



TACOS • TEQUILAS • TAPAS



APPS

CHICHARRONES \$7.50

Seasoned fried pork rinds that go great with one of our imported cervezas

CHIPS Y TRIO \$11.99 ♡

Chile con queso, salsa veracruz and fresh made salsa

CHIPS Y SALSA SM \$4.50 LG \$7.95 ♡

Served cold

CHIPS Y SALSA VERACRUZ SM \$4.95 LG \$8.50 ♡

A creamy avocado, tomatillo salsa

CHIPS Y GUACAMOLE SM \$9.95 LG \$15.95 ♡

Your option of deconstructed or fully prepared

CHIPS Y CHILE CON QUESO BLANCO

SM \$7.99 LG \$11.99 ♡

CHIPS Y BAJA PICO DE GALLO \$8.95 ♡

Mix of diced mango, avocado, pico de gallo, whole black beans, corn, tossed in our mango lime vinaigrette

SIDES

SIDE SALAD \$5.99

STREET CORN ♡ \$5.75

PICO DE GALLO \$2.50

GUACAMOLE \$4.99

FRENCH FRIES \$4.95

POBLANO RICE \$3.95

REFRIED BEANS ♡ \$3.95

SOUR CREAM \$1.99

CHILE CON QUESO \$2.99

FRIJOLES CHARROS ♡ \$5.99

FRIED JALAPEÑO PEPPERS \$2.99

MANGO PICO DE GALLO \$2.75
(mango, onion, jalapeño)

♡ CONTAINS BACON

SOUPS Y SALADS

CHICKEN POBLANO SOUP \$7.50

Made with poblano pepper, cream, onion & tender chicken breast

CHICKEN TORTILLA SOUP \$7.99

A creamy broth with chunks of tender chicken breast, tomato, onion, cilantro and corn tortilla

FRIJOLES CHARROS \$5.99 ♡

A whole black bean soup prepared with bacon & pico de gallo

CRISP ICEBERG WEDGE \$11.95 ♡

Smoked bacon, onion & cherry tomatoes. Topped with our freshly made blue cheese dressing

DINNER SALAD \$11.95 ♡

Green leaf & iceberg, cherry tomatoes, cucumber, onion, red bell pepper, avocado & queso fresco. Tossed in our house dressing.

TACO SALAD ♡ ♡

A flour tortilla shell, filled with green leaf & iceberg lettuce, Mexican street corn, black refried beans, red bell pepper, sliced avocado, pico de gallo, onion, roasted jalapeño & queso fresco. With option of chile con queso or salsa on the side. Choose from the following proteins:

Add protein:

FRIED CHICKEN	\$15.95
STEAK	\$17.95
GRILLED CHICKEN	\$14.95
SHRIMP (fried or blackened)	\$16.95
MAHI MAHI (fried or blackened)	\$17.95

CARNITA DE PUERCO	\$15.75	GRILLED CHICKEN	\$15.95
FRIED CHICKEN	\$15.95	STEAK	\$17.95
GROUND BEEF	\$14.95	BARBACOA	\$16.95
SHRIMP (fried or blackened)	\$16.95	POLLO VERDE	\$15.50

♡ VEGETARIAN ♡ SPICY ♡ BACON

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGY OR DIETARY CONCERNS. ALL REFRIED BEANS, CHARROS, STREET CORN & RANCHERO SAUCE CONTAIN BACON. RICE CONTAINS CHICKEN STOCK.

TAPAS Y SMALL PLATES

CRAB CAKE \$20.95 🍷

Pan seared colossal lump crab meat & served with a spicy sweet honey sriracha sauce, onion, cilantro & red bell pepper

CRAB CAKE TRIO \$21.95

A trio of fried crab cakes prepared with colossal blue crab meat served with a salsa cruda, habanero ranch, and remoulade sauce.

DEVEILED EGGS (4) \$9.50 🍷

Prepared with goat cheese & topped with sun dried tomato

QUESO FUNDIDO \$13.95

Melted Jack cheese, topped with chorizo, roasted poblano pepper & sautéed mushrooms served with hot flour tortillas

NACHOS

Refried black beans, melted Jack cheese, guacamole, fresh jalapeño & your choice of:

GROUND BEEF	\$13.95
GRILLED CHICKEN	\$13.95
STEAK	\$15.95
BLACKENED SHRIMP	\$15.95
PORK BELLY	\$15.95
AL PASTOR PORK	\$15.95
BEAN & CHEESE	\$12.95

ARROZ CON CAMARON \$14.99

Our poblano rice in a rich, creamy cheese sauce, topped with sautéed shrimp & drizzled with a garlic butter sauce

GOAT CHEESE BALLS (3) \$12.95 🍷

Rolled in breadcrumb seasoning & flash-fried, served over Guajillo marinara sauce, then topped with sour cream & cilantro

PORK BELLY \$14.75

Slowly braised, served over a bed of arugula, topped with roasted jalapeño and diced red bell pepper

LANGOSTA BROCHETTES \$21.95 🍷🍷

Lobster tail, jalapeño & cheese wrapped in applewood smoked bacon, served with lettuce, pico de gallo & habanero ranch for dipping

CEVICHE DE CAMARON \$12.95

Shrimp, marinated in fresh citrus with diced tomato, onion, corn nuts, cilantro, jalapeño & avocado

CEVICHE DE MAHI \$17.00

Mahi, marinated in a fresh citrus and pineapple juice, with diced mango, red onion, cilantro, jalapeño, & avocado

CEVICHE DE CHICHARRON \$12.95

Crispy pork belly in a soy honey garlic glaze. Served ceviche style with our citrus, red onion, cilantro, & avocado mixture

SEAFOOD STUFFED AVOCADO \$19.95

Half an avocado, fresh or tempura fried, stuffed with blue lump crabmeat & shrimp. Topped with remoulade sauce, then garnished with red bell pepper, onion & jalapeño served on a bed of arugula

TRY OUR -5° TEQUILA SHOTS

PERFECTLY CHILLED.
EVERY TIME.

Enjoy one of our straight or
flavor infused tequila shots on
tap chilled below zero degrees!



MUST BE 21+. PLEASE DRINK RESPONSIBLY

TACOS

STREET STYLE

Served two per order with poblano rice and black refried beans

Corn tortilla, with onion, avocado, queso fresco, salsa cruda, cilantro & your choice of the following protein:

TRADITIONAL \$16.99

SINGLE TACO PRICE: \$5.95

CARNITA DE PUERCO

POLLO VERDE

GROUND BEEF

GRILLED CHICKEN

PREMIUM \$17.50

SINGLE TACO PRICE: \$6.75

STEAK

BARBACOA

LENGUA

SPECIALTY

Served two per order with poblano rice and black refried beans

PORK BELLY \$17.95

Corn tortilla, with onion, avocado, queso fresco, salsa cruda & cilantro

SINGLE TACO: \$6.95

BLT \$16.99

Flour tortilla with bacon, lettuce, tomato, queso fresco & mayo

SINGLE TACO: \$5.99

SURF Y TURF \$17.95

Flour tortilla with blackened shrimp, steak & potato topped with queso fresco, salsa cruda & cilantro

SINGLE TACO: \$6.95

SEAFOOD

FRIED Prepared with corn tortilla

BLACKENED Prepared with flour tortilla

Cabbage, pico de gallo, queso fresco, horseradish sauce, cilantro and your choice of the following seafood items blackened or tempura fried:

SHRIMP \$17.95

SINGLE TACO: \$6.95

FISH \$17.95

SINGLE TACO: \$6.95

LOBSTER \$25.95

SINGLE TACO: \$11.99

#TACOTUESDAY

SINGLE TACO SPECIALS

\$2 **TRADITIONAL**
STREET STYLE TACOS

50% OFF **PREMIUM STREET**
STYLE & SPECIALTY TACOS

\$2 OFF **LOBSTER TACOS**

PORTOBELLO \$14.99

Corn tortillas filled with grilled or tempura fried portobello mushroom, pico de gallo, habanero ranch & queso fresco

SINGLE TACO: \$5.75

FILET MIGNON \$17.95

Corn tortilla with steak, bacon, onion, roasted jalapeño, queso fresco, horseradish sauce, pico de gallo & cilantro

SINGLE TACO: \$6.95

FRIED CHICKEN \$16.50

Flour tortilla with fried chicken breast, queso fresco, pico de gallo, cilantro & habanero ranch sauce

SINGLE TACO: \$6.25

CRISPY CORN TACO OR
SOFT FLOUR TACO \$14.95

Served with lettuce, tomato, Jack cheese and your choice of the following protein:

GROUND BEEF

CARNITA DE PUERCO

POLLO VERDE

SINGLE TACO: \$5.85

AL PASTOR PORK \$17.50

Corn tortilla, al pastor pork, lettuce, pico de gallo, Mexican crema, cilantro, grilled pineapple & queso fresco

SINGLE TACO: \$6.75

MAHI TROPICAL \$17.95

Corn tortilla, fried or blackened Mahi Mahi, mango, onion, jalapeño, Mexican crema, cilantro & queso fresco

SINGLE TACO: \$6.95

ADD 4 U-15 SHRIMP

TO ANY DISH FOR \$9.99

18% GRATUITY WILL BE ADDED TO YOUR BILL ON PARTIES GREATER THAN FIVE.

CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR ANY DIETARY CONCERNS**

SPECIALTY PLATTERS

FAJITAS

Served on a hot skillet with sautéed red bell pepper, onion and a side of poblano rice and black refried beans. Served with freshly prepared flour tortillas, pico de gallo, guacamole and sour cream

GRILLED CHICKEN	\$22.95
(8) U-15 SHRIMP	\$28.95
PORTOBELLO MUSHROOM	\$19.95
PORK BELLY	\$23.00
STEAK	\$23.95
MAHI MAHI	\$23.95
AL PASTOR PORK	\$23.00

FAJITA TOPPINGS +\$4.95

MANUEL Ham, pico de gallo, mushrooms, Jack cheese and butter wine sauce
POBLANO Roasted poblano, bacon & melted Jack cheese
RANCHERO Spicy ranchero sauce with bacon
FLAMEADO Melted Jack cheese and chorizo

CHIMICHANGAS

Large flour tortilla filled with black refried beans and your choice of protein. Deep fried and topped with salsa and white queso. Served with poblano rice and black refried beans.

STEAK	\$19.95
GRILLED CHICKEN	\$18.95
GROUND BEEF	\$17.95
CARNITA DE PUERCO	\$17.95
POLLO VERDE	\$17.95

Served with salsa verde

*Steak garnished with onion, carnita topped with avocado, chicken topped with sour cream

QUESADILLAS

Large flour tortilla filled with melted Jack cheese, sautéed mushroom, onion, red bell pepper and your choice of protein. Served with sour cream, guacamole, tomato and a side of poblano rice and black refried beans.

STEAK	\$19.95
GRILLED CHICKEN	\$17.95
CARNITA DE PUERCO	\$17.95
GROUND BEEF	\$16.95
TOMATO & SPINACH	\$15.50 ♡
BLACKENED SHRIMP	\$18.50

FLAUTAS \$16.50

Four flautas topped with sour cream, lettuce, tomato and queso fresco. Served with poblano rice and black refried beans.

GROUND BEEF CARNITA DE PUERCO POLLO VERDE

POLLO VERDE TAMALE \$15.95

One large steamed tamale, topped with verde sauce, queso fresco, cilantro and Mexican crema. Served with poblano rice and black refried beans.

TOSTADAS

Two crispy corn tortillas topped with refried beans, melted Jack cheese, lettuce, tomato, sour cream, queso fresco and your choice of protein. Served with a cup of frijoles charros.

STEAK	\$18.95
GRILLED CHICKEN	\$17.95
BLACKENED SHRIMP	\$18.95
GROUND BEEF	\$16.95
CARNITA DE PUERCO	\$17.95
POLLO VERDE	\$17.99
MAHI MAHI (fried or blackened)	\$18.95

TACOS MIGUELITOS

Three flour tortilla tacos filled with your choice of protein, rolled and topped with chile con queso, roasted jalapeño and red bell pepper. Served with poblano rice and black refried beans.

GRILLED CHICKEN	\$17.95
BLACKENED SHRIMP	\$18.95
CARNITA DE PUERCO	\$17.95
STEAK	\$18.95
GROUND BEEF	\$17.50
POLLO VERDE	\$17.50

WAGYU BURGER \$18.95

Grilled Wagyu beef, iceberg lettuce, onion and tomato on a brioche bun. Prepared medium. Served with a side of French fries

ADDITIONAL TOPPINGS \$1/EACH

Avocado, bacon, cheese, fried jalapeño

ADD 4 U-15 SHRIMP
TO ANY DISH FOR \$9.99

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ENCHILADAS

Prepared with freshly made corn tortillas. Served two per order with poblano rice and black refried beans

ENTOMATADAS \$16.95

Filled with ground beef, topped with enchilada salsa, melted Jack cheese, lettuce, tomato, sour cream and queso fresco

BARBACOA \$18.95

Filled with tender barbacoa, topped with enchilada salsa, melted Jack cheese, diced onion & cilantro

POLLO VERDE \$16.75

Juicy pollo verde, salsa verde, melted Jack cheese, topped with sour cream

JUMBO LUMP CRAB \$26.50

Crab meat, cream cheese topped with melted Jack cheese, a creamy white enchilada sauce, sliced onion, cilantro & sprinkled with essence

SHRIMP \$17.95

Blackened shrimp, cream cheese topped with melted Jack cheese, a creamy white enchilada sauce, cilantro & sprinkled with essence

CARNITA DE PUERCO \$16.75

Tender Carnita de Puerco, melted Jack cheese, salsa verde, avocado & cilantro

TOMATO & SPINACH \$14.75

Baby spinach, tomato, melted Jack cheese, topped with a creamy white enchilada sauce & a sprig of cilantro

CHEESE \$13.95

Monterey Jack cheese & chile con queso topped with diced onion

GRILLED CHICKEN \$17.50

Juicy grilled chicken, salsa verde, melted Jack cheese, topped with sour cream & cilantro

BURRITOS

MAKE IT A WET BURRITO +\$2.95

TRADITIONAL

Freshly prepared flour tortilla, poblano rice, black refried beans, lettuce, tomato, queso fresco, sour cream, guajillo sauce & your choice of protein:

CARNITA DE PUERCO	\$12.99	BARBACOA	\$14.95
AL PASTOR PORK	\$12.99	STEAK	\$15.95
GRILLED CHICKEN	\$12.99	GROUND BEEF	\$12.99

ALAMBRES \$15.95

Steak, chorizo, Jack cheese, red bell pepper, onion, poblano rice, black refried beans, lettuce, tomato, sour cream in a freshly prepared flour tortilla

PORK BELLY \$15.99

Pork belly, poblano rice, black refried beans, lettuce, tomato, queso fresco, sour cream & guajillo sauce in a freshly prepared flour tortilla

SURF & TURF \$15.50

Steak, blackened shrimp, poblano rice, black refried beans, potatoes, lettuce, tomato, sour cream & habanero ranch sauce in a freshly prepared flour tortilla

POLLO VERDE \$12.99

Freshly prepared flour tortilla, pollo verde, poblano rice, black refried beans, lettuce, tomato, queso fresco, Mexican crema, topped with salsa verde and white queso

BOWLS

ADD SHRIMP TO ANY BOWL FOR \$5.99
BLACKENED OR FRIED

Poblano rice, whole black beans, corn, cabbage, onion, roasted jalapeño, queso fresco, avocado, sour cream, cilantro, tomato and habanero ranch. Your choice of protein:

BARBACOA	\$15.95
GROUND BEEF	\$14.95
FRIED CHICKEN	\$15.75
CARNITA DE PUERCO	\$15.75
GRILLED CHICKEN	\$15.75
STEAK	\$17.95
POLLO VERDE	\$15.50
BLACKENED SHRIMP	\$15.95
FRIED SHRIMP	\$15.95
BLACKENED FISH	\$17.95
AL PASTOR PORK	\$16.50

LUNCH SPECIALS

MONDAY - FRIDAY | 11AM TO 3PM

BOWLS

Choose from the following bowls:

GROUND BEEF	\$9.95
GRILLED CHICKEN	\$11.99
CARNITA DE PUERCO	\$11.99
POLLO VERDE	\$9.95
BLACKENED SHRIMP	\$12.99
AL PASTOR PORK	\$12.99
STEAK	\$14.99
BARBACOA	\$13.99

SALADS

LUNCH SALAD

Prepared with green leaf and iceberg, cherry tomatoes, cucumber, onion, red bell pepper, avocado and queso fresco. Choose from the following:

GRILLED CHICKEN	\$11.99
CARNITA DE PUERCO	\$11.99
BLACKENED SHRIMP	\$12.99
FRIED CHICKEN	\$12.99

TACO SALAD

A flour tortilla shell, filled with green leaf and iceberg lettuce, Mexican street corn, black refried beans, red bell pepper, sliced avocado, pico de gallo, and queso fresco. Choose from the following proteins:

GROUND BEEF	\$10.95
GRILLED CHICKEN	\$11.99
CARNITA DE PUERCO	\$11.99
POLLO VERDE	\$10.95
BLACKENED SHRIMP	\$12.99
FRIED CHICKEN	\$12.75
STEAK	\$14.95
BARBACOA	\$14.95

BURRITOS \$12.50

GROUND BEEF LUNCH BURRITO

Freshly made flour tortilla filled with ground beef, Jack cheese, white queso, poblano rice, black refried beans, topped with table salsa and white queso. Garnished with cilantro & red bell pepper

POLLO VERDE LUNCH BURRITO

Freshly made flour tortilla, pollo verde, Jack cheese, white queso, poblano rice, black refried beans, topped with salsa verde, white queso and sour cream. Garnished with cilantro & red bell pepper

AL PASTOR PORK LUNCH BURRITO

Freshly made flour tortilla filled with pork, Jack cheese, white queso, poblano rice, black refried beans, topped with table salsa and white queso. Garnished with cilantro & red bell pepper

TACO COMBOS \$10.50

Choose any two of the following taco selections and two side items or a side salad:

CARNITA DE PUERCO	GROUND BEEF
GRILLED CHICKEN	AL PASTOR PORK
POLLO VERDE	

SIDE SELECTIONS:

Poblano rice, black refried beans, street corn or french fries

ENCHILADA COMBOS \$11.50

Choose any two of the following enchilada selections and two side items or a side salad:

GRILLED CHICKEN	CARNITA DE PUERCO
POLLO VERDE	CHEESE
GROUND BEEF	Jack cheese & enchilada salsa

SIDE SELECTIONS:

Poblano rice, black refried beans, street corn or french fries

ENCHILADA & TACOS COMBOS \$11.50

Select a taco and an enchilada from the lists above and two side items or a side salad

SIDE SELECTIONS:

Poblano rice, black refried beans, street corn or french fries

MORE SPECIALS

CHICKEN VERDE TAMALE \$12.95

One large steamed tamale, topped with salsa verde, queso fresco, cilantro and Mexican crema. Served with poblano rice and black refried beans

CRISPY CORN TACO OR SOFT FLOUR TACO \$10.50

Served with lettuce, tomato, Jack cheese and your choice of the following protein. Served with poblano rice and black refried beans

GROUND BEEF	CARNITA DE PUERCO
POLLO VERDE	

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BROWNIE

BLONDIE

Save room for our
DESSERTS

FRIED ICE CREAM

TRES LECHES

KEY LIME PIE

BRUNCH

ADD ANY PANCAKE TO ANY DISH FOR \$3.99

TACOS

EGG TACOS (2) \$13.95

Flour tortilla with scrambled eggs, jalapeño, onion, tomato, Jack cheese and your choice of protein listed below. Served on a platter with poblano rice and black refried beans

HAM BACON SAUSAGE CHORIZO
POTATO SPINACH Y POBLANO

BENEDICTS

EGGS BENEDICT \$16.95

Fresh croissant topped with two poached eggs, your choice of protein, hollandaise sauce and avocado. Served with a side of Mexican home-fries or chilaquiles

HAM SAUSAGE CRAB +\$7 STEAK +\$4

BOWLS

BREAKFAST BOWLS \$15.75

A layer of hash browns topped with scrambled eggs prepared with onions, tomato, jalapeño, and cheese. Then finished with diced tomato, avocado, your choice of ranchero or hollandaise sauce and protein:

HAM BACON SAUSAGE STEAK +\$4

QUESADILLAS

EGG QUESADILLAS \$15.95

Eggs scrambled with fresh jalapeño, onion and tomato in a flour tortilla with melted Jack cheese. Served with pico de gallo & sour cream on the side.

HAM BACON SAUSAGE CHORIZO
POTATO ♡ SPINACH Y POBLANO ♡

BREAKFAST PLATTERS

HUEVOS RANCHEROS \$15.75

Two eggs prepared over medium or your way, topped with ranchero sauce and served with a side of refried black beans, Mexican home fries, sliced avocado and freshly made to order flour tortillas

AMERICAN STYLE BREAKFAST \$12.99

Two eggs prepared your way, served with a side of Mexican home fries, toast and your choice of bacon, sausage or ham

SANDWICHES

BREAKFAST SANDWICH \$14.50

Two fried eggs, mayo, iceberg lettuce, sliced tomato, onion and queso fresco on a fresh croissant with your choice of protein. Served with french fries

HAM SAUSAGE BACON

PANCAKES

SPECIALTY PANCAKES \$5.95

Try our homemade pancakes made with our special sweet cream batter. Try them plain or choose from one of our specialty pancakes:

BLUEBERRY
BANANA
PEANUT BUTTER Y BANANA
WHITE CHOCOLATE MACADAMIA

HUMMINGBIRD \$6.00

Pineapple, banana, pecans, and topped with our special cream cheese icing

PLAIN \$4.95

SIDES

HOME FRIES \$3.95
CHORIZO \$3.95
HAM \$4.50
SAUSAGE (2) \$3.75
BACON (3) \$3.75
EGGS (2) \$4.95
CHILAQUILES \$6.75

DRINKS

WATERMELON JUICE \$5.25
BLOODY MARY \$8.95
MIGUELITO MARY \$12.00
MIMOSA \$8.95
COFFEE \$3.95
FRESH ORANGE JUICE \$5.75



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BRUNCH & BOTTOMLESS MIMOSAS

SATURDAY & SUNDAY



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