, house triple sec, salt rim 2.5oz \$21.5

LA FLOR mezcal agua santa, st. germaine, orange bitters 2.5oz \$23.5

SERRANA tromba blanco, house triple sec muddled serrano, piquín rim 2.5oz \$23.5

OAXAQUEÑA mezcal sombra, house triple sec chile piquín rim 2.5oz \$24.5

PLATA patrón blanco, grand marnier, salt rim 2.5oz \$28

COCTELES DE LA CASA

SANGRÍA red or white wine, house triple-sec, soda, cane sugar lime, fruits & berries \$15

MOJITO TRADICIONAL bacardi silver, muddled mint, lime, raw sugar, angostura bitters \$15

PALOMA cazadores blanco, fresh lime, jarrito grapefruit, salt rim \$17

QUETZAL mezcal sombra, aperol, lime, pineapple juice \$22.5

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 campari, chile morita infused triple sec, cranberry bitters \$21.5

CÉSAR SANGRÓN habanero vodka, clamato, salsa 'victoria', lime, olives, pickled jalapeños, chile rim \$17

MEZCAL TÓNIC mezcal casamigos, tanqueray gin, tonic, fresh chile serrano & cucumber slices \$21.5

OLD SPICY bulleit bourbon, ancho & pasilla chile infused cazadores blanco, mole bitters, cane sugar \$20

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 only) \$47

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 + 1/2 oz tequila cazadores reposado \$17

MIXTECA especial + 1/2 oz mezcal sombra \$19

CRAFT DRAFT

MILAGRO HOUSE LAGER \$9.5

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, mandarin, pineapple, grapefruit, guava

**Please note: our menu, prices & availability are subject to change*