

## 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, Sangría 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 \$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 \$10

DE OLLA stewed beans \$10

REFRITOS refried beans \$10

CHORIZO TOLUQUEÑO \$10

HOUSE-PICKLED JALAPEÑOS \$8

SALSA PICO DE GALLO \$8

## 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)* \$57

**SANGRÍA PITCHER** *red or white wine, house triple sec, soda, cane sugar lime, fruits & berries (serves 4)* \$53

**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* \$47

**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* \$21

**SERRANA** *tromba blanco, muddled serrano, chile piquín rim* \$23

**OAXAQUEÑA** *mezcal sombra, chile piquín rim* \$24

**PLATA** *herradura blanco, grand marnier, salt rim* \$27

## COCTELES DE LA CASA

**SANGRÍA** *red or white wine, house triple-sec, soda, cane sugar lime, fruits & berries* \$14.5

**MOJITO TRADICIONAL** *bacardí silver, muddled mint, lime, raw sugar, angostura bitters* \$14.5

**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 campari, chile morita infused triple sec, cranberry bitters* \$21

**CÉSAR SANGRÓN** *habanero vodka, clamato, salsa 'victoria', lime, olives, pickled jalapeños, chile rim* \$16.5

**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 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*