

## BOCADITOS

*Small bites to get your party started!*

### TRADITIONAL GUACAMOLE

made fresh to order with lime, serrano chili, cilantro, cotijo cheese order it mild, medium or spicy

**pt (serves 6-8) 14 / qt (serves 12-16) 28**

### PULLED CHICKEN TAQUITOS

rotisserie roasted chicken taquitos, queso fresco, crema, guacamole, pico de gallo, diablo sauce **six 11 / twelve 22**

### CRISPY CHEESE JALAPENO POPPERS

fresh jalapeños stuffed with oaxaca & manchego cheeses, and cool el rancho sauce **six 8 / twelve 16**

### MARY'S CHICKEN LETTUCE CUPS

butter lettuce cups filled with Pitman Farms' pulled rotisserie chicken, dark oaxacan mole sauce, marinated red onions, queso fresco, sliced radish, toasted peanuts **six 14 / twelve 28**

### MILAGROS QUESADILLA

marinated flank steak or pulled spit-roasted chicken, cotija, oaxaca & manchego cheeses, caramelized onions, pico de gallo, spicy chipotle BBQ sauce **serves 4-6 people 15**

### ROASTED SQUASH QUESADILLA

oven roasted zucchini & yellow squash, spinach, caramelized onions, poblano peppers, queso fresco, whole wheat tortilla **serves 4-6 people 13**

### TORTILLA SOUP

rich tomato broth with all of the fixings on the side: rotisserie chicken, pico de gallo, shredded cheese, tortilla strips, cilantro, avocado **six servings 23**

### POZOLE SOUP

slow cooked pork & white hominy soup, guajillo & tomato broth, spiced shredded cabbage, radishes, diablo hot sauce **six servings 23**

## TAQUERIA

*Set up your own taco bar! Served in orders of 6 or 12 tacos.*

*Served on corn tortillas, cilantro, crisp cabbage & a choice of 2 salsas or sauces: Milagros red salsa, tomatillo salsa, chipotle aioli, sour cream, fresh mango salsa & chimichurri.*

### CHIPOTLE CHICKEN

stewed tomato marinated Pitman Farms' rotisserie chicken **six 26 / twelve 52**

### CHURRASCO FLAT IRON STEAK

chimichurri marinated flat iron steak **six 34 / twelve 68**

### ROASTED CARNITAS

house roasted pulled pork carnitas **six 26 / twelve 52**

### AL PASTOR

grilled pork marinated in red chili **six 26 / twelve 52**

### VEGETABLE RAJAS

roasted poblano peppers, green and yellow squash, white onions **six 26 / twelve 52**

## ENCHILADA PLATTER

### ENCHILADAS DEL MAR

fresh shrimp, mahi-mahi, rock crab, salmon topped with housemade tomatillo sauce, melted cheese, cilantro crema **six 24 / twelve 48**

### CHICKEN MOLE ENCHILADAS

slow-roasted Pitman Farms' rotisserie chicken, sweet potatoes, dark oaxacan mole sauce, cilantro, queso fresco **six 16 / twelve 32**

### ENCHILADAS SUIZAS

slow-roasted Pitman Farms' rotisserie chicken, caramelized onions, roasted poblano pepper sauce, topped with melted cheese **six 18 / twelve 36**

## ESPECIALIDADES

### PITMAN FARMS ROTISSERIE CHICKEN

(one chicken per order) choose from chipotle-chile-orange glaze or dark mole sauce **13**

### CARNITAS NORTENAS

slow roasted pork carnitas by the pound, served with pico de gallo, guacamole, tomatillo salsa & choice of tortillas **pound (serves 4-6) / 22**

### CHILAQUILES {HOUSE FAVORITE}

rotisserie chicken & tortilla chilaquiles, tomatillo salsa, avocado, sour cream, red ancho sauce, jalapeños **six servings 32 / twelve servings 64**

### CHOPPED SALAD

romaine & iceberg lettuce, black beans, jicama, roasted peppers, guacamole, cotija cheese, tortilla strips, serrano lime vinaigrette

**vegetarian: small 25 / large 50**

**roasted chipotle chicken: small 35 / large 70**

**grilled carne asada: small 40 / large 80**

**grilled white shrimp: 12 shrimp 48 / 24 shrimp 90 (small serves 6-8; large serves 12-16)**

## SIDES FOR SHARING

### MILAGROS FAMOUS SALSA

choose from Milagros red salsa, tomatillo salsa, chipotle aioli, fresh mango salsa, chimichurri, roasted pineapple salsa, sour cream **half pt 4 / pt 8 / qt 16**

### TRADITIONAL ESCABECHE

pickled vegetables **half pt 4 / pt 8 / qt 16**

### MILAGROS RED RICE

with cilantro and fresh lime **half pt 4 / pt 8 / qt 16**

### BEANS

choice of traditional pinto beans, vegetarian black beans or refried beans **half pt 4 / pt 8 / qt 16**

### TORTILLAS

choice of corn, flour, whole wheat, or lettuce cups **dozen 6**

## BEBIDAS

4 / EACH

### JARRITOS

pineapple, mandarin, strawberry, grapefruit

### MEXICAN COKE

BUNDEBERG GINGER BEER

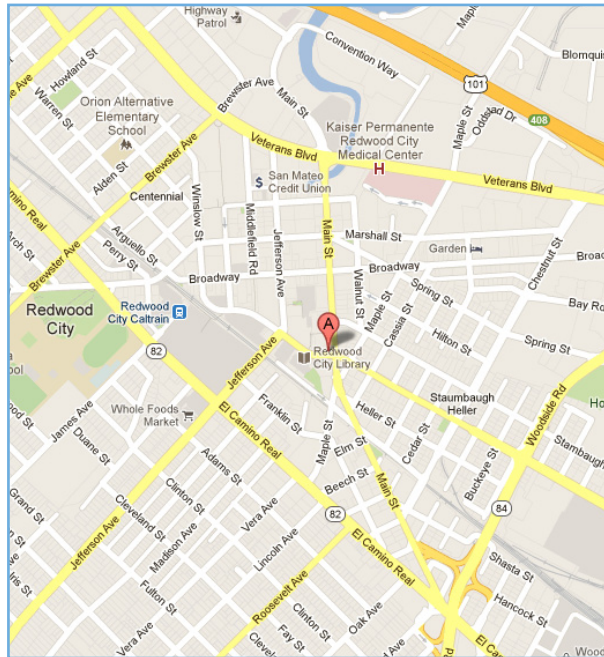
COCO VIDA COCONUT WATER

## SOMETHING SWEET

*Complete your party with something sweet!*

### CHURRO PLATTER

crispy and sweet flash fried churros,  
chocolate and caramel dipping sauces  
**dozen / 24**



1099 MIDDLEFIELD ROAD  
REDWOOD CITY, CA

## HOURS:

[BRUNCH]	Sat & Sun: 11:30am-2:30pm
[LUNCH]	Mon-Fri: 11:30am-4pm
[HAPPY HOUR]	Mon-Thu: 3pm-6pm
[DINNER]	Mon-Sat: 4pm-10pm Sunday: 4pm-9pm
[BAR]	open until empty!



## LARGE PARTY TAKE-OUT MENU

1099 Middlefield Road  
Redwood City, CA

FIESTAS AT HOME,  
OFFICE PARTIES  
& IF YOU DON'T  
FEEL LIKE COOKING

650-369-4730

(please allow 24 hours for all orders)

Milagros features both an indoor and outdoor tequila bar, two private dining rooms and patio dining for 100. Our food and beverage is an eclectic blend of Latin American flavors. Our main focus is the diverse cuisine of Mexico, and Tequila, Rum and Pisco based cocktails.

We focus on small organic farms for our seasonal produce. All of our poultry comes from Pitman farms. Our beef comes from some of the finest ranchers in the country. Hormone and antibiotic free and most importantly humanely raised.

All of our cocktails are made with daily pressed fresh juices and purées. We use only the finest natural organic agave nectar to sweeten our cocktails.

At Milagros, we have hand picked and imported art pieces, furniture and antiques from our travels to Latin American and the Tequila growing region of Jalisco. We hope you enjoy our tribute to the wonderful diverse culture and cuisine of Latin America.